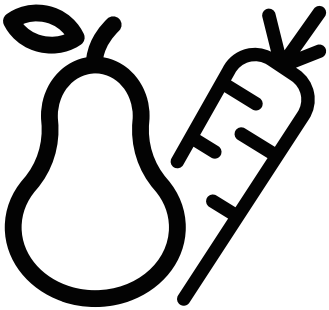
Hotpoint

Refrigerator

User Manual



HPKF 3241W W4UK
HPKF 3241W XR4UK
HPKF 3241W XP4UK
HPKF 3242W XP5UK
HPKF 3243W W5UK

EN

CE UKCA

GERİ DÖNÜŞTÜRÜLMÜŞ & GERİ DÖNÜŞTÜRÜLEBİLİR KAĞIT

Please read these instructions first before using your appliance

Thank you for choosing a Beko appliance.

Please take some time to read this user manual before using your appliance, to ensure you know how to safely operate the controls and functions.

Carefully follow all unpacking and installation instructions to ensure the appliance is correctly connected and fitted prior to use.

Please write your product model and serial number on the last page of this user manual, and store in a safe location close to the appliance for easy future reference.
This user manual may also be applicable for several other models. Differences between models will be listed.

If you have any questions or concerns, please call our Customer Service Team or find help and information online at **https://docs.emeaappliance-docs.eu/**



Hazard that may result in death or injury.



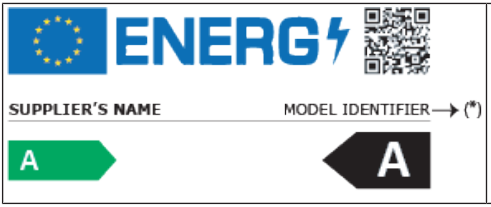
Important information or useful tips on operation.



Read the user manual.



Combustible material, warning against fire hazard.



The model information as stored in the product data base can be reached by entering following website and searching for your model identifier (*) found on energy label.

https://eprel.ec.europa.eu/

Table of Contents

1 Safety Instructions..... 4

2 Environmental Instructions..... 9

2.1 Compliance with the WEEE Directive and Disposing of the Waste Product 9

3 Your Refrigerator 10

4 Installation 10

4.1 Right Place For Installation..... 10
4.2 Electrical Connection 11
4.3 Adjusting the Legs..... 11
4.4 Hot Surface Warning 11

5 Preparation..... 12

5.1 What To Do For Energy Saving 12
5.2 First Use 12
5.3 Climate Class and Definitions 13

6 Operating the Product..... 13

7 Use of Your Appliance..... 14

7.1 Control Panel of the Product 14
7.2 Storing Food in the Cooler Compartment..... 15
7.3 Crisper..... 19
7.4 Crisper Technologies 20
7.5 Reversing the Door Opening Side. 20
7.6 Door Open Alert 20
7.7 Replacing the Illumination Lamp.. 20
7.8 Using the Water Dispenser 21

8 Maintenance and Cleaning 23

9 Troubleshooting..... 24

EN

SAFETY INSTRUCTIONS

IMPORTANT TO BE READ AND OBSERVED

Before using the appliance, read these safety instructions. Keep them nearby for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised.

Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not becarried out bychildren without supervision.

Children aged from 3 to 8 years are allowed to load and unload refrigerating appliances.

PERMITTED USE

⚠ CAUTION: The appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

⚠ The bulb used inside the appliance is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009).

⚠ The appliance is designed for operation in places where the ambient temperature comes within the following ranges, according to the climatic class given on the rating plate. The appliance may not work properly if it is left for a long time at a temperature outside the specified range.

Climatic class ambient temperatures:
SN: From 10°C to 32°C ; N: From 16°C to 32°C
ST: From 16°C to 38°C ;T: From 16°C to 43°C

⚠ This appliance does not contain CFCs. The refrigerant circuit contains R600a (HC).
Appliances with Isobutane (R600a): isobutane is a natural gas without environmental impact, but is flammable. Therefore, make sure the refrigerant circuit pipes are not damaged, especially when emptying the refrigerant circuit.

⚠ WARNING: Do not damage the appliance refrigerant circuit pipes.

⚠ WARNING: Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

⚠ WARNING: Do not use mechanical, electric or chemical means other than those recommended by the Manufacturer to speed up the defrost process.

WARNING: Do not use or place electrical devices inside the appliance compartments if they are not of the type expressly authorised by the Manufacturer.

⚠ WARNING: Ice makers and/or water dispensers not directly connected to the water supply must be filled with potable water only.

⚠ WARNING: Automatic ice-makers and/or water dispensers must be connected to a water supply that delivers potable water only, with mains water pressure between 0.17 and 0.81 MPa (1.7 and 8.1 bar).

⚠ Do not store explosive substances such as aerosol cans and do not place or use gasoline or other flammable materials in or near the appliance.

⚠ Do not swallow the contents (non-toxic) of the ice packs (provided with some models). Do not eat ice cubes or ice lollies immediately after taking them out of the freezer since they may cause cold burns.

⚠ For products designed to use an air filter inside an accessible fan cover, the filter must always be in position when the refrigerator is in function.

⚠ Do not store glass containers with liquids in the freezer compartment since they may break.

⚠ Do not obstruct the fan (if included) with food items.

After placing the food check that the door of compartments closes properly, especially the freezer door.

⚠ Damaged gaskets must be replaced as soon as possible.

⚠ Use the refrigerator compartment only for storing fresh food and the freezer compartment only for storing frozen food, freezing fresh food and making ice cubes.

⚠ Do not storeun wrapped food in the refrigerator or freezer compartments to avoid direct contact with internal surfaces.

Appliances could have special compartments (Fresh Food Compartment, Zero Degree Box,...). Unless differently specified in the specific booklet of product, they can be removed, maintaining equivalent performances.

⚠ C-Pentane is used as blowing agent in the insulation foam and it is a flammable gas.

The most appropriate compartments of the appliance where specific types of food are to be stored, taking into account different temperature distribution in different compartments in the appliance, are as follows:

- Refrigerator compartment:

1) Upper area of the refrigerator compartment & door - temperature zone: Store tropical fruit, cans, drinks, eggs, sauces, pickles, butter, jam

2) Middle area of the refrigerator compartment - cool zone: Store cheese, milk, dairy food, deli food, yoghurt

3) Lower area of the refrigerator compartment

- coldest zone: Store cold cuts, desserts, meat and fish, cheesecake, fresh pasta, sour cream, pesto/salsa, home-cooked food, pastry cream, pudding and cream cheese

4) Fruit & vegetable drawer at the bottom of the refrigerator compartment: Store vegetables and fruits (excluding tropical fruits)

5) Chiller compartment: Only store meat and fish in the coldest drawer

- Freezer compartment:

4 star zone (****) compartment is suitable for freezing foodstuffs from ambient temperature and for storing frozen food as the temperature is evenly distributed throughout the entire compartment. Purchased frozen food has the storage expiration date stated on the packaging. This date takes into account the type of food being stored and therefore this date should be respected. Fresh food should be stored for the following time periods:1-3 months for cheese, shellfish, ice cream,

ham/sausage, milk, fresh liquids; 4 months for steak or chops (beef, lamb, pork); 6 months for butter or margarine, poultry (chicken, turkey); 8-12 months for fruits (except citrus), roast meat (beef, pork, lamb), vegetables.
Expiration dates on the packaging of foods in the 2-star zone must be respected.
To avoid food contamination, please observe the following:
- Opening the door for long periods can cause a significant increase of the temperature in the compartments of the appliance.
- Regularly clean surfaces that may come into contact with food and accessible drainage systems.
- Clean water tanks if they have not been used for 48 h; flush the water system connected to a water supply if water has not been drawn for 5 days.
- Store raw meat and fish in suitable containers in the refrigerator, so that it does not come into contact with or drip onto other food.
- Two-star frozen food compartments are suitable for storing pre-frozen food, storing or making ice cream and ice cubes.
- Do not freeze fresh food in one, two or three-star compartments.
- If the refrigerating appliance is left empty for long periods, switch off, defrost, clean, dry, and leave the door open to prevent mould developing inside the appliance.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace anypart of the appliance unless specifically stated inthe user manual. Keep children awayfrom the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children
- risk of suffocation. The appliance must be disconnected from the power supply before any installation operation
- risk of electrical shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electrical shock. Only activate the appliance when the installation has been completed.

⚠ Be careful not to damage the floors (e.g. parquet) when moving the appliance. Install the appliance on a floor or support strong enough to take its weight and in a place suitable for its size and use. Make sure the appliance is not near a heat source and that the four feet are stable and resting on the floor, adjusting them as required, and check that the appliance is perfectly level using a spirit level. Wait at least two hours before switching the appliance on, to ensure that the refrigerant circuit is fully efficient.

⚠ WARNING: When positioning the appliance, ensure the supply cord is not trapped or damaged.

⚠ WARNING: To avoid a hazard due to instability, positioning or fixing of the appliance must be done in accordance with the manufacturer instructions. It's forbidden to place the refrigerator in such way that the metal hose of gas stove, metal gas or water pipes, or electrical wires are in contact with the refrigerator back wall (condenser coil).

⚠ To guarantee adequate ventilation, leave a space on both sides and above the appliance. The distance between the rear of the appliance and the wall behind the appliance should be 50 mm, to avoid access to hot surfaces. A reduction of this space will increase the Energy consumption of product.
Please remove the power cord from condenser hook during installation before connecting product to power supply.

ELECTRICAL WARNINGS

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electrical shock.

⚠ WARNING: Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

CLEANING AND MAINTENANCE

⚠ WARNING: Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation.To avoid risk of personal injury use protective gloves (risk of laceration) and safety shoes (risk of contusion); be sure to handle by two persons (reduce load); never use steam cleaning equipment (risk of electric shock). Non-professional repairs not authorised by the manufacturer could result in a risk to health and safety, for which the manufacturer cannot be held liable. Any defect or damage caused from non-professional repairs or maintenance will not be covered by the guarantee, the terms of which are outlined in the document delivered with the unit.

⚠ Do not use abrasive or harsh cleaners such as window sprays, scouring cleansers, flammable fluids, cleaning waxes, concentrated detergents, bleaches or cleansers containing petroleum products on plastic parts, interior and door liners or gaskets. Do not use paper towels, scouring pads, or other harsh cleaning tools.

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol ♻ .The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE)

and with the Waste Electrical and Electronic Equipment regulations 2013 (as amended). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health. The  symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

Install the appliance in a dry, well ventilated room far away from any heat source (eg. radiator, cooker, etc.) and in a place not exposed directly to the sun. If required, use an insulating plate.

To guarantee adequate ventilation follow installation instructions.

Insufficient ventilation at the back of the product increases energy consumption and decreases cooling efficiency.

Frequent door opening might cause an increase in Energy Consumption. The internal temperature of the appliance and the Energy Consumption may be affected also by the ambient temperature, as well as location of the appliance. Temperature setting should take into consideration these factors. Reduce door opening to minimum.

When thawing frozen food, place it in the refrigerator. The low temperature of the frozen products cools the food in the refrigerator. Allow warm food and drinks to cool down before placing in the appliance.

Positioning of the shelves in the refrigerator has no impact on the efficient usage of energy. Food should be placed on the shelves in such way to ensure proper air circulation (food should not touch each other and distance between food and rear wall should be kept).

You can increase storage capacity of frozen food by removing baskets and, if present, Stop Frost shelf.

Do not worry about noises coming from the compressor which are normal operation noises.

2-Environmental Instructions

2.1. Compliance with the WEEE Directive and Disposing of the Waste Product



This product complies with EU WEEE Directive(2012/19/EU).This product bears a classification symbol for waste electricaand electronic equipment(WEEE). This symbol indicates that this product shall not be disposed with other household wastes at the end of its service life. Used device must be returned to offical collection point for recycling of electrical and electronic devices. To find these collection systems please contact to your local authorities or retailer where the product was puchased. Each household performs important role in recovering and recycling of old appliance. Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.

Compliance with RoHS Directive

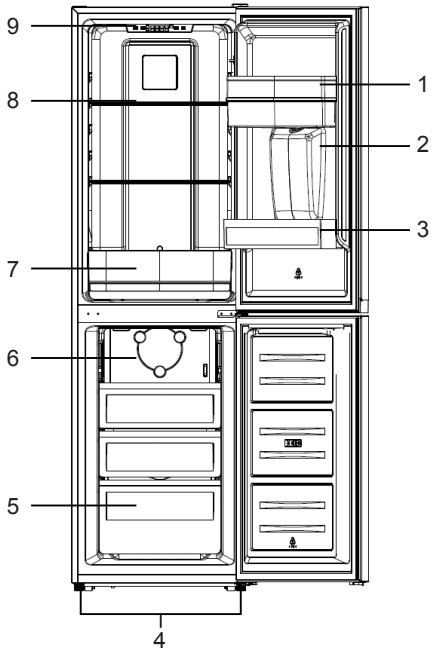
The product you have purchased complieswith EU RoHS Directive(2011/65/EU).It does not contain harmful and prohibited materials specified in the Directive.

Package information



Packaging materials of the product are manufactured from recyclable materials in accordance with our National Envi-ronment Regulations. Do not dispose of the packaging mater-ials together with the do-mestic or other wastes. Take themto the packaging material collectionpoints designated by the local authorities.

3 Your Refrigerator



1 * Adjustable Door Shelves
2 * Water Tank
3 * Bottle Shelf
4 * Adjustable Front Legs
5 * Freezer Compartment
6 * Ice Container
7 * Crisper
8 * Adjustable Shelves
9 * Illumination Lamp & Control Panel

***Optional:** Figures in this user manual are schematic and may not exactly match your product. If your product does not comprise the relevant parts, the information pertains to other models.

4 Installation

Read the “Safety Instructions” section first!

4.1 Right Place For Installation

Contact the Authorized Service for the product's installation. To prepare the product for installation, see the information in the user manual and make sure the electric and water utilities are as required. If not, call an electrician and plumber to arrange the utilities as necessary.

WARNING:
The manufacturer assumes no responsibility for any damages caused by the work carried out by unauthorized persons.

WARNING:
The product's power cable must be unplugged during installation. Failure to do so may result in death or serious injuries!

WARNING:
If the door span is too narrow for the product to pass, remove the door and turn the product sideways; if this does not work, contact the authorized service.

- Place the product on a flat surface to avoid vibration.
- Place the product at least 30 cm away from the heater, stove and similar sources of heat and at least 5 cm away from electric ovens.
- Do not expose the product to direct sunlight or keep it in damp environments.
- Your product requires adequate air circulation to function efficiently. If the product will be placed in an alcove, remember to leave at least 5 cm clearance between the product and the ceiling, rear wall and the side walls.
- Check if the rear wall clearance protection component is present at its location (if provided with the product).
- If the component is not available, or if it is lost or fallen, position the product so that at least 5 cm clearance shall be left between the rear surface of the product and the wall of the room. The clearance at the rear is important for efficient operation of the product.

4.2 Electrical Connection

Do not use extension cables or multi sockets in power connection.

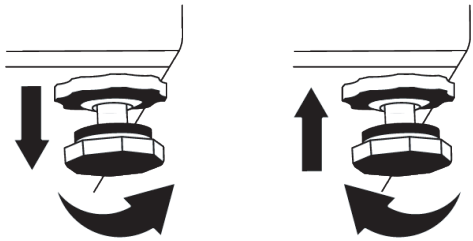
Damaged power cable must be replaced by Authorized Service.

When placing two coolers in adjacent position, leave at least 4 cm distance between the two units.

- Our firm will not assume responsibility for any damages due to usage without earthing and without power connection in compliance with national regulations.
- The power cable plug must be easily accessible after installation.
- Do not use multi-group plug with or without extension cable between the wall socket and the refrigerator.

4.3 Adjusting the Legs

If the product is not in balanced position, adjust the front adjustable legs by rotating them to right or left.



4.4 Hot Surface Warning

The side walls of your product are equipped with cooler pipes to enhance the cooling system. High pressure fluid may flow through these surfaces, and cause hot surfaces on the side walls. This is normal and it does not require servicing. Be careful when you contact these areas.

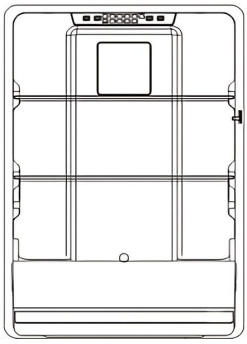
5 Preparation

Read the “Safety Instructions” section first!

5.1 What To Do For Energy Saving

Connecting the product to electronic energy-saving systems is harmful, as it may damage the product.

- This refrigerating appliance is not intended to be used as a built in appliance.
- Do not keep the refrigerator doors open for long periods.
- Do not place hot food or beverages into the refrigerator.
- Do not overfill the refrigerator; blocking the internal air flow will reduce cooling capacity.
- Since hot and humid air will not directly penetrate into your product when the doors are not opened, your product will optimize itself in conditions sufficient to protect your food. Under these circumstances, functions and components such as compressor, fan, heater, defrost, lighting, display and so on will operate according to the needs by consuming minimum energy.
- In case that multiple options are present, glass shelves must be placed so that the air outlets at the rear wall are not blocked and preferably, in a way that air outlets remain below the glass shelf. This combination may help improving air distribution and energy efficiency.
- Using the below drawer when storing is strongly recommended.
- Depending on the product’s features; defrosting frozen foods in the cooler compartment will ensure energy saving and preserve food quality.
- In order to load the maximum quantity of food into the freezer compartment of your refrigerator, the upper drawers may be taken out and the food should be placed onto the wire/glass shelves.
- Make sure the foods are not in contact with air duct as below:



- If they are in contact with the sensor, energy consumption of the appliance might increase
- Food shall be stored using the drawers in the cooler compartment in order to ensure energy saving and protect food in better conditions.
- Food packages shall not be in direct contact with the temperature sensor located in the freezer compartment.

5.2 First Use

Before using your refrigerator, make sure the necessary preparations are made in line with the instructions in "Safety and Environmental Instructions" and "Installation" sections.

- Keep the product running without placing any food inside for 6 hours and do not open the door, unless absolutely necessary.
- The temperature change caused by opening and closing of the door while using the product may normally lead to condensation on door/body shelves and glassware placed in the product.

A sound will be heard when the compressor is engaged. It is normal for the product to make noise even if the compressor is not running, as fluid and gas may be compressed in the cooling system.

It is normal for the front edges of the refrigerator to be warm. These areas are designed to warm up in order to prevent condensation.

For some models, indicator panel turns off automatically 1 minute after the door closes. It will be reactivated when the door is opened or any button is pressed.

5.3 Climate Class and Definitions

Please refer to the Climate Class on the rating plate of your device. One of the following information is applicable to your device according to the Climate Class.

- **SN:** Long Term Temperate Climate: This cooling device is designed for use at ambient temperatures between 10 °C and 32 °C.
- **N:** Temperate Climate: This cooling device is designed for use at ambient temperatures between 16°C and 32 °C.
- **ST:** Subtropical Climate: This cooling device is designed for use at ambient temperatures between 16°C and 38°C.
- **T:** Tropical Climate: This cooling device is designed for use at ambient temperatures between 16°C and 43°C.

6 Operating the Product

Read the “Safety Instructions” section first!

- Do not use any mechanical tools or any other tools than the recommendations of the manufacturer to speed up the defrost operation.
- Do not use parts of your refrigerator such as the door or drawers as a support or a step. This may cause the product to trip over or its components to be damaged.
- The product shall be used for storing food only.

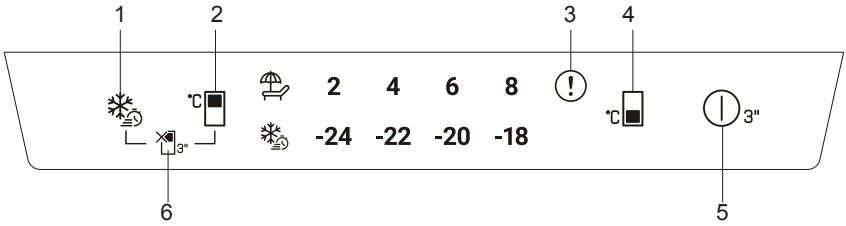
- Turn off the water valve if you will be away from home (e.g. at vacation) and you will not be using the Icematic or the water dispenser for a long period of time. Otherwise, water leaks may occur.

Unplugging the Product

- If you are not going to use the product for a long time, unplug the product from the socket.
- Remove the food to prevent odours,
- Wait for the ice to melt, clean the interior and let it dry, leave the doors open to avoid damaging the inner body plastics.

7 Use of Your Appliance

7.1 Control Panel of the Product



1 Quick Freezing Key

2 Cooler Compartment Temperature Setting Key

3 Error Status Indicator

4 Freezer Compartment Temperature Setting Key

5 Product Switch Off Button

6 Cooler Compartment Off (Vacation) Function Mark

Read the “Safety Instructions” section first.

Auditory and visual functions on the indicator panel will assist you in using the refrigerator.

***Optional**: Shown functions are optional, there may be differences of shape and location in functions found on your appliance’s indicator panel.

1.Quick Freezing Key

When the quick freezing key is pressed the quick freezing symbol shall be illuminated and the quick freezing function shall be activated. The freezer compartment temperature is set to -27 ℃, lasting for 50 hours. Press the key again to cancel the function. The quick freezing function shall be automatically cancelled when running for more than 50 hours. To freeze a large amount of fresh food, press the quick freezing key before placing the food in the freezer compartment.

2. Cooler Compartment Temperature Setting Key

Allows setting of temperature for cooler compartment. Pressing the key will enable the cooler compartment temperature to be set at 8,6,4,2 °C.

3. Error Condition Indicator

This indicator is enabled when the refrigerator is not cooling sufficiently or when a sensor error occurs. The temperature indicators of the freezer and the refrigerator flash in certain combinations. This notifies the service about the error that has occurred. If you put hot food in the freezer compartment or leave the door open for a long time, the exclamation mark may light

up for a while. This is not a fault, this warning will be removed when the food is cooled down or when any key is pressed.

4. Freezer Compartment Temperature Setting Key ℃

Temperature setting is made for freezer compartment. The freezer compartment temperature can be set to -18,-20,-22,-24 °C by pressing the button.

5.Product Switch Off Button

When this button is pressed for 3 seconds, the device switches to the off state. In this state, the refrigerator does not perform cooling; neither the lighting lamp nor the screen will light up. When the button is pressed again for 3 seconds, the refrigerator starts its normal operation.

6. Cooler Compartment Off (Vacation)

Press and hold both Quick Freezing Key ( ) and Cooler Compartment Temperature Setting Key ( ) simultaneously for 3 seconds to holiday function. When the holiday mode is activated and the holiday icon ( ) lights up. All icons on the cooler compartment temperature indicator turn off. When this function is activated, you are advised against storing food in the refrigerating compartment. The other compartments continue to cool according to their set temperature. Press and hold both Quick Freezing Key ( ) and Cooler Compartment Temperature Setting Key ( ) simultaneously for 3 seconds again to cancel this function.

7.2 Storing Food in the Cooler Compartment

Storing Food in the Cooler Compartment

- Compartment temperatures rise prominently if compartment door is opened and closed frequently and kept open for a long time, this can reduce the life span of the food and cause the food to spoil.
- In order not to cause odour and taste changes, the food should be stored in the closed containers.
- Do not store too much food in your refrigerator. To achieve a better and homogeneous cooling, place the food separately in a way that cold air can wander through them.
- Provide air flow by leaving a space between the food and internal wall. If you lean the food against the rear wall, the food may freeze.
- Bring cooked hot meals to the room temperature before placing them in the refrigerator. Then, you can place the tepid meal in the lower shelves of your refrigerator. Do not place the tepid meals close to the foods which may easily spoil.
- Especially pay attention not to mix the foods sold as frozen with the fresh foods.
- Defrost your frozen food in the fresh food compartment. Thereby, you can cool fresh food compartment by using frozen food and save energy.
- Storing unripe tropical fruits (mango, melon varieties, papaya, banana, pineapple) in the refrigerator may speed up the ripening process. This is not recommended because it will cause shorter storage time.
- You should store onions, garlics, gingers and other root vegetables in dark and cold room conditions, not in the refrigerator.
- If you notice that a food has spoiled in the refrigerator, throw away that food and clean the accessories which have come into contact with it.
- In order to cool the meals like soups and stews, which are cooked in the large pots, quickly, you can put them in the refrigerator by separating them into their own shallow containers.
- Do not place unpackaged food close to eggs.
- Keep the fruits and vegetables separately and store each variety together (for example; apples with apples, carrots with carrots).

- Take green vegetables out of the plastic bag and place them in the refrigerator after wrapping them in a paper towel or drying cloth. If you wash this type of food before placing them in the refrigerator, remember to dry them.
- You can both create a damp environment and provide an air flow by keeping fruits and vegetables, which are prone to drying, in the perforated or unsealed plastic bags.
- Except the cases where extreme circumstances are available in the environment, if your product (on the recommended set values table) is set to the specified set values, the food keep their freshness for a longer time both in the fresh product compartment and freezer compartment.

Store Foods In The Different Places According To Their Properties:	
Food	**Location**
Egg	Door Shelf
Dairy products (butter, cheese)	If available, zero degree (for breakfast food) compartment
Fruits, vegetables and greenery	Fruit-vegetable compartment, crisper or EverFresh+ compartment (if available)
Fresh meat, poultry, fish, sausage etc. Cooked foods	If available, zero degree (for breakfast food) compartment
Ready to serve foods, packaged products, canned foods and pickles	Top shelves or door shelf
Beverages, bottles, spices and snacks	Door Shelf

Storing Food In The Freezer Compartment

- You can activate Quick Freezing function 4-6 hours before freezing function and perform a faster cooling.
- Bring hot meals to the room temperature before placing them in the freezer compartment.
- Foods to be frozen must be divided into portions according to a size to be consumed, and frozen in separate packages.
- It is recommended to pack the foods before placing them in the freezer.
- In order to prevent expiration of storage time, write the freezing date, time and name of the product on the package according to the storage times of different foods.
- Consume the foods you have defrosted quickly. Defrosted foods cannot be frozen again unless they are cooked. It is not safe to consume the refrozen fresh foods without cooking after they are defrosted.
- As you freeze fresh foods, do not bring them in contact with already frozen foods. Otherwise, frozen foods will be defrosted.

Storing The Foods, Which Are Sold Frozen

- Always follow the instructions of the producer in relation to the time during which you are required to store your foods. Do not excess the time specified in these instructions!
- In order to protect the quality of the food, keep the time interval between purchasing transaction and storing as short as possible.
- Buy frozen food which are stored at –18 °C or lower temperatures.
- Avoid buying foods whose packages are covered with ice etc. This means that the product could be partially defrosted and refrozen. Temperature impacts the quality of the food.

- Do not excess the storing time recommended by the food producer. Remove only the food as much as you need from the freezer.
- Except the cases where extreme circumstances are available in the environment, if your product (on the recommended set values table) is set to the specified set values, the food keep their freshness for a longer time both in the fresh product compartment and freezer compartment.
- If fresh food compartment is set to a lower temperature, fresh fruits and vegetables may be partially frozen.
- The two-star compartments are suitable for pre-frozen food. Ice cream and ice cubes can be stored.
- Do not freeze food in compartments with one, two and three-stars.

Meat and Fish			Preparation	Longest storage time (month)
Meat Products	Veal	Steak	By cutting them 2 cm thick and placing foil between them or wrapping tightly with stretch	6-8
		Roast	By packing the pieces of meat in a refrigerator bag or wrapping them tightly with stretch	6-8
		Cubes	In small pieces	6-8
		Schnitzel, chops	By placing foil between cut slices or wrapping individually with stretch	6-8
	Mutton	Chops	By placing foil between meat pieces or wrapping individually with stretch	4-8
		Roast	By packing the pieces of meat in a refrigerator bag or wrapping them tightly with stretch	4-8
		Cubes	By packing the shredded meats in a refrigerator bag or wrapping them tightly with stretch	4-8
	Beef	Roast	By packing the pieces of meat in a refrigerator bag or wrapping them tightly with stretch	8-12
		Steak	By cutting them 2 cm thick and placing foil between them or wrapping tightly with stretch	8-12
		Cubes	In small pieces	8-12
		Boiled meat	By packaging in small pieces in a refrigerator bag	8-12
	Mince		Without seasoning, in flat bags	1-3
	Offal (piece)		In pieces	1-3
	Fermented sausage - Salami		It should be packaged even if it has casing.	1-3
	Ham		By placing foil between cut slices	2-3
Poultry and hunting animals	Chicken and Turkey		By wrapping in foil	4-6
	Goose		By wrapping in foil (portions should not exceed 2.5 kg)	4-6
	Duck		By wrapping in foil (portions should not exceed 2.5 kg)	4-6
	Deer, Rabbit, Roe Deer		By wrapping in foil (portions should not exceed 2.5 kg, and their bones should be separated)	6-8

Meat and Fish		Preparation	Longest storage time (month)
Fish and seafood	Freshwater fish (Trout, Carp, Crane, Catfish)	After thoroughly cleaning the inside and scales, it should be washed and dried, and the tail and head parts should be cut when necessary.	2
	Lean fish (Sea bass, Turbot, Sole)		4-6
	Fatty fish (Bonito, Mackerel, Bluefish, Red Mullet, Anchovy)		2-4
	Shellfish	Cleaned and in bags	4-6
	Caviar	In its packaging, in an aluminium or plastic container	2-3

"The storage times specified in the table are based on the storage temperature of -18°C. "

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

"The storage times specified in the table are based on the storage temperature of -18°C. "

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

"The storage times specified in the table are based on the storage temperature of -18°C. "

"The amount of fresh food that can be frozen for a certain period of time is specified on the type label."

Freezer Details

As per the IEC 62552 standards, the freezer must have the capacity to freeze 4,5 kg of food items at -18°C or lower temperatures at 25°C room temperature in 24 hours for each 100 litres of freezer compartment volume.

Food products can only be preserved for extended periods at or below temperature of -18 °C.

You can keep the foods fresh for months (in freezer at or below temperatures of -18 °C).

The food products to be frozen must not contact the already-frozen food inside to avoid partial defrosting.

Boil the vegetables and filter the water to extend the frozen storage time. Place the food in air-tight packages after filtering and place in the freezer. Bananas, tomatoes, lettuce, celery, boiled eggs, potatoes and similar food items should not be frozen. In case these foods are frozen, only nutri-tional values and eating qualities will be negatively affected. A rotting that would threaten human health is not in question.

Placing The Food

Freezer compartment shelves: Different frozen foods like meat, fish, ice cream, ve-getables etc.

Cooler compartment shelves: Food items inside pots, capped plate and capped cases, eggs (in closed case)

Cooler compartment door shelves: Small and packaged food or beverages

Crisper: Vegetables and fruits

Fresh food compartment: Delicatessen (breakfast food, meat products to be con-sumed in short time)

7.3 Crisper

The refrigerator's crisper is designed to keep vegetables fresh by preserving their humidity. For this purpose, the overall cold air circulation is intensified in the crisper. Keep fruits and vegetables in this compart-ment. Keep the green-leaved vegetables and fruits separately to prolong their life.

7.4 Crisper Technologies

Vitalcare

Fruits and vegetables stored in crispers illu-illuminated with the Vitalcare technology preserve their vitamins for a longer time thanks to the blue, green, red lights and dark cycles, which simulate a day cycle.
When the door of your refrigerator is opened during the dark period of the Vitalcare technology, your refrigerator shall sense this automatically and illuminate the crisper with one of the blue, green or red lights respectively for your convenience. After you have closed the door of the refrigerator, the dark period will continue, representing the night time in a day cycle.

7.5 Reversing the Door Opening Side

The door opening side of your refrigerator can be reversed according to the place you put it. When you need this, you should definitely call the nearest Authorized Service.

7.6 Door Open Alert

If the door of the product remains open for more than 60 s, an audio warning signal sounds. The alert will be triggered once every 30 s and will continue to operated in cycles. The door open alert will be cancelled when the device door is closed.

7.7 Replacing the Illumination Lamp

Call the Authorized Service when the Bulb/ LED used for lighting in your refrigerator will be replaced.
Lamp(s) used in this appliance cannot be used for house lighting. Intended use of this lamp is to help the user place food into the refrigerator / freezer safely and comfortably.
Energy efficiency class of the light source: G.

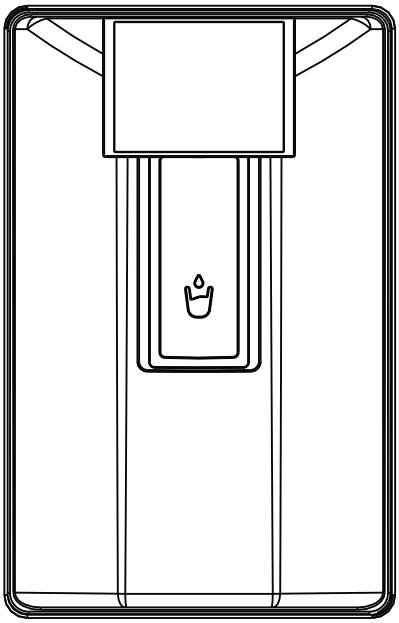
7.8 Using the Water Dispenser

The first few glasses of water taken from the fountain will normally be warm.

If you have not used the water dispenser for a long time, dispose of the first few glasses of water to get clean water.

1. Press on the arm of the water dispenser with your glass. It would be easier to press on the arm with your hand if you are using a soft plastic glass.

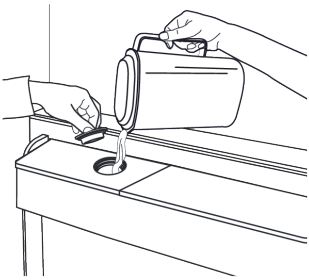
2. Release the arm after filling your glass with water as you desire.



The amount of water flow from the fountain depends on the pressure you apply on the arm. Release the pressure on the arm slightly as the water level in your glass/container is increased to prevent overflow. Water shall drip if you press the arm slightly; this is normal and it is not a malfunction.

Filling the water tank of the water dispenser

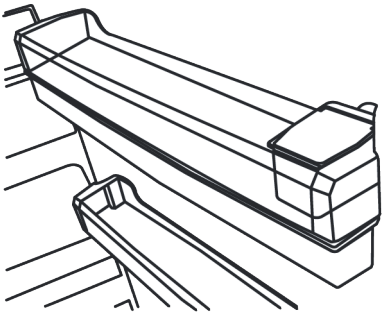
1. Open the lid of the water tank as shown in the figure. Fill in pure and clean drinking water. Close the lid.

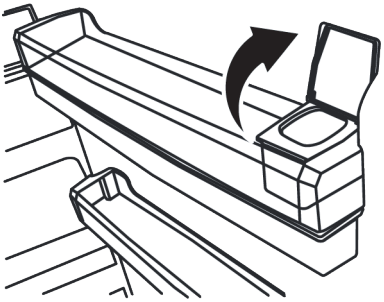


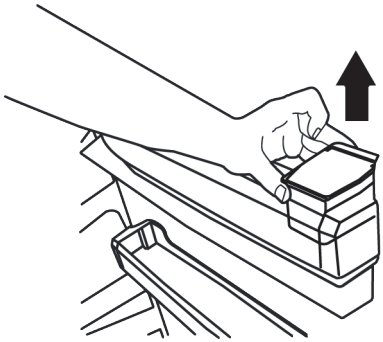
Water reservoir capacity is 3 litres, do not overfill.

Cleaning the water tank

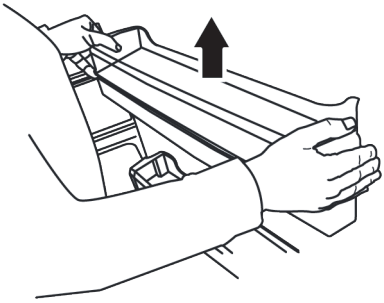
1. Remove the water filling reservoir inside the door shelf.



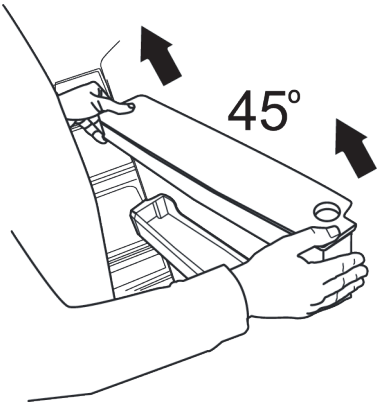




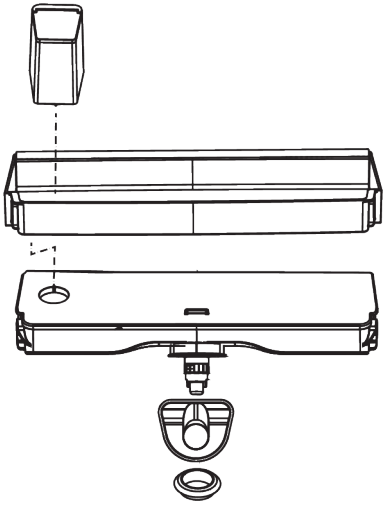
1. Detach by holding both sides of the door shelf.

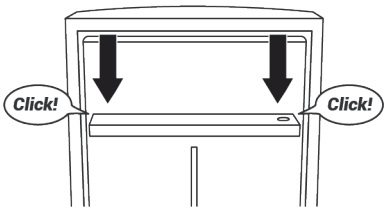


2. Hold both sides of the water tank and remove at 45° angle.



3. Remove and clean the water tank lid.

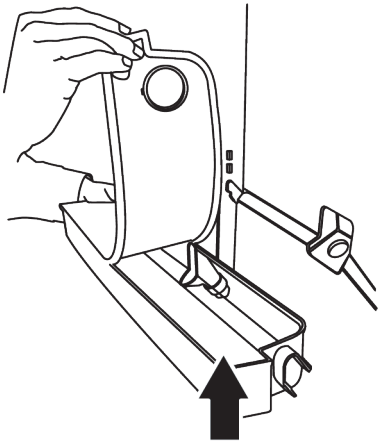




Use clean drinking water only.

NOTICE
Do not wash the components of the water tank and water dispenser in the dishwasher.

Do not fill the water tank with fruit juice, fizzy beverages, alcoholic beverages or any other liquids incompatible for use in the water dispenser. Using such liquids will cause malfunction and irreparable damage in the water dispenser. Using the fountain in this way is not within the scope of warranty. Certain chemicals and additives in such beverages / liquids may cause material damage to the water tank.



8 Maintenance and Cleaning

WARNING:
Read the “Safety Instructions” section first.

WARNING:
Unplug the refrigerator before cleaning it.

- Do not use sharp or abrasive tools to clean the product. Do not use materials such as household cleaning agents, soap, detergents, gas, gasoline, thinner, alcohol, wax, etc.
- The dust shall be removed from the ventilation grill on the rear of the product at least once a year (without opening the cover). Clean the product with a dry cloth.
- Take care to keep water away from the lamp's cover and other electrical parts.
- Clean the door with a damp cloth. Remove all contents to remove the door and body racks. Remove the door racks by lifting them upwards. Clean and dry the shelves, then attach back in place by sliding from above.
- Do not use chlorinated water or cleaning products on the exterior surface and chromecoated parts of the product. Chlorine will cause rust on such metallic surfaces.
- Do not use sharp and abrasive tools, soap, house cleaning materials, detergents, gas, gasoline, varnish and similar substances to prevent deformation of the plastic part and removal of prints on the part. Use warm water and a soft cloth for cleaning, and then dry it.

- On the products without a No-Frost feature, water droplets and icing up to a thickness of a finger may occur on the rear wall of the freezer compartment. Do not clean, and never apply oils or similar materials.
- Use a mildly dampened micro-fibre cloth to clean the external surface of the product. Sponges and other types of cleaning clothes may cause scratches.
- To clean all removable components during the cleaning of the interior surface of the product, wash these components with a mild solution consisting of soap, water and carbonate. Wash and dry thoroughly. Prevent contact of water with illumination components and the control panel.

CAUTION:
Do not use vinegar, rubbing alcohol or other alcohol based cleaning agents on any interior surface.

Stainless Steel External Surfaces

Use a non-abrasive stainless steel cleaning agent and apply it with a soft lint-free cloth. To polish, gently wipe the surface with a micro-fibre cloth dampened with water and use dry polishing chamois. Always follow the veins of the stainless steel.

Preventing Odours

The product is manufactured free of any odorous materials. However, keeping the food in inappropriate sections and improper cleaning of internal surfaces may lead to odours.

- To avoid this, clean the inside with carbonated water every 15 days.
- Keep the foods in sealed holders, as micro-organisms arising from foods kept in unsealed containers will cause bad odour.
- Do not keep expired and spoilt foods in the refrigerator.

Protecting Plastic Surfaces

Oil spilled on plastic surfaces may damage the surface and must be cleaned immediately with warm water.

9 Troubleshooting

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

The refrigerator is not working.

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

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

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

Compressor is not working.

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

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

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

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

The refrigerator runs too often or for too long.

- The new product may be larger than the previous one. Larger products will run for longer periods.
- The room temperature may be high. >>> The product will normally run for long periods in higher room temperature.
- The product may have been recently plugged in or a new food item is placed inside. >>> The product will take longer to reach the set temperature when recently plugged in or a new food item is placed inside. This is normal.
- Large quantities of hot food may have been recently placed into the product. >>> Do not place hot food into the product.
- The doors were opened frequently or kept open for long periods. >>> The warm air moving inside will cause the product to run longer. Do not open the doors too frequently.
- The freezer or cooler door may be ajar. >>> Check that the doors are fully closed.
- The product may be set to a temperature that is too low. >>> Set the temperature to a higher degree and wait for the product to reach the adjusted temperature.
- The cooler or freezer door washer may be dirty, worn out, broken or not properly settled. >>> Clean or replace the gasket. Damaged / torn door washer will cause the product to run for longer periods to preserve the current temperature.

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

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

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

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

The food items kept in cooler compartment drawers are frozen.

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

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

- The cooler compartment temperature is set to a very high degree. >>> Temperature setting of the cooler compartment has an effect on the temperature in the freezer compartment. Wait until the temperature of relevant parts reach the sufficient level by changing the temperature of cooler or freezer compartments.
- The doors were opened frequently or kept open for long periods. >>> Do not open the doors too frequently.
- The door may be ajar. >>> Fully close the door.
- The product may have been recently plugged in or a new food item is placed inside. >>> This is normal. The product will take longer to reach the set temperature when recently plugged in or a new food item is placed inside.

- Large quantities of hot food may have been recently placed into the product. >>> Do not place hot food into the product.

Shaking or noise.

- The surface is not flat or durable >>> If the product is shaking when moved slowly, adjust the stands to balance the product. Also make sure the ground is sufficiently durable to bear the product.
- Any items placed on the product may cause noise. >>> Remove any items placed on the product.
- The product is making noise of liquid flowing, spraying etc.
- The product's operating principles involve liquid and gas flows. >>> This is normal and not a malfunction.

There is sound of wind blowing coming from the product.

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

There is condensation on the product's internal walls.

- Hot or humid weather will increase icing and condensation. This is normal and not a malfunction.
- The doors were opened frequently or kept open for long periods. >>> Do not open the doors too frequently; if open, close the door.
- The door may be ajar. >>> Fully close the door.

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

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

The interior smells bad.

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

The door is not closing.

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

The crisper is jammed.

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

Temperature on the product surface.

- High temperature may be observed between two doors, on the side panels and on the rear grill area while your product is operated. This is normal and it does not require servicing.

Fan continues to operate when the door is opened.

- Fan may continue to operate when the freezer door is open.

WARNING: If the problem persists after following the instructions in this section, contact your vendor or an Authorized Service. Do not try to repair the product. This is normal.