

Miele

Operating and installation instructions



Fridge-freezer combination KF 7540 SN ed-3

To avoid the risk of accidents
or damage to this appliance
it is **essential** to read these instructions
before it is installed or used for the first time.



M.-Nr. 05 969 270

Contents

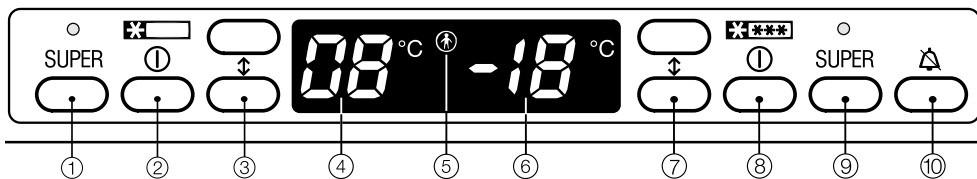
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Description of the appliance



- ① Super cool button and indicator light
- ② Refrigerator section / Stayfresh (0 °C) zone On-Off button
- ③ Refrigerator section temperature selector buttons (upper button: warmer, lower button: colder)
- ④ Refrigerator section temperature display
- ⑤ Safety lock - indicator light
- ⑥ Freezer section temperature display
- ⑦ Freezer section temperature selector buttons (upper button: warmer, lower button: colder)
- ⑧ Freezer section On-Off button
- ⑨ Super freeze button and indicator light
- ⑩ Alarm button

Description of the appliance

① Butter and cheese compartment

② Adjustable shelves

③ Egg trays

④ Interior lighting

⑤ Fruit and vegetable containers

⑥ Divider

⑦ Bottle shelf

⑧ Condensate channel and drain hole

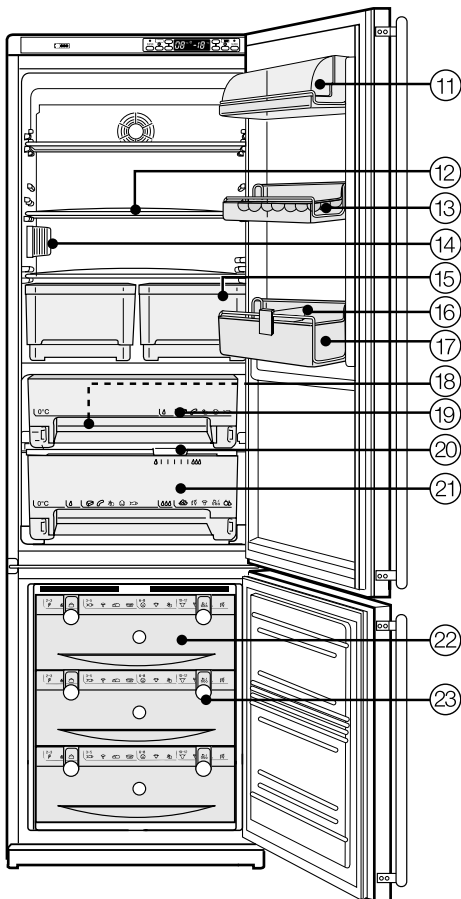
⑨ Stayfresh (0 °C) zone dry compartment

⑩ Control for setting the moisture level in the humidity controlled compartment

⑪ Stayfresh (0 °C) zone humidity controlled compartment

⑫ Freezer drawers with freezer calendar

⑬ Marker system for frozen food



Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Rather than just throwing these materials away, please ensure they are offered for recycling.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Disposal of your old appliance

Old appliances contain materials which can be reclaimed or recycled. Please contact your dealer, your waste collection centre or scrap merchant about potential recycling schemes.

Make sure that the pipework is not damaged whilst moving an old appliance. This is to ensure that the refrigerant and oil in the compressor cannot leak into the environment. It is important that they are disposed of in a safe manner by authorised persons only.

Ensure that the appliance presents no danger to children while being stored for disposal.

See the appropriate section in the Warning and safety instructions.

Warning and Safety instructions

This appliance complies with all relevant legal safety requirements. Inappropriate use can however lead to personal injury and damage to property.

Read the operating instructions carefully before starting to use this appliance. They contain important notes on installation, safety, operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.

Keep these operating instructions in a safe place and pass them on to any future user.

Correct use

■ This appliance is intended for domestic use only for the cool storage of food and drink as well as for storing deep frozen food, freezing fresh food and for preparing ice. Any other usage is not supported by the manufacturer and could be dangerous. The manufacturer cannot be held liable for damage caused by improper use of the appliance.

Technical safety

■ This appliance contains the coolant Isobutane (R600a), a natural gas which is very environment friendly. Although it is flammable, it does not damage the ozone layer and does not increase the green house effect. The use of this environment friendly coolant has, however, led to a slight increase in the noise level of the appliance. In addition to the noise of the compressor, you might be able to hear the coolant flowing around the system. This is unavoidable, but does not have any adverse effect on the performance of the appliance.

Care must be taken during transportation and setting up of the appliance that no parts of the coolant system are damaged. Leaking coolant can damage the eyes.

In the event of any damage:

- avoid open fires and anything which creates a spark,
- disconnect from the mains,
- air the room in which the appliance is located for several minutes and
- contact the Service Department for advice.

■ The more refrigerant there is in an appliance, the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is the danger of combustible gases building up. For every 8 g of coolant at least 1 m³ room space is required. The amount of coolant in the appliance is stated on the data plate inside the appliance.

Warning and Safety instructions

Before connecting the appliance to the mains supply make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply. This data must correspond in order to avoid risk of damage to the appliance. Consult a qualified electrician if in doubt.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national safety regulations. It is most important that this basic safety requirement is tested regularly and where there is any doubt the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

Safe operation of the appliance is only assured if it has been installed and connected in accordance with these operating and installation instructions.

This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

Installation work, maintenance and repairs may only be carried out by suitably qualified and competent persons to ensure safety. Repairs and other work by unqualified persons could be dangerous and the manufacturer will not be held liable.

Ensure that current is not supplied to the appliance while maintenance or repair work is being carried out.

The appliance is only completely isolated from the electricity supply when:

- the plug has been withdrawn. Do not pull on the cable, only on the plug.
- the mains fuse is withdrawn, or
- the screw-out fuse is removed in countries where this is applicable.

Do not connect the appliance to the mains electricity supply by an extension lead.

Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

Operation

Never handle frozen food with wet hands. Your hands may freeze to the frozen food. Danger of frost burn.

Do not take ice cubes out with your bare hands and never place ice cubes or ice lollies in your mouth straight from the freezer.

The very low temperature of the frozen ice or lollies can cause frost burn to the lips and tongue.

Warning and Safety instructions

Do not refreeze thawed or partially thawed food. Defrosted food should be used up as quickly as possible as food soon loses its nutritional value and goes off. Defrosted food may only be re-frozen after it has been cooked.

Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Switching on thermostats may produce sparks which could present a fire hazard.

If storing alcohol with a high percentage proof, make sure it is tightly closed and stored upright. Danger of explosion.

Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer. The cans or bottles could explode.

Danger of injury and damage to the appliance.

When cooling drinks quickly in the freezer make sure bottles are not left in for more than one hour, otherwise they could burst. Danger of injury and damage to the appliance.

Observe the "use by" dates given on food to avoid the risk of food poisoning.

Storage times will depend on several factors including the freshness and quality of the food as well as the temperature at which it is stored. Follow the instructions given on food manufacturer's packaging on storage conditions required as well as the "use by" date.

Do not use sharp edged objects to

- remove frost and ice,
- separate frozen foods and remove ice trays.

They will damage the evaporator causing irreversible damage to the appliance.

Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

Do not use defrosting sprays, or de-icers as they could contain substances which could damage the plastic parts and which may cause the build up of gases and pose a danger to health.

Do not use any oils or grease on the door seals as these will cause the seals to deteriorate and become porous with time.

Do not store cooking oil in the appliance door. Traces of oil can cause stress cracks to occur in the plastic components in the door.

Do not block the ventilation gaps in the appliance as this would impair the efficiency of the appliance, increase the electricity consumption and could cause damage to the appliance.

Warning and Safety instructions

■ The appliance is designed for a use within certain climate ranges (ambient temperatures). It must not be used in ranges for which it is not designed. The climate range for your appliance is stated on the data plate inside the appliance.

Installing it in a room with too low an ambient temperature will lead to the appliance switching off for longer periods so that it cannot maintain the required temperature.

■ Never use a steam-cleaning appliance to defrost or clean this appliance. Pressurised steam could reach the electrical components and cause a short circuit.

■ In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surrounding in a clean condition at all times. Any damage which may be caused by cockroaches or vermin will not be covered by the appliance guarantee.

Disposal of your old appliance

■ Before disposing of an old appliance first make the door latch or lock unusable.

This way you will prevent children from accidentally locking themselves in and endangering their lives.

■ Before disposing of an old appliance, unplug it and render the plug useless. Cut off the cable directly behind the appliance and at the plug to prevent misuse.

■ Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by

- puncturing the refrigerant channels in the evaporator.
- bending any pipework.
- scratching the surface coating.

Splashes of refrigerant can damage the eyes.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Switching on and off

Before using for the first time

- Clean the inside of the appliance and the accessories with warm water and a little washing up liquid, and then dry with a soft cloth.

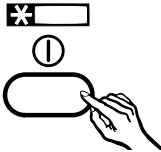
Important:

To ensure correct functioning of the appliance, let it stand for between ½ and 1 hour after transporting it to its final location before connecting it to the mains. This is important for the correct functioning of the appliance.

Switching on

The refrigerator and freezer sections are switched on independently of one another so that, if required, you can switch on only one section.

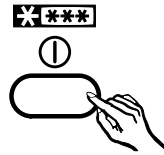
Refrigerator section



- Press the On-Off button for the refrigerator section.

Bars will appear in the temperature display for the refrigerator section. The refrigerator section starts cooling. The interior light will come on when the door is opened.

Freezer section

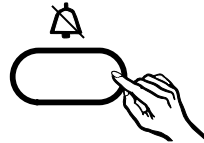


- Press the On-Off button for the freezer section.

Bars appear in the temperature display for the freezer section and the alarm sounds. The freezer section starts cooling.

Allow the appliance to run for a few hours before placing food in it. This will ensure that the temperature is sufficiently low.

Switching off the alarm



- Press the alarm button.

The alarm stops. The bars will continue flashing in the temperature display until the temperature which has been set is reached.

Cool pack

Place the cool pack in the top drawer of the freezer section. The cool pack will be at its most effective after it has been in the freezer for approx. 24 hours.

Switching off

- Press the On-Off button.

The temperature display goes out and the cooling process is switched off. (If this does not happen, the safety lock is still engaged).

Safety lock

The safety lock can be engaged to prevent the appliance being switched off inadvertently.

To activate the safety lock

- Press and hold the alarm button.
- Then press the Super freeze button **as well** and keep both buttons pressed in for approx. 3 seconds until the Safety lock indicator light (🔒) in the temperature display lights up and a beep sounds.

Now the appliance cannot be switched off until the lock is de-activated.

De-activating the safety lock

- Repeat the same procedure as for engaging the lock given above.

The safety lock indicator light must go out in the temperature display. The appliance can now be switched off at any time.

Switching off for longer periods of time

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday,

- switch the appliance off at the mains,
- remove the plug (pull on the plug and not the cable),
- clean the appliance out and
- leave the doors ajar to air the appliance.

If, during a long absence, the appliance is switched off but not cleaned out and the doors are left shut there is a danger of mould and odours building up inside the appliance.

The correct temperature

It is very important to set the correct temperature for storing food in the appliance. Micro organisms will cause food which is not stored at the correct temperature to deteriorate rapidly. Temperature influences the growth rate of these micro organisms. Reducing the temperature reduces their growth rate.

The temperature in the appliance will rise:

- the more often the door is opened and the longer it is kept open,
 - if too much food is stored in it at once,
 - the warmer the food is which is being put into it,
 - the higher the ambient temperature surrounding the appliance.
- The appliance is designed for use in specific ambient temperatures (climate ranges). Do not use in ambient temperatures for which it is not designed.

... in the refrigerator section and in the Stayfresh (0 °C) zone

We recommend a temperature of 5 °C in the middle of the refrigerator section.

The temperature in the Stayfresh (0 °C) zone is controlled automatically and is held at approx. 0 °C.

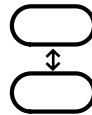
... in the freezer

For freezing fresh food and storing frozen food for a long time a temperature of at least **-18 °C** is needed. At this temperature the growth of micro organisms is generally halted. As soon as the temperature rises to above -10 °C, the micro organisms become active in the food again so that it cannot be kept as long. Partially defrosted or defrosted food must not be re-frozen. Food may be re-frozen once it has been cooked as the high temperatures achieved when cooking destroy most micro organisms.

Temperature selection

The temperatures for the refrigerator section and for the freezer section are set independently from one another using the buttons to the right and left hand sides of the temperature displays.

Press the:



upper button: to raise the temperature (it gets warmer)

lower button: to reduce the temperature (it gets colder)

The temperature being set will flash in the display.

The correct temperature

When pressing the buttons the following are shown in the display:

- When first pressed the **last temperature selected** flashes.
- Each subsequent press of the button adjusts the temperature shown in 1 °C steps.
- Keeping the button pressed in adjusts the temperature continually.

Approx. 5 seconds after letting go of the button the current **actual** temperature of the refrigerator or freezer section is automatically shown.

If you have adjusted the temperature, **wait for approx. 6 hours if the appliance is not very full and for approx. 24 hours if the appliance is full** before checking the temperature display as it will take this long for the display to show the accurate temperature in the appliance. If the temperature displayed is too low or too high, then adjust the temperature once more.

Temperature range

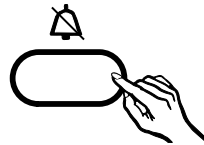
The temperature can be adjusted:

- in the refrigerator section from 4 °C to 9 °C
- in the freezer section from
 - 14 °C to
 - 28 °C

The ambient temperature of the room and installation location can affect the time it takes to reach the lowest temperature. If the ambient temperature is too high, then the appliance may not be able to reach the lowest temperature.

Setting the temperature in the Stayfresh (0 °C) zone

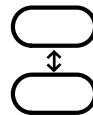
The temperature in the Stayfresh (0 °C) zone is automatically held at approx. 0 °C. It can be raised or lowered, e.g. if you want to use it for storing items like fish.



- Press the alarm button for approx. 7 seconds until a "b" shows in the temperature display for the refrigerator section and a "0" shows in the temperature display for the freezer section.

To adjust the temperature use the buttons to the right of the freezer section temperature display.

Press the



Upper button: to raise the temperature (it gets warmer)

Lower button: to reduce the temperature (it gets colder)

The correct temperature

The temperature is adjustable in steps from -5 to +5 and is displayed in the freezer section temperature display. Each step represents a change in temperature of approx. 0.5 to 1 °C. If there is a "-" in front of the figure, the temperature has been lowered by this amount.

- Press the alarm button briefly. The new temperature has now been stored in the appliance's memory.

The appliance will automatically return to normal operation after approx. 5 minutes, if you do not press any buttons whilst in setting mode.

Temperature displays

During normal operation the temperature display on the control panel shows the temperature in the middle of the refrigerator section and the temperature in the warmest part of the freezer section.

If the temperature in the appliance is not within the range that the appliance is able to display (i.e. if it is not between 0 °C and 19 °C in the refrigerator section, and if the temperature in the freezer section is above 0 °C), then only a bar will light up in the temperature displays.

The **temperature displays flash**, if

- a different temperature is being set,
- the temperature in the appliance has risen by several degrees, indicating that the appliance is warming up too much.

This loss of coldness is no cause for concern in the following circumstances:

- when the door has been left open for a while, e.g. for removing or storing a large amount of food,
- when fresh food is being frozen.

However, if the temperature remains above -18 °C for a long time, check that the frozen food has not started to defrost. If this is the case, check that the food is safe to use and if it is, then use it as soon as possible.

Temperature display brightness

The appliance is supplied with the brightness of the temperature display set as low as possible. However, if the door is opened, a setting changed or if the alarm is sounding, the temperature display will appear much brighter for approx. 1 minute.

The level of brightness can be adjusted to be:

- **Brighter:** by pressing the alarm button, and whilst holding it in press the upper button next to the temperature display for the freezer section.
- **Dimmer:** by pressing the alarm button, and whilst holding it in press the lower button next to the temperature display for the freezer section.

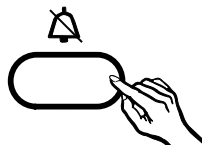
Your appliance has been fitted with a warning system which ensures that the temperature in the freezer section cannot rise unnoticed. It is always active. If the temperature in the freezer gets too warm an alarm will sound and the temperature display for the freezer section will flash. The temperature the appliance is set at determines the temperature the appliance recognises as being too warm.

The alarm will sound and the temperature display will flash:

- when the freezer is switched on.
- when the freezer section door has been left open for a while, e.g. in order to load, to re-arrange or to take food out.
- when freezing large amounts of food.
- when there has been a lengthy interruption to the power supply.

Switching the alarm tone off early

Once the set temperature has been reached in the freezer section, the alarm tone stops and the temperature is displayed constantly. However, if the noise disturbs you, you can turn the alarm tone off before this if you wish.



- Press the alarm button. The alarm stops. The temperature display continues to flash until the set temperature has been reached. It then lights up constantly. It does not go out until the set temperature range has been reached.

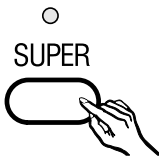
Super cool and Super freeze

Super cool

The super cool function can be used to rapidly reduce the temperature in the refrigerator section to its lowest setting (depending on the room temperature).

Switching on super cool

Super cool is particularly recommended for faster chilling of large amounts of fresh food or drink.



- Press the super cool button, the super cool indicator light will come on.

The appliance works at full power to lower the temperature in the refrigerator section.

Switching off super cool

The super cool function switches itself off automatically after approx. 6 hours. The indicator light goes out and the appliance continues running at normal power.

To save energy the super cool function can be switched off once food and drinks are sufficiently chilled.

- Press the super cool button. The super cool indicator light will go out.

The appliance continues running at normal power.

Freezing fresh food

Fresh food should be frozen as quickly as possible. This way the nutritional value of the food, its vitamin content, appearance and taste are not impaired.

Food which takes a long time to freeze will lose more water from its cells which then shrink.

During the defrosting process only some of this water is reabsorbed by the cells. The rest collects around the food. In practice this means that the food loses a large degree of its moisture.

If food is frozen quickly the cells have less time to lose moisture so they shrink less. As there is not so much moisture, it is easier for the food to reabsorb it during the defrosting process. There will be very little water around the defrosted food.

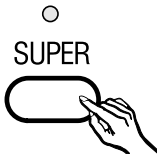
Super freeze is not necessary:

- when putting in frozen food.
- when freezing up to 2 kg fresh food daily.

Switching on super freeze

Switch the super freeze function on before putting fresh food into the freezer.

When freezing small quantities of food in the freezer, the super freeze function should be switched on **4 - 6 hours beforehand**. When freezing **the maximum load of food** the super freeze function should be switched on **24 hours beforehand**.



- Press the super freeze button. The super freeze indicator light will come on.

The freezer section works at full power to lower the temperature in the freezer section.

Switching super freeze off

Depending on the amount of food placed in the freezer the super freeze function will switch off automatically after approx. 30 to 60 hours. The super freeze indicator light will go out and the appliance will continue running at normal power.

Using the refrigerator section efficiently

Different storage zones

Natural air circulation gives rise to different temperature zones inside the refrigerator section. Cold, heavy air sinks to the lowest section of the appliance. Make use of the different zones when placing food in the appliance.

Warmest area

The warmest area is in the top section of the door. Use this for storing butter and cheese.

Coldest area

The coldest area in the refrigerator section is normally directly above the vegetable containers. In this appliance, however, the coldest area is in the Stayfresh (0 °C) zone.

Use the coldest areas in the refrigerator section and in the Stayfresh (0 °C) zone for all delicate and highly perishable food, e.g.

- fish, meat, poultry,
- sausage products, ready meals,
- dishes or baked goods containing eggs or cream
- fresh dough, cake mixtures, pizza or quiche dough,
- soft cheese and other dairy products,
- pre-packed vegetables and other fresh food with a label stating it should be kept at a minimum temperature of 4 °C.

Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Danger of explosion.

If storing alcohol with a high percentage proof, make sure it is tightly closed, and store upright.

Do not store cooking oil in the refrigerator door.

Traces of oil can cause stress cracks to occur in the plastic components in the door.

Food must not touch the back wall of the appliance. Otherwise it may freeze to the back wall.

Stayfresh (0 °C) zone

A temperature of between 0 - 3 °C combined with a high humidity level provides the optimum storage conditions for fresh food, enabling it to be kept fresher for longer than in the refrigerator section.

The freshness of food when first placed in the appliance is an important factor in determining how long it stays fresh. Bear this in mind when shopping.

The temperature in the Stayfresh (0 °C) zone is automatically held at approx. 0 °C.

Using the refrigerator section efficiently

The Stayfresh (0 °C) Zone is divided into two areas:

- The **dry compartment** with a relative humidity level of approx. 45 %.
- The **humidity controlled compartment** has a control for setting the humidity level between 45 % and 90 %. Slide the control to the humidity level you require.

The humidity level will also be affected by the moisture content of the food being stored and how often the compartment is opened.

Low humidity level ♠

- To set a humidity level of approx. 45 % slide the control for the humidity controlled compartment over to the left ♠.

This humidity level is suitable for storing particularly delicate food such as fresh fish, shell fish, meat, poultry, sausage, dairy products and delicate salads.

Keep food covered or packaged in this compartment with the exception of meat.

High humidity level ♠♠♠

- To set a humidity level of approx. 90 % slide the control for the humidity controlled compartment over to the right ♠♠♠.

This humidity level is suitable for storing fresh produce such as vegetables, salad, herbs, and seasonal fruit.

Store these types of food uncovered in the compartment.

Food which should not be stored in a refrigerator

Not all food is suitable for refrigeration. These include:

- Fruit and vegetables which are sensitive to cold, such as bananas, avocado pears, papaya, passion fruit, aubergines, peppers, tomatoes and cucumbers
- Fruit which is not yet ripe
- Potatoes
- Some hard cheeses

Using the refrigerator section efficiently

Storing food correctly

Store food covered or packaged. This will prevent food smells or tastes from affecting other foods and prevent food from drying out. The growth of bacteria, such as salmonella, can be avoided by setting the correct temperature and maintaining good standards of hygiene.

Fruit and vegetables

Fruit and vegetables can be stored loose in the vegetable containers. However, you should bear in mind that some types of fruit and vegetables give off a natural gas which speeds up the rate at which food perishes. Some fruit and vegetables react strongly to this gas and should not be stored together in the vegetable containers.

Examples of fruit which produce a large amount of this natural gas are:

Apples, apricots, pears, nectarines, peaches, plums, avocado pears and figs.

Examples of fruit and vegetables which react strongly to the natural gases given off by other types of fruit and vegetables are:

Kiwis, broccoli, cauliflower, brussels sprouts, mangos, honeydew melons, apples, apricots, cucumbers, tomatoes, pears, nectarines and peaches.

Different types of unpacked meats and vegetables must be kept separate.

To avoid any microbiological cross contamination these foods may only be stored together if they are wrapped.

Protein rich foods

Please note that foods rich in protein deteriorate faster than others. Shell fish for example deteriorates faster than fish, and fish deteriorates faster than meat.

Meat

Store meat in suitable containers, but uncovered in the low humidity compartment. (Undo wrappings and leave containers open.) The surface of the meat will dry out slightly and protect it from bacterial growth thus increasing its storage qualities. To prevent the risk of bacterial contamination keep meat stored in suitable containers and do not let different types of meat come into direct contact with each other.

Take food out of the Stayfresh (0 °C) zone approx. 30 - 60 minutes before using it. The aroma and taste do not fully develop until the food has reached room temperature.

Using the refrigerator section efficiently

Energy saving tips

- Frequently opening the door or keeping it open for too long will cause the temperature in the appliance to rise. The appliance will have to run more often in order to maintain the cool temperature inside the appliance. Only open the door when you need to and then only for as long as necessary.
- If you organise where you store your food correctly you should be able to find things quickly and easily without allowing the temperature in the appliance to rise. Sort the food out carefully before putting it into the appliance.
- Hot food and drinks must be cooled to room temperature before placing them in the appliance.
- Do not store groceries too close to each other. Space should be left between individual items for air to circulate.

Adjusting the interior fittings

Moving the shelves

The shelves can be adjusted according to the height of the food.

- Pull the shelves forward as far as they will go then lift them upwards to remove them.
- With the rear barrier facing upwards place the shelf at the required position.
The rear barrier must face upwards to prevent food from touching the back of the appliance and freezing to it.

Split shelf

(depending on model)

In order to accommodate tall items in the appliance one of the shelves is divided. The front half of the shelf can be pushed carefully under the rear half. Tall items can then be placed on the shelf below.

Adjusting the door shelves

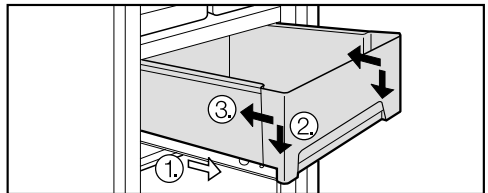
- Push the door shelf upwards then remove it by pulling it forwards.
- Replace the door shelf at the required position. Ensure that it is securely pushed back into position.

Moving the bottle divider

The bottle divider can be moved to the left or right to ensure that bottles are held securely in position when the door is opened and shut.

Stayfresh (0 °C) zone compartments

- When loading and unloading items, pull the compartment right out by taking hold of it at the back and lifting it up to remove it.



- To put it back in, pull the runners ① right out and place the compartment on top of the runners. **The front of the runners must be right up against the front of the compartment ②.** Push the compartment back in ③.

Maximum freezing capacity

To ensure that fresh food placed in the freezer freezes through to the core as quickly as possible, the maximum freezing capacity must not be exceeded. The maximum freezing capacity for freezing within a 24 hour period is given on the data plate "Freezing capacitykg/24 hrs".

Storing frozen food

When buying frozen food to store in your freezer check

- that the packaging is not damaged,
 - the use by date,
 - the temperature at which the frozen food is being stored in the shop. The length of time it can be kept is reduced if it has been stored at a temperature warmer than -18 °C.
- Buy frozen food once you have finished the rest of your shopping and wrap it in newspaper or use a cool bag or box to transport it.
 - Store it in the freezer as soon as possible.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Home freezing

Only freeze fresh food which is in a good condition.

Hints on home freezing

- The following types of food **are suitable** for freezing:
Fresh meat, poultry, game, fish, vegetables, herbs, fresh fruit, dairy products, pastry, leftovers, egg yolks, egg whites and a range of pre-cooked meals.
- The following types of food **are not suitable** for freezing:
Grapes, lettuces, radishes, sour cream, mayonnaise, eggs in their shells, onions, whole raw apples and pears.
- To retain colour, taste and vitamin C, vegetables should be blanched after they have been trimmed and washed. To blanch: bring a large saucepan of water to the boil, immerse the vegetables in the fast boiling water for 2-3 minutes, depending on variety. Remove and cool quickly in cold water. Drain and pack ready for freezing.
- Lean meat freezes better than fatty meat and can be stored for considerably longer.
- To prevent chops, steaks, cutlets or rolled meat from freezing together in solid blocks when packed, separate with a sheet of plastic freezer film.

Freezing and storing food

- Do not season fresh foods or blanched vegetables before freezing. Only season cooked food lightly before freezing but care should be taken as the taste of some spices alters when frozen.
- Do not place hot foods or drinks in the freezer. This causes already frozen food to thaw and increases the energy consumption considerably. Allow hot foods and drinks to cool down before placing them in the freezer.

Packing

Unsuitable packing material

- wrapping paper
- grease-proof paper
- cellophane
- bin bags
- plastic carrier bags

Suitable packing material

- plastic freezer film
- freezer bags
- aluminium foil
- freezer containers.

- Freeze food in portions.
- Expel as much air as possible from bags etc. before sealing them to prevent freezer burn on food.
- Close the packaging tightly with
 - rubber bands
 - plastic clips
 - string or bag ties
 - freezer tape

Freezer bags may also be sealed using home heat sealing kits.

- Make a note of the contents and the date of freezing on the packaging.

Before placing food in the freezer

- When freezing more than 2 kg of fresh food, switch on the super freeze function for some time before placing the food in the freezer (see "Super freeze").

Placing food in the freezer

Food to be frozen can be placed anywhere in the freezer. Large quantities can be placed directly on the separator shelf to freeze the food quickly. To do this first take out the upper or middle freezer drawer. The lowest freezer drawer must always remain in the appliance.

Each drawer and separator shelf can be loaded with a maximum of 25 kg.

If you remove the upper freezer drawer make sure that you do not cover the ventilation holes in the rear wall of the appliance. They are important for trouble-free operation of the appliance.

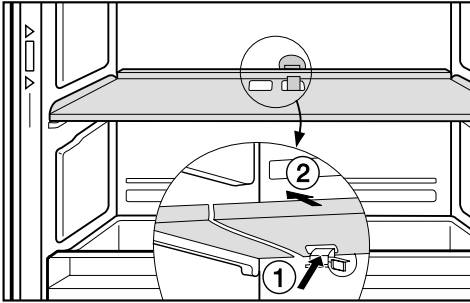
- Make sure that the packaging and containers are dry to prevent them sticking together when frozen.

When freezing, make sure that food already frozen does not come into contact with fresh food being frozen as this could cause the frozen food to begin to defrost.

Freezing and storing food

When freezing **large items** e.g. a turkey or a large joint of meat, one of the separator shelves can be removed to give more room.

- Remove the drawers above and below the separator shelf.



- Press down on the hook (1) underneath the rear of the separator shelf and pull the shelf forwards and out (2).

To put the separator shelf back in, push it back into place making sure it audibly clicks into position.

Freezer calendar

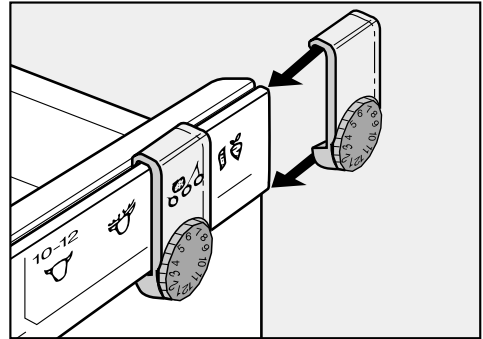
The freezer calendar on the freezer drawer gives the length of time which various foods can be stored for effectively.

Where the storage time given on the packaging differs, follow the advice on the packaging.

Marker system for frozen food

Markers serve as a reminder of how long food has been stored.

Each freezer drawer has two slide markers with dials. The months are represented on the dials as 1 - 12.



- Slide the markers onto the guide runners on the edge of the drawers.

Use the markers to indicate the type of food being frozen and turn the dials to the appropriate number to indicate the month the food was first placed in the freezer.

Defrosting

Frozen food can be defrosted in different ways:

- in the microwave oven,
- in the oven using the "Fan" or "Defrost" setting,
- at room temperature,
- in the fridge.

Freezing and storing food

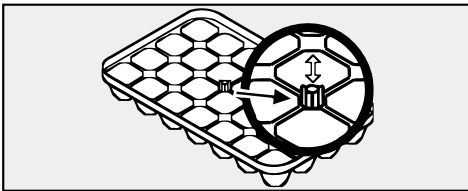
Poultry It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container it was in, the sink and your hands.

Fruit should be defrosted at room temperature in its packing or in a covered bowl.

Most vegetables can be cooked while still frozen. Just put straight into boiling water or hot fat. The cooking time is slightly less than that of fresh vegetables.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Ice cubes



- Press down the release button on the ice cube tray and fill the tray with water. Any excess will flow out through the outlet.
- Now pull the release button up to seal the ice cube tray. Place the tray on the bottom of one of the freezer drawers.

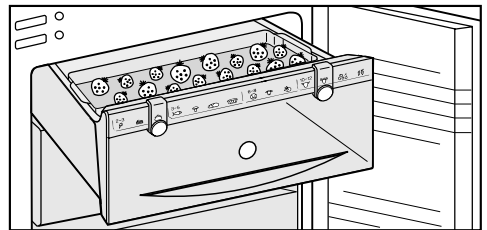
- Once frozen, use a blunt instrument, for example a spoon handle, to remove the ice tray from the freezer.
- Ice cubes can be removed easily from the tray by holding it under cold running water for a short while.

Cooling drinks

Drinks are best cooled quickly in the refrigerator section using the Super cool function. If bottles are, however, placed in the freezer for rapid cooling, make sure bottles are not left in the freezer for more than one hour, as they could burst.

Freezer tray

The freezer tray is useful for freezing small items such as berries and vegetables. They can be frozen individually and therefore maintain their shape when defrosted.



- Space the food out loosely on the tray.
- Hang the tray in one of the upper freezer drawers.

Leave food for 10 - 12 hours to freeze thoroughly on the tray. Transfer it to a freezer bag or suitable container once frozen. Place the bag or container in the freezer drawer.

Cool pack

The cool pack prevents the temperature in the freezer rising too quickly in the event of a power cut.

Place the cool pack in the upper drawer directly on top of food or to save space on the freezer tray. The cool pack will be at its most effective after it has been in the freezer for approx. 24 hours.

If there is a power cut lay the cool pack directly on top of the frozen food in the upper drawer so that the food will be kept cold for as long as possible.

When placing fresh food in the freezer, use the cool pack to separate the fresh food from the food which is already frozen so that the frozen food does not begin to thaw.

The cool pack can also be used in a cool bag to keep food or drinks cool for a short period of time.

Defrosting

Refrigerator section and Stayfresh (0 °C) zone

Condensate and frost can build up on the back wall of the refrigerator section and the Stayfresh (0 °C) zone whilst in use. These are automatically removed and defrosted by the appliance.

The condensate is drained away via a channel and drain hole into an evaporation system at the back of the appliance.

Ensure that the condensate channel and drain hole are kept clean and are never blocked so that condensate can flow away without hindrance.

Freezer section

This freezer is equipped with a "No-frost" system. The freezer defrosts automatically.

The moisture generated by defrosting collects in the condenser and is automatically dissipated by the condenser from time to time.

This enables the freezer section to remain permanently ice-free while the food remains frozen. Food stored in the freezer will not defrost in the freezer.

Never use cleaning agents containing abrasive substances such as sand, soda, acids or chemical solvents. "Non-abrasive" cleaning agents are also unsuitable as they can cause matt areas to appear.

For stainless steel surfaces, use a proprietary stainless steel cleaning agent.

Make sure that no water can penetrate into the electronic unit or into the light.

Do not let water get into the drainage channel and drain hole when cleaning.

Do not use steam cleaning apparatus to clean the appliance. Pressurised steam could reach the electrical components and cause a short circuit.

The data plate located inside the appliance must not be removed. It contains information which is required in the event of a service call.

Before cleaning

- Switch the appliance off by pressing both On-Off switches and remove the plug.
- Take any food out of the appliance and store it in a cool place.
- Take out any removable parts e.g. shelves for cleaning.

Cleaning the outer casing, the interior and accessories

Clean the appliance at least once a month, using warm water with a little washing up liquid. Accessories, shelves and drawers should be hand washed only. Do not wash in a dishwasher. The butter dish is, however, dishwasher safe.

- Clean the condensate channel and drain hole frequently, so that condensate can drain away unhindered. Use a straw or similar to clear the drain if necessary.
- Clean stainless steel surfaces with a suitable cleaning agent.
- After cleaning, wipe the outer casing, the interior and accessories with a damp cloth and dry with a soft cloth. Leave the doors open to air the appliance for a short while.

E-Cloth

- A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, Part Number 980 13530, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

If you are unsure about a particular product or need further advice please contact your nearest Miele Sales office. See back page for address.

Cleaning and care

Ventilation grilles

- The ventilation grilles should be cleaned regularly with a brush or vacuum cleaner. A build-up of dust will increase the appliance's energy consumption.

Door seals

Do not use any grease or oil on the door seals as these will cause the seals to deteriorate and become porous over time.

The door seals should be cleaned regularly with clean water and then wiped dry with a soft cloth.

Metal grille at the back of the appliance

The metal grille at the back of the appliance (heat exchanger) should be dusted at least once a year. A build-up of dust will increase the energy consumption of the appliance.

When cleaning the grille, make sure that the pipework and other components do not get broken or damaged in any way.

After cleaning

- Replace all shelves and accessories in the refrigerator section and the StayFesh zone.
- Place food back in the refrigerator section and the StayFresh zone, close the appliance doors, and switch the refrigerator section and the freezer section on.
- Switch on the super freeze function so that the freezer section can cool down quickly. The super freeze indicator light will come on.
- Once the temperature in the freezer has reached the required temperature place the food back in the freezer drawers and place them back in the freezer.
- Switch off the super freeze function by pressing the super freeze button. The indicator light will go out.

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

The following can be corrected without contacting the Miele Service Department:

What to do if . . .

. . . strange noises can be heard after switching on the appliance, especially after it has just been installed.

- Check to see whether any pieces of furniture next to the appliance are vibrating whilst the appliance is in operation.

Switch the appliance off then:

- Check whether the appliance is aligned correctly.
- Check whether all parts at the rear of the appliance are free from hindrance. Remove any hindrance.
- Check whether the cable clips were unclipped from the back of the appliance before installation. They could vibrate when the appliance is operating.
- Are all removable parts securely located in the appliance?

- Are any bottles or containers unstable or knocking against each other?

Remember that the noise of the compressor and the coolant circulating in the system is unavoidable.

. . . the appliance refrigerator or freezer section does not get cool.

- Check whether the respective section is switched on. The relevant temperature display must be lit up.
- Check that the plug is correctly inserted in the socket.
- Check that the fuse is not defective and that the mains fuse has not blown. If it has, consult the Miele Service department.

. . . the door to the freezer section will not open because it has been opened and closed too many times in succession.

This is not a fault. The suction caused by opening and closing the door is preventing the door from opening. Wait a few minutes and then try again. It should now open without force.

. . . the temperature in the refrigerator section or freezer section is too low.

- Select a warmer temperature.
- The super freeze or super cool function has not been switched off. The respective indicator light is still on.

Problem solving guide

... the appliance is switching in too frequently and for too long.

- Check whether ventilation gaps have been covered over or become too dusty.
- Check whether, the metal grille (heat exchanger) at the rear of the appliance has become too dusty.
- The doors have been opened too frequently, or a large amount of fresh food has been put in at once for freezing.
- Check that the doors have been closed properly.
- Check whether a thick layer of ice has built up. If it has then the freezer will need defrosting.

... the alarm sounds and the freezer section temperature display flashes.

The freezer section temperature has risen above the temperature set because

- the freezer section door has been opened too frequently, or large amounts of fresh food have been put in at once for freezing.
- the ventilation gaps are blocked.
- there has been a lengthy interruption to the power supply.

Once the problem has been resolved the temperature display for the freezer will light up constantly and the alarm will go off.

... a bar is lit up or flashing in the temperature displays.

Check the temperature displays about 6 hours after switching on the appliance. The display will not show a temperature until the temperature in the appliance has reached a certain level.

... the following messages show in the temperature display "F0" to "F5".

There is a fault. Call the Service Department.

... the following message appears in the temperature display: "nA" .

The freezer section temperature has risen too high at some point during the last couple of days because of a power cut.

- Press the alarm button whilst "nA" is lit up in the display.

The temperature display will show the warmest temperature recorded in the freezer section during the power cut.

Depending on the temperature displayed you should check the condition of food in the freezer. If it has defrosted or started to defrost check that it is still safe to use and if so use it as soon as possible. Defrosted food may only be re-frozen after it has been cooked.

The warmest temperature will show in the display for about 1 minute. The actual current temperature in the freezer section will then show in the display again.

... the super freeze or super cool indicator light is not lit up although the appliance is working.

The indicator light is defective. Call the Service Department.

... you cannot switch the appliance off.

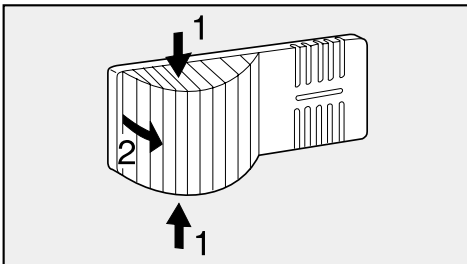
The safety lock has been activated.

... the interior light is not working.

- Was the refrigerator section door left open for too long? The lighting switches itself off automatically after approx. 15 minutes.

If this is not the case, then the lamp is defective:

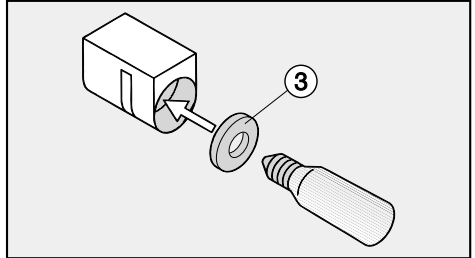
- Disconnect the appliance from the mains. Switch off at the wall and withdraw the plug from the socket (pull by the plug not the cable), or disconnect the mains fuse or remove the screw-out fuse in countries where this is applicable.



- Press the sides of the lamp cover inwards, disengage the cover and unclip it at the rear.

- Replace the lamp.

Lamp specification:
220 - 240 V, max. 25 W, E 14 fitting.



- Screw the new lamp into the connection. Ensure it goes in correctly.
- Replace the cover by clipping it in at the rear and then pressing it in at the sides.

... the floor of the refrigerator section is wet.

The drain hole is blocked.

- Clean the condensate channel and drain hole.

If you still cannot remedy the fault having followed these suggestions, please contact the Miele Service Department.

To prevent unnecessary loss of temperature it is advisable not to open the door while waiting for the appliance to be serviced.

After Sales Service

In the event of a fault which you cannot correct yourself, or if the appliance is under guarantee please contact:

– Your Miele Dealer

or

– The Miele Service Department
(see back cover for address).

When contacting the Service Department, please quote the model and serial number of your appliance, both of which are shown on the data plate.

Please note that telephone calls may be monitored and recorded to improve our service.

Electrical connection U.K.

The appliance is supplied with a mains cable and moulded plug ready for connection to an a.c. single phase 220 – 240 V 50 Hz supply.

The fuse rating is 13 amps.

All electrical work should be carried out by a suitably qualified and competent person in accordance with local and national safety regulations.

Connection should be made via a fused plug and suitable switched socket which is easily accessible. For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100, Section 739).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

The appliance must not be connected to an inverter and must not be used with a plug adapter as these can cause damage to the appliance's electronic unit.

Important

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

As the colours of the wires in the mains lead of this appliance may 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 in the plug which is marked with the letter E or by the earth symbol (\perp) or coloured green or green and yellow.

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.

WARNING
THIS APPLIANCE MUST BE
EARTHED

Electrical connection

Non-rewireable plugs (BS 1363)

If this machine is fitted with a non-rewireable plug, the following information applies:

If the socket outlets are not suitable for the plug supplied with this product, it must be cut off and an appropriate plug fitted.

The fuse carrier and the fuse should be removed from the old plug and disposed of. The old plug should then be disposed of and on no account be inserted into any socket elsewhere in the house (electric shock hazard).

The fuse cover must be re-fitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of the plug fitted).

The correct fuse rating of the replacement fuses that are ASTA approved to BS 1362 should be fitted. Replacement fuse covers may be purchased from your local electrical supplier, or Miele Service agent.

Appliances without side wall heating must not be installed "side-by-side" next to another refrigerator or freezer.

Location

It should not be installed where it is exposed to direct sunlight or directly adjacent to a heat-producing appliance such as an oven or a radiator. The appliance should be installed in a dry well ventilated room.

The room temperature should not go above or below the climate range for which the appliance is designed. The higher the ambient temperature of the room the more energy the appliance requires to operate.

Do not place any appliance which gives off heat, such as a toaster or microwave oven on top of this appliance, as this would increase the appliance's energy consumption.

Climate range

The appliance is designed for a use within certain climate ranges (ambient temperatures) and should not be used outside this range. The climate range of this appliance is stated on the data plate inside the appliance.

Klimaklasse	Raumtemperatur
SN	+10 °C bis +32 °C
N	+16 °C bis +32 °C
ST	+18 °C bis +38 °C
T	+18 °C bis +43 °C

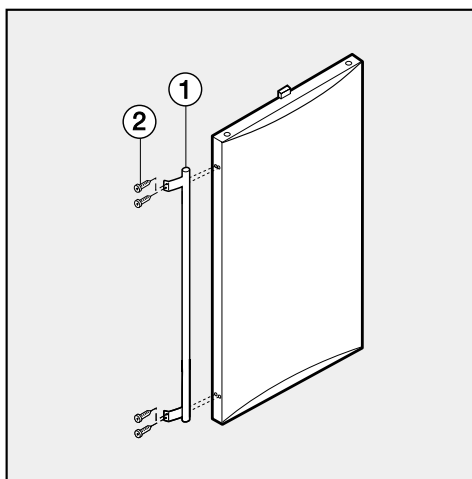
Operating in a room which is too cold will cause the cooling system to switch off for too long causing the internal temperature in the appliance to rise with the risk of food deteriorating and going off.

Ventilation

Air at the rear of the appliance gets warm. To ensure sufficient ventilation the ventilation gaps must not be covered over. The air inlet and outlet must not be covered or blocked in any way. They should be dusted on a regular basis.

Fitting the handles

If the door hinging does not require changing the handles should now be fitted to the appliance doors.



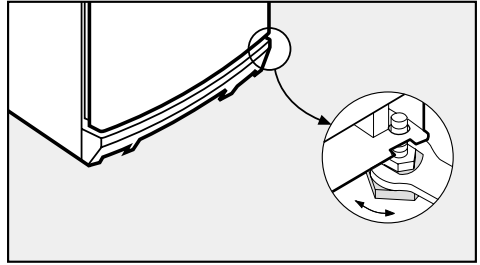
- Secure handle ① to the holes in the door using the screws marked ②.

Installation

Installation

- Remove any cable clips from the rear of the appliance.
- Check that all parts at the rear of the appliance are unhindered. Remove any hindrance.
- Carefully push the appliance into position. The rear of the appliance can be placed directly against a wall.

Aligning the appliance

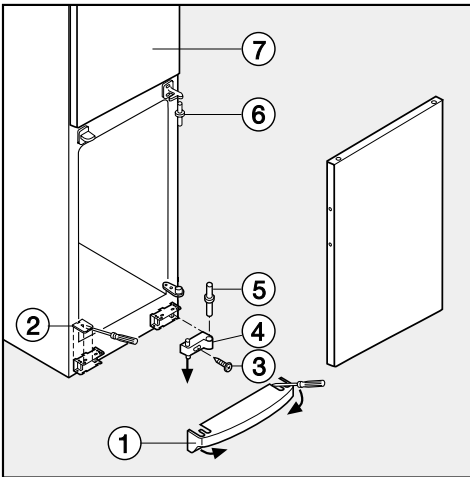


- To align the appliance adjust the feet using the spanner supplied.

Changing the door hinging

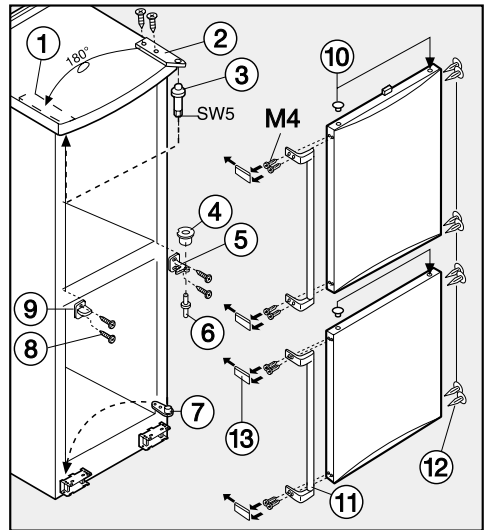
The appliance is supplied right hand hinged. If left-hand door hinging is required, follow the instructions below.

- Open the lower door.



- Use a screwdriver to lever plinth ① out, then pull it forwards and out.
- Use a screwdriver to remove cover ②, then close the door.
- Remove screw ③ completely.
- Pull door support ④ together with hinge pin ⑤ downwards, then tilt it forwards and take it off.
- Open the lower appliance door, move it downwards and take it off.
- With the upper door ⑦ closed, pull hinge pin ⑥ downwards to remove it.
- Open the upper door, and pull it downwards and off.

Now re-fit all parts on the opposite side:



- Remove the cover plate ①.
- Unscrew bearing block ② and refit it on the other side (see illustration).
- Unscrew upper hinge pin ③ using the spanner supplied and refit on the opposite side.
- Place cover plate ① on the other side.
- Exchange cover ⑨ in the middle of the appliance with hinge bracket ⑤. To do this:
Undo screws ⑧, pull cover ⑨ and hinge bracket ⑤ off to the side, turn around and refit into position on the opposite side.

Changing the door hinging

- Pull bearing bush ④ downwards out of hinge bracket ⑤ and refit it from above into the hinge bracket.
- Use a screwdriver to remove spacer ⑦ and refit it on the opposite side.

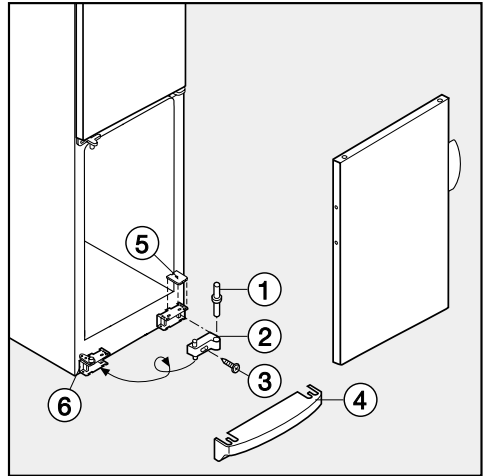
Changing over the door handle:

- Remove covers ⑬ at the front and slide off to the side.
- Unscrew handle ⑪. Refit handle and stoppers ⑫ on the opposite side.
- Slide covers ⑬ into position making sure they engage correctly.

Refitting the doors:

- Remove plugs ⑩ from door bearing bushes in the doors and refit on the opposite side.
- Hang the upper appliance door on hinge pin ③, and close the appliance door.
- Push middle hinge pin ⑥ from below through hinge bracket ⑤ into the upper appliance door.
- Check that the door is correctly aligned. If necessary align it using the long slots in hinge bracket ⑤.
- Hang the lower door in hinge bracket ⑤ then close the appliance door.

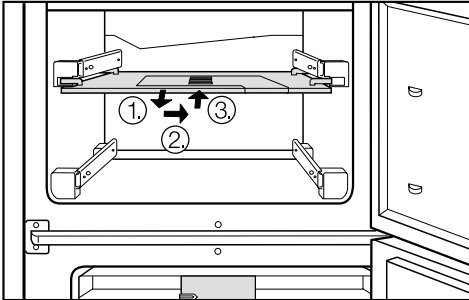
In the following illustration the lower door is not shown in the closed position to make it easier to see what happens next.



- Turn door support ② around, pull hinge pin ① out, and refit on the opposite side.
- Fit both parts into hinge plate ⑥. To do this push hinge pin ① through hinge plate ⑥ into door support ②. Swing door support out, push upwards and re-assemble with screw ③.
- Align the lower door with the appliance housing using the long slot in hinge plate ⑥. Then tighten screw ③.
- Refit plinth fascia ④ pushing it firmly into position.
- With the lower door open, secure cover ⑤ to the front of the plinth fascia.

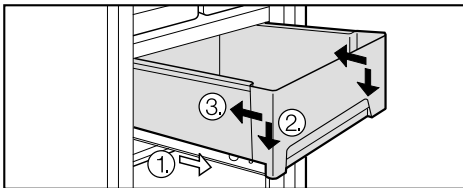
StayFresh zone compartments

- Pull the compartment right out by taking hold of it at the back and lifting it up to remove it.



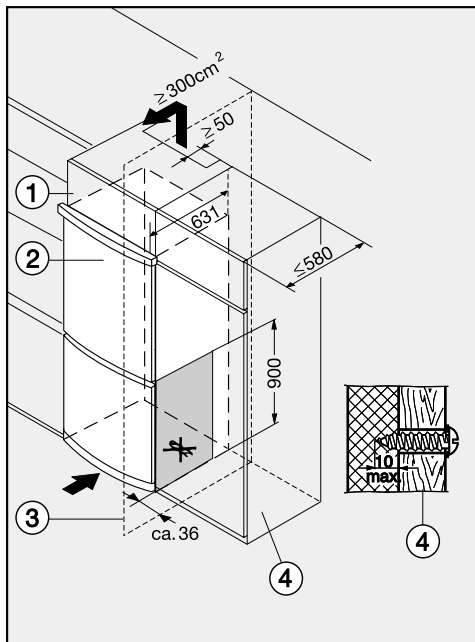
Make sure that the compartment lid covers the compartment correctly.

- Pull the compartment lid ① forwards.
- Push the compartment lid in towards the side that the appliance is going to be opened from once the hinges have been changed over ②, and fit it back on the runners.
- Push the lid in until it engages ③.



- To put it back in, pull the runners ① right out and place the compartment ② on top of the runners close up against the door opening side. **The front of the runners must be right up against the front of the compartment ②!** The compartment will click into position. You can now push the compartment back in ③.

Building in the appliance



The air inlet and outlet must not be covered or blocked in any way. They should be dusted on a regular basis.

When built into a kitchen run (max. depth 580 mm) the appliance can be installed directly next to a kitchen furniture housing unit. The appliance door **2** will protrude in front of furniture fronts at the sides by 34 mm and by 51 mm in the middle of the door. This will allow the doors to be opened and shut without being obstructed.

When **installed next to a wall** **3** a gap of approx. 36 mm is needed on the hinge side between the wall and the appliance, so that the doors and the handles have sufficient space for opening.

When **securing to adjoining furniture** **4** or if a **spacer bar** is fitted between the appliance and the wall, please note the following:

- Ensure that the doors have sufficient space for opening fully after the appliance has been secured.
- **Do not drill within the area marked with criss cross pattern** as this would damage insulated parts of the appliance.
- To secure the appliance to adjoining kitchen furniture use self-tapping screws. The **depth** of the screw must not exceed **10 mm**. **See small illustration.**

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