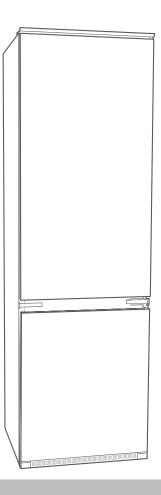
How to use your new Built in fridge freezer



Model MBC55275



SAFETY



WARNING
IT IS HAZARDOUS FOR ANYONE
OTHER THAN AUTHORISED SERVICE
PERSONNEL TO CARRY OUT
SERVICING OR REPAIRS WHICH
INVOLVE THE REMOVAL OF COVERS.

TO AVOID THE RISK OF AN ELECTRIC SHOCK DO NOT ATTEMPT REPAIRS YOURSELF



Locks

If your refrigerator is fitted with a lock, to prevent children being entrapped keep the key out of reach and not in the vicinity of the appliance. If disposing of an old refrigerator, break off any old locks or latches as a safeguard.

The appliance was designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

CE marking certifies that this appliance conforms to:
Low Voltage Equipment - 73/23/EEC & 93/68EEC
Electromagnetic Compatibility - 89/336/EEC, 92/31EEC & 93/68EEC

Information concerning disposal Disposal of packaging



The packaging protects your appliance from damage during transit. Please contribute to a better environment by disposing of the packaging materials in an environmentally friendly manner.

Observe local environmental standards when disposing of packaging material for recycling purposes.

Please ask your dealer or inquire at your local authority about current means of disposal.

Keep packaging materials out of the reach of children! It can become a choking or suffocation hazard.

Disposal of your old appliance



Old appliances are not worthless rubbish! Recycling old appliances can reclaim valuable raw materials.



This appliance has been identified in accordance with the European directive 2002/96/EC on Waste Electrical and Electronic Equipment – WEEE.

The directive requires that old household electronic appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers may take their old appliances to public waste collection areas, other communal collection areas, or if national legislation allows return it to a retailer when purchasing a similar new product.

Old appliances still have some residual value. An environmentally friendly method of disposal will ensure that valuable raw materials can be recovered and used again. The refrigerant used in your appliance and insulation materials require special disposal procedures. Ensure that none of the pipes on the back of the appliance are damaged prior to disposal. Up to date information concerning options for disposing of your old appliance and packaging from the new one can be obtained from your local council office.

Redundant appliances:

Cut off the mains plug and discard it. Refrigerators contain refrigerants and the insulation contains gases. Refrigerant and gases must be disposed of properly.

Ensure the tubing of the refrigerant circuit is not damaged prior to proper disposal.

SAFETY

Safety and warning information Before you switch ON the appliance

Please read the operating and installation instructions carefully. They contain important information on how to install, use and maintain the appliance. Keep all documentation for subsequent use or for the next owner.

Technical safety

This appliance contains a small quantity of environmentally friendly but flammable R600a refrigerant. Ensure that the tubing of the refrigeration circuit is not damaged during transportation and installation. Leaking refrigerant may ignite.

If damage has occurred

- Keep naked flames and/or ignition sources away from the appliance.
- Pull out the mains plug.
- Thoroughly ventilate the room for several minutes.
- Notify customer services.

The more refrigerant an appliance contains, the larger the room must be. Leaking refrigerant can form a flammable gas-air mixture in rooms which are too small. The room must be at least 100^3 per 8 g of refrigerant. The amount of refrigerant in your appliance is indicated on the rating label on your appliance.

Important information when using the appliance

- This appliance is not intended for use by persons (includingchildren)
 with reduced physical, sensory or mental capabilities, or experience or
 knowledge, unless they have been given supervision or instructions
 concerning the use of the appliance by a person responsible for their
 safety. Children should be supervised to ensure that they do not play
 with the appliance.
- If the supply cord isdamaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Never use electrical appliances inside the refrigerator (e.g. heater, electric ice maker, etc.). Explosion hazard!
- Never use a steam cleaner to clean the appliance. The steam may penetrate electrical parts and cause a short circuit. Risk of electric shock!
- Do not store products which contain flammable propellants (e.g. spray cans) or explosive substances in the appliances. Explosion hazard!
- Do not stand or support yourself on the base, drawers or doors, etc.
- Before defrosting and cleaning the appliance, pull out the mains plug or switch off the fuse. Do not pull out the mains plug by tugging the cable.
- Commercially frozen pre-packed food should be stored in accordance with the frozen food manufacturers instruction.
- Bottles containing a high percentage of alcohol must be sealed and stored in an upright position.
- Keep plastic parts and the door seal free of oil and grease. Otherwise, the plastic and door seal will become porous.
- Never cover or block the ventilation openings for the appliance.
- Do not store bottled or canned drinks (especially carbonated drinks) in the ice compartment.Bottles and cans may explode!
- Never put frozen food, or ice cubes, straight from the ice compartment into your mouth. Risk of frost burns to the lips and tongue!
- Avoid prolonged touching of frozen food, ice or the inner freezer walls or tubing etc. Risk of frost burns to the skin.
- Do not scrape off frost or stuck frozen food with a knife or pointed object. You could damage the refrigerant tubing. Leaking refrigerant may ignite. Only use a plastic scraper.
- In the case of malfunction, under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or further malfunctioning to the appliance.
- When the appliance is unplugged please wait for 5 minutes before plugging it in again. Otherwise, the compressor will be overloaded.

- Do not use electrical appliances such as a hairdryer or heaters near your refrigerator.
- Do not store inflammable gases or liquids inside your refrigerator.

Children in the household

- Keep children away from the packaging and its parts. Danger of suffocation from folding cardboard and plastic film!
- Do not allow children to tamper with the controls or play with the appliance. It is not a toy. Under no circumstances should children be allowed to sit on the bins or hang from the door.
- If the appliance features a lock, keep the key out of the reach of children.

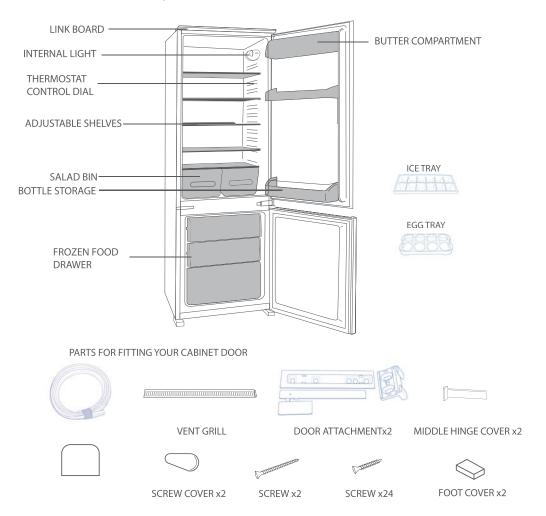
General requirements

- The appliance is designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must be used to store food products by adults only and according to the instruction manual.
- Try to avoid keeping the door openfor long periods or opening the door too frequently in order to conserve energy.
- Do not fill the appliance with too much food: cold air must circulate freely for food to be preserved properly.

GETTING TO KNOW YOUR FRIDGE FREEZER

Before use

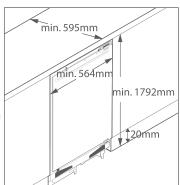
Please read these instructions and the Safety guidelines carefully before using your new Fridgemaster Fridge Freezer. The Fridge Freezer is for indoor, domestic use only. Please keep these instructions in a safe place for future reference.



INSTALLATION

Location

When selecting a position for your built-in Fridge Freezer, make sure that the surface on which the Fridge Freezer is going to rest is flat and firm, and that the room is well ventilated, with an ambient temperature of between 16°C and 32°C. Avoid locating your Fridge Freezer near a heat source, e.g. cooker, boiler or radiator. Also avoid direct sunlight. The Fridge Freezer is designed to be inserted alongside kitchen units and fitted with a matching unit door. When the Fridge Freezer is working, the grille on the back may become hot and the sides of the Fridge Freezer warm. It must therefore be installed in a space with the following measurements. The height of the housing should be 1792mm, with a depth of



595mm and a width of 564mm. There should be 20mm of space beneath and 50mm behind the Fridge Freezer to allow for sufficient air circulation.

The Fridge Freezer can either open to the right or to the left, depending on the location and which suits you. See page 5 to reverse the door swing. This must be done before you fit the cabinet door.

Cleaning before use

Wipe the inside of the Fridge Freezer with a weak solution of bicarbonate of soda. Then rinse with warm water using a 'wrung-out' sponge or cloth. Wipe completely dry before replacing the shelves and baskets. You could clean the Fridge Freezer externally with wax polish. If you require more information refer to Cleaning on page 10.

Before plugging in YOU MUST

Check that you have a socket which is compatible with the plug supplied with the Fridge Freezer. If not, see the section called Electrical Connections on the back page of this guide. Before installing your Fridge Freezer you should check the location of the socket and how accessible it is. It may also be necessary to place the power cable in position before finally installing the Fridge Freezer. DO NOT connect the power until final installation is complete. If the socket is inaccessible after the Fridge Freezer has been installed you may have to connect the power before final installation, if this is the case the thermostat control dial must turned to o, the off position, see 'Adjusting the temperature' on page 7.

Before switching on!

DO NOT SWITCH ON UNTIL FOUR HOURS AFTER MOVING THE FRIDGE FREEZER. The coolant fluid needs time to settle.

Before using your Fridge Freezer

Before placing food in your Fridge Freezer, turn the Fridge Freezer on and wait for 24 hours, to make sure it is working properly and to allow the Fridge Freezer to fall to the correct temperature.

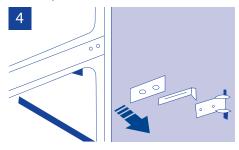
REVERSING THE FRIDGE FREEZER DOORS

- This must be done before fitting the cabinet outer door
- Ensure that the Fridge Freezer is unplugged and empty.
- We recommend you have someone to assist you.

Tools required

- Phillips style screwdriver
- Flat bladed screwdriver
- Socket set

WARNING! Take care when opening the hinges. They are sprung and there is a risk of injury if they close on your hand.



Remove the middle hinge cover. Unscrew the middle hinge and blanking plate and lift the top door down and away from the Fridge Freezer.



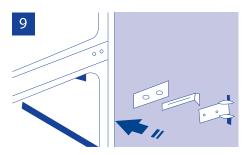
Replace the top door onto the upper hinge.



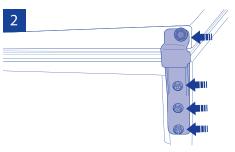
Tilt the Fridge Freezer back slightly and prop it up securely.



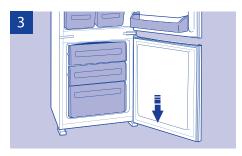
Replace the blanking plate in the place of the middle hinge.



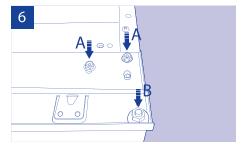
Hold the top door in place and attach the middle hinge on the opposite side by screwing it in place.



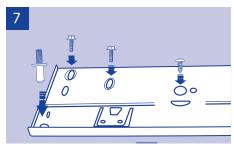
Unscrew the lower hinge screw and bracket by undoing the 3 screws and bolt.

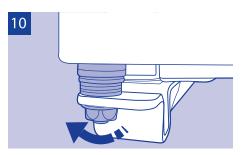


Open the bottom door, slide it down and lift it away from the Fridge Freezer.



Undo the nuts that hold the link board in place at the Replace the nuts and link board with the door hinge top of the Fridge Freezer and unscrew the door hinge. on the opposite side.





Replace the bottom door and screw the lower hinge screw and bracket securely into place on the opposite side.



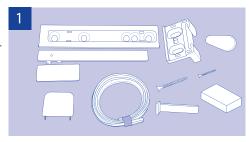
Ensure that the door closes fully, before finally tightening all the screws.

FITTING THE CABINET DOOR

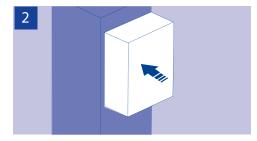
- · Ensure that the Fridge Freezer is unplugged and empty.
- We recommend you have someone to assist you.

Tools required

- Tape measure
- Sharp pencil
- · Small flat bladed screwdriver
- Spanner
- Drill and 3mm drill bit



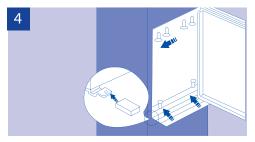
Supplied with the Fridge Freezer are separate parts to attach the Fridge Freezer doors to the cabinet doors. See page 4 for a description of each part.



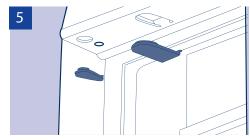
Push the Fridge Freezer into the housing until the link board touches the kitchen unit.



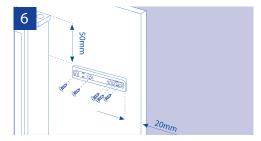
Starting with the fridge door, on the side without the hinge, place the seal between the Fridge Freezer and the kitchen cabinet.



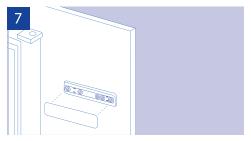
Fasten the Fridge Freezer with the 6 screws provided. Place the hinge covers and screw covers where Snap the vent grille and foot cover into position.



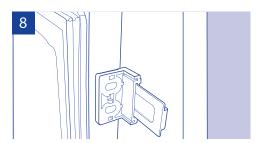
indicated.



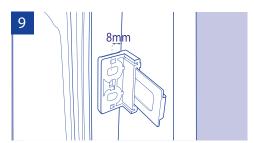
Place the bracket guide onto the inside of the cabinet Mark the screw holes with a pencil then remove the door, 20mm from the edge of the door, and 50mm from the top of the fridge door.



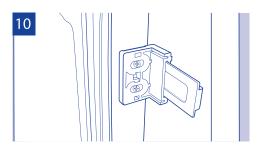
bracket guide. Drill holes to the depth of 5-8mm. Using the screws provided, screw the guide into position.



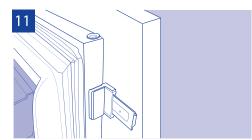
Open the fridge door, and the cabinet door at 90° Insert the sliding bracket onto the bracket guide.



Push together the fridge door and the cabinet door. Mark the position of the holes in the bracket with a pencil. Remove the brackets and drill holes 2mm deep, 8mm from the outside edge of the Fridge Freezer.



Replace the braket onto the guide and attach it to the fridge door it with the screws provided.



Once attached, the cabinet door and the fridge door should now fully close together. Fix the covers onto the bracket guide and sliding bracket until they clip into place. Repeat step 1 to 11 for the freezer door.

USING YOUR FRIDGE FREEZER

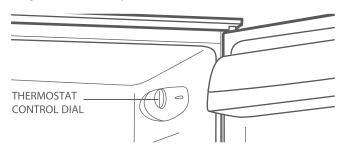
Operating instructions

Switching on your Fridge Freezer

- 1 Before your Fridge Freezer is plugged in, open the fridge door and adjust the thermostat control to the highest setting.
- 2 Once the Fridge Freezer has cooled down, adjust the thermostat control to a suitable setting.

Adjusting the temperature

To change the internal temperature of the Fridge Freezer use the control dial, located inside the fridge. The recommended setting at normal room temperature is 3-4. The Fridge Freezer may not operate at the correct temperature if it is in a particularly hot or cold room or if you open the Fridge Freezer doors very often.



Is the Fridge Freezer cold enough?

If you are concerned that your Fridge Freezer is not being kept cold enough, and wish to check the temperature, you will need a special fridge thermometer available from most supermarkets and hardware shops. Place the thermometer on the middle shelf of the fridge cabinet or the middle basket of the freezer, where it can be read easily. Leave overnight, the temperature in the fridge should be between 2°C and 5°C and -18°C or lower in the freezer. See 'Adjusting the temperature'.



Noises inside the Fridge Freezer

If you have not owned a refrigerator before, you may notice that it makes some rather unusual noises. Most of these are perfectly normal, but you should be aware of them!

Gurgling, whooshing

These noises are caused by the circulation of the refrigerant liquid in the cooling system. It has become more pronounced since the introduction of CFC free gases. This is not a fault and will not affect the performance of your Fridge Freezer.

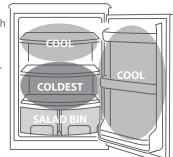
Humming, purring or pulsating

This is the compressor motor working, as it pumps the refrigerant around the system.

Where to store your food in the fridge

Cool area

This is where to store foods which will keep longer if they are kept cool. Milk, eggs, yogurt, fruit juices, hard cheeses, e.g. cheddar. Opened jars and bottles of salad dressings, sauces and jams. Fats, e.g. butter, margarine, low-fat spreads, cooking fats and lard.



Coldest area: o°C to 5°C

This is where foods which must be cold to keep them safe should be kept:

- Raw and uncooked foods. These should always be wrapped.
- Pre-cooked chilled foods, e.g. ready meals, meat pies, soft cheeses.
- Pre-cooked meats e.g. ham.
- Prepared salads (including pre-washed chopped, pre-packed mixed green salads, rice, potato salad etc).
- Desserts, e.g. fromage frais, home-prepared food and left overs or cream cakes.

Salad bin

This is the most humid part of the fridge.

Store vegetables, fruit, fresh salad items, e.g. unwashed whole lettuce, whole tomatoes, radishes, etc. here.

WE RECOMMEND THAT ALL PRODUCE KEPT IN THE SALAD BIN IS WRAPPED.

NOTE: ALWAYS WRAP AND STORE RAW MEAT, POULTRY AND FISH ON THE LOWEST SHELF AT THE BOTTOM OF THE FRIDGE. THIS WILL STOP THEM DRIPPING ONTO, OR TOUCHING OTHER FOODS.

DO NOT STORE INFLAMMABLE GASES OR LIQUIDS IN THE FRIDGE.

USING YOUR FRIDGE FREEZER

Shopping for chilled foods

Don't buy in your lunch hour!

Unless you have a Fridge Freezer at work to keep the food cold in the afternoon. Leaving food in your car or at room temperature for a prolonged period of time could raise food temperature to the level at which harmful bacteria grow.

Keep chilled foods together

When you are going around the supermarket and when you are travelling home, if you keep all the chilled foods together they will help to keep each other cold.

Use a cool bag

Special insulated bags can be bought from most supermarkets and hardware shops. These keep food cold for longer, but are only for getting chilled foods home, not storing it.

Unwrap as soon as you get home

Always unpack and place chilled foods in the Fridge Freezer before storing dry food-stuffs.

Tips for keeping food perfect in the Fridge Freezer

Take extra care with meat and fish

Cooked meats should always be stored on a shelf above raw meats to avoid bacterial transfer. Keep raw meats on a plate which is large enough to collect juices and cover it with cling film or foil.

Leave space around food

This will allow cold air to circulate around the Fridge Freezer.

Wrap up food

To prevent transfer of flavours and drying out, food should be separately packed or covered. Fruit and vegetables need not be wrapped.

Let pre-cooked food cool properly

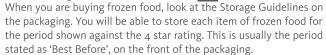
Always let pre-cooked food cool down before you put it in the Fridge Freezer. This will stop the internal temperature of the Fridge Freezer from rising.

Shut the door

To prevent cold air escaping, limit the number of times you open the door. When returning from shopping, sort foods to be kept in your Fridge Freezer while the door is closed.

Shopping for frozen foods

Your Fridge Freezer is 4 star ★★★★



Check the Freezer temperature

Check the temperature of the frozen food cabinet in the shop where you buy your frozen foods. It should show a temperature lower than -18°C.

Choose packs carefully

Take a quick look at the frozen food package and make sure it is in perfect condition.

Purchase frozen food last

Always buy frozen products last on your shopping trip or visit to the supermarket.

Keep frozen foods together

When you are going around the supermarket and when you are travelling home, if you keep all the frozen foods together they will help to keep each other cold.

Store food straight away

Don't buy frozen food unless you can freeze it straight away. Special insulated bags can be bought from most supermarkets and hardware shops. These keep frozen food cold for longer.

Thawing frozen food

For some foods, thawing before cooking is unnecessary. Vegetables and pasta can be added directly to boiling water or steam cooked. Frozen sauces and soups can be put into a saucepan and heated gently until thawed.

Preparations for freezing

- Leave cooked food to cool completely.
- Chill food in the Fridge before freezing if possible.
- Consider how you want to cook the food before freezing it.
- Don't freeze food in metal containers as you may want to microwave it straight from the Freezer.
- Use special freezer bags available from supermarkets, freezer film,
 polythene bags, plastic containers, aluminium foil (heavy grade only,
 if in doubt, double wrap). Don't use aluminium foil for acidic foods
 (such as citrus fruits). Don't use thin cling film or glass. Don't use
 used food containers (unless cleaned thoroughly first).
- Exclude as much air from the container as possible. You could buy a special vacuum pump which sucks excessive air out of the packaging.
- Leave a small amount of 'air space' when freezing liquids, to allow for expansion.
- You can use the space in the Fridge Freezer most
 efficiently if you freeze liquids (or solids with liquids,
 such as stew) in square blocks. This is known as
 'preforming'. Pour the liquid into a polythene bag
 which is inside a square sided container. Freeze it
 like this, then remove it from the container and
 seal the bag.

USING YOUR FRIDGE FREEZER

Freezing fresh foods

The golden rules

Use quality food and handle it as little as possible. Freeze food in small quantities, it freezes faster, takes less time to thaw and enables you to eat it in the quantity you need.

Freezing fresh foods

First, estimate the amount of food you will be freezing. Turn the thermostat dial to the maximum setting which makes your freezer colder (approx -28°C), it will therefore freeze quicker and keep in the goodness. However you should use it sparingly to conserve energy. Remember to reset the thermostat dial to the Normal setting when you have finished freezing fresh foods.

TO FREEZE

A loaf of bread A small casserole	Not required.
Up to 2lb/900gm	2 hrs. before placing food in freezer and 4 hrs. after placing food in freezer.
Maximum of 7.7 lb/3.5 kg	24 hrs. before placing food in freezer and 24 hrs. after placing food in freezer.

What not to freeze

Bananas, pomegranates, pears, carbonated liquids as they can explode or anything in a glass container, as these may crack.

NOTE: Do not store flammable gases or liquids in the freezer.

To thaw

- 1 Cover food loosely.
- 2 Thaw at room temperature. Don't forget that thawing in a warm area encourages the growth of bacteria.
- 3 Always make sure there are no ice crystals in the food before cooking, particularly withmeat. These crystals indicate that the food is not fully thawed. They result in lower temperatures when cooking. Lower cookingtemperatures may not destroy dangerous bacteria.
- 4 Cook food as soon as possible after thawing.
- 5 Drain off and throw away any liquid lost during thawing.

Oven thawing

Many microwaves and ovens have thaw settings. To avoid bacterial build up, only use these if you intend to cook the food immediately afterwards.

Safety tips

- Never re-freeze anything that has thawed out unless you cook it again, to kill off harmful bacteria.
- Never re-freeze thawed shellfish.

Useful tip

 Re-seal packs properly after removing items. This prevents drying or 'freezer burn' and a build up of frost on any remaining food.

Label everything

- Many foods look the same when frozen, so careful labelling will help avoid forgetting what an item is. Storage times being exceeded could cause food poisoning.
- You can buy special freezer tape for use in low temperatures.
 This tape is available in white, so you can use it to write the items contents on. You can buy special freezer labels and pens. Labels come in different colours which can help you use your Freezer effectively. For instance you could colour code meat red and vegetables green.
 Using a different colour label for each quarter of the year will help you rotate your frozen food more efficiently.
- Write the contents and date. If you are really organised add the
 weight and notes on cooking such as 'thaw first', or 'cook from
 frozen' and keep a separate 'log-book' of what is in each drawer.
 This will save opening the door and searching around unnecessarily.

Recommended storage periods (when frozen from fresh)

Fruit syrup or sugar packed fruit	up to 12 months
Open frozen or puréed fruit	up to 18 months
Fruit juices	up to 6 months
Lamb Beef Pork Veal Minced meat Cured meats Sausages Packed bacon Smoked bacon/ chops/ gammon steaks Unsmoked bacon/ chops/ gammon steaks	up to 10 months up to 10 months up to 6 months up to 6 months up to 3 months up to 2 months up to 3 months up to 3 months up to 2 months up to 2 months up to 1 month
Chicken	up to 8 months
Duck	up to 5 months
Goose	up to 5 months
Turkey	up to 6 months
White fish Oily fish including salmon Smoked salmon Caviar Shellfish	up to 5 months up to 2 months up to 3 months don't freeze up to 1 month
Butter	up to 6 months
Cheese	up to 6 months
Suet	up to 6 months
Cream - double/ whipping	up to 3 months
Eggs - only freeze separated	up to 10 months
Milk	up to 1 month

CLEANING & MAINTENANCE

Cleaning inside the Fridge Freezer

You should clean the Fridge Freezer internally with a weak solution of bicarbonate of soda. Then rinse with warm water using a 'wrung-out' sponge or cloth. Wipe the Fridge Freezer dry before replacing the food. Wash the baskets and shelves in warm soapy water. Ensure they are completely dry before replacing in the Fridge Freezer. Plug in and switch on the mains supply.

Cleaning the outside of the Fridge Freezer

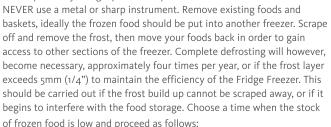
Use standard furniture polish to clean the Fridge Freezer exterior. Make sure that the doors are closed, to prevent polish getting on the magnetic door seal or inside. The grill of the condenser at the back of the Fridge Freezer and the adjacent components can be vacuumed using a soft brush attachment.

Cleaning tip

• Defrost and clean when food stocks are low.

Defrosting

After a period of time frost will build up in certain areas in the freezer compartment. As a temporary measure, this frost should be scraped away using a plastic scraper.



- Take out the frozen food, turn the Fridge Freezer off at the mains supplyand leave the doors open. Ideally the frozen food should be put into another freezer or refrigerator. If this is not possible wrap the food, firstly in several sheets of newspaper or large towels and then a thick rug or blanket and keep it in a cool place.
- 2 Place a tray under the lip of the freezer cabinet to collect the water.
- 3 If you have one, scrape away as much frost build up as possible, using a plastic scraper

4 Thawing of the remaining frost can be sped up by placing bowls of hot water inside the freezer compartment. As the solid frost loosens, prize it away with the ice scraper.

NOTE Don't use a metal or sharp instrument and do not use any electrical appliances.

Moving your Fridge Freezer Location

Do not locate your Fridge Freezer near a heat source, e.g. cooker, boiler or radiator. Also avoid direct sunlight

Levelling the Fridge Freezer

Make sure the Fridge Freezer is level. Use the rotating levelling feet at the front. If the Fridge Freezer is not level, the doors and magnetic seal alignments will be affected. See 'Levelling the Fridge Freezer' on page 4.

Installation

Don't cover or block the vents or grilles of your appliance.

Servicing

Repairs and maintenance of the appliance should only be performed by an authorised, qualified technician.

Changing the internal light

- Before carrying out the bulb replacement always switch off the Fridge Freezer and disconnect the electrical supply.
- 2 Push the lever at the base of the light to the rear to release the light cover.
- 3 Remove the old bulb by unscrewing in an anti-clockwise direction.
- 4 Replace with a new bulb (15w Max) by screwing it in a clockwise direction making sue that it is secure in the bulb holder.
- 5 Replace the light cover back into position and click back into place.
- 6 Re-connect your Fridge Freezer to the electrical supply and switch on.

TROUBLESHOOTING

The Fridge Freezer is not working

Check it is plugged in and switched on. Check that the fuse in the plug has not blown. Plug in another appliance, such as a lamp, to see if the socket is working. The Fridge Freezer should be placed in a well ventilated room with an ambient temperature of between 12°C and 32°C.

Condensation appears on the outside of the Fridge Freezer

This may be due to a change in the room temperature. Wipe off any residue of moisture. If the problem continues call the Customer Service Department.

Noises

You may hear some unusual noises from time to time. See 'Noises inside the Fridge Freezer on page 7.

Tips

If the Fridge Freezer won't be used for a long period of time switch it off, unplug and clean it. Leave the door open to prevent the formation of mildew and smell.

Power cut

If the internal temperature of the freezer compartment is -18°C or less when the power returns, your food is safe. The food in your FridgeFreezer will remain frozen for approx 16 hours with the door closed. If you know the power is going to be cut, turn the thermostat to maximum, 24 hours before, this will make the Fridge Freezer colder than normal. If there is no warning, turn the thermostat to maximum after the power cut. Don't open either of the Fridge Freezer doors more than necessary.

TECHNICAL SPECIFICATIONS

Model	MBC55275
Rated Voltage (V)	220-240
Rated Frequency (Hz)	50
Energy Class	A+
Total Storage Volume (Litres)	275
Product Dimension h/w/d (mm)	1772/540/545
Net Weight (kg)	62
Star Rating	4 Star
Refrigerant	R6ooa

The policy of Fridgemaster is one of continuously seeking new ways of improving its products. Therefore the Company reserves the right to change the specification of items illustrated and described, at any time.

ELECTRICAL CONNECTIONS

Disposal

Old appliances still have some residual value. An environmentally friendly method of disposal will ensure that valuable raw materials can be recovered and used again. The refrigerant used in your appliance and insulation materials require special disposal procedures. Ensure that none of the pipes on the back of the appliance are damaged prior to disposal. Up to date information concerning options for disposing of your old appliance and packaging from the new one can be obtained from your retailer or local council office.

Locks

If your larder Fridge is fitted with a lock, to prevent children being entrapped keep the key out of reach and not in the vicinity of the appliance.

If disposing of an old refrigerator break off any old locks or latches as a safeguard.

THIS APPLIANCE MUST BE EARTHED.

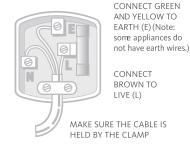
This appliance is fitted with a fused three pin plug to BS 1363 which will be suitable for use in all houses fitted with sockets to curent specifications. If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid a possible shock hazard, do not insert the discarded plug into a socket

Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here.

The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

CONNECT BLUE TO NEUTRAL (N)



If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured Green and Yellow MUST be connected to the terminal which is marked with the letter E (Earth) or symbol coloured Green. The wire which is coloured Blue MUST be connected to the terminal which is marked with the letter N or coloured Black. The wire which is coloured Brown MUST be connected to the terminal which is marked with the letter L or coloured Red.

Before refitting the plug cover, check that there are no cut or stray strandsf of wire inside the plug.

Use a 13 Amp BS1362 fuse, only BSI or ASTA approved fuses should be used. If you are in any way unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug, the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop.

This appliance complies with the following EEC Directives: 73/23 EEC (LowVoltageDirective) 89/336 EEC (EMC Directive).

Bulli-in Fridae MTBL140 D2.indd 11 4/5/07 16:02:48

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his symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed the end of its life separately from your household waste. There are separate collection systems for recycling in the EU.

