



An AGA Company

# **BUILT-IN 70/30 FRIDGE FREEZER**



## **OPERATING & INSTALLATION MANUAL**

*Please read these instructions carefully before use.*

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## INTRODUCTION

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Dear Customer,

Thank you for buying a Waterford Appliance.

The quality of Waterford's appliances is exceptional and immediately visible. Each one is designed to withstand the most demanding kitchen environment. But its not just about sleek contemporary looks; every detail reflects Waterford Stanley's long-standing design for total performance ethos. That is why our ovens are easy to clean, our hobs are powerful, our extractor hoods efficient and our refrigerators designed for optimum storage. All Waterford products are made from quality stainless steel for durability.

We would advise you to take time out and read your instruction manual before using your Waterford Appliance. This will ensure that you use all technical features your Waterford Appliance has to offer.

Waterford Stanley make every effort to ensure that our products meet all your requirements, and our Customer Relations department is at your disposal, to answer all your questions. In the unlikely event of a fault, look here for information on how to rectify minor faults.

To ensure your warranty is validated, please complete the attached warranty card and return to Waterford Stanley.

Enjoy your Waterford Appliance.

### ***Disposal Of The Packing Material***

The transport and protective packaging has been selected from environmentally friendly materials and can be recycled.

Ensure that any plastic wrapping, bags etc. are disposed of safely and kept out of reach of children as they can potentially be dangerous.

### ***Disposal of Old Appliance***

Ensure that the appliance presents no danger to children while being stored for disposal by taking off the doors and leaving the shelves in place.

The plug must be rendered useless and the cable cut off directly behind the appliance to prevent misuse.

Your old FREEZER may have a cooling system that used CFCs (chlorofluorocarbons) refrigerant which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. CFCs must be removed prior to product disposal by a qualified person and must not be disposed off with household waste.

More information can be obtained from your white-goods supplier or your local authorities.



## WARNING & SAFETY INFORMATION

Please read this manual carefully; it provides important information about the safety, installation, use and maintenance of the appliance. This appliance must only be used for the purpose of which it is designed: cool storage of food, storing deep frozen food and freezing fresh food. Any other use must be considered improper and thus dangerous. The manufacturer cannot be considered responsible for any damage caused by improper, incorrect or unreasonable use.

This appliance contains Isobutane (R600a), an environmentally friendly coolant which does not damage the ozone layer and does not increase the greenhouse effect. However it is flammable and as such, care must be taken during transportation and installation to ensure no part of the cooling system is damaged. In the event of any damage:

- disconnect the mains supply to the appliance
- avoid anything which creates a spark
- air the room in which the appliance is located for several minutes (to ensure there is no gas build up, there should be at least 1m<sup>3</sup> of room space for every 8g of coolant).
- contact a qualified technician as soon as possible

The use of this environmentally friendly coolant has led to a slight increase in noise level. In addition to the noise of the compressor, the coolant flowing around the system may be heard. This is unavoidable, but does not affect the performance to the appliance.

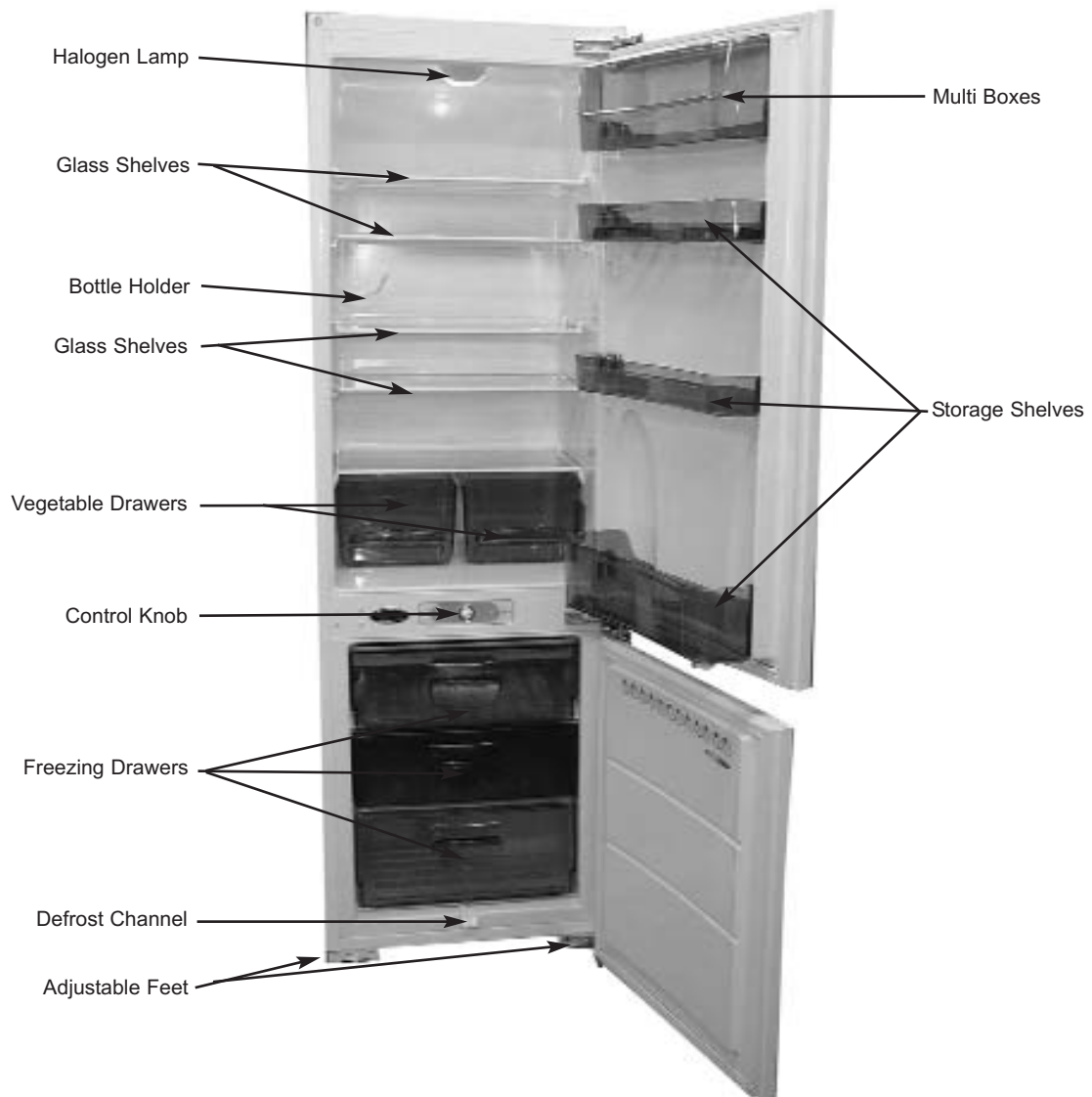
- \* This appliance must be properly installed in accordance with the Installation Instructions before it is used.
- \* Do not allow children to climb, stand or hang on the shelves in the refrigerator chamber. They could seriously injure themselves and damage the refrigerator.
- \* Once in operation, do not touch the cold surface in the refrigerator compartment, particularly when hands are damp or wet. Skin may adhere to these extremely cold surfaces.
- \* Do not refreeze thawed or partially thawed food unless it has been cooked.
- \* When cooling drinks quickly in the freezer, make sure bottles are not left in for more than one hour as they could burst.
- \* Do not use sharp edged objects to remove frost and ice.
- \* 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 might contain substances which could damage the plastic parts or which could cause the build-up of gasses and pose a danger to health.
- \* Do not use a steam cleaner machine to defrost or clean the appliance, pressurised steam could reach the electrical components and cause a short circuit.
- \* Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this appliance.
- \* Unplug the appliance before cleaning and making repairs. **Note:** We strongly recommend that any servicing be performed by a qualified technician.

### Electrical Connection Warning

- \* The appliance should always be plugged into its own individual electrical outlet which has a voltage rating of 230V ~ 50hz.
- \* The appliance must be grounded. If in any doubt, have the socket and electrical circuit checked by a qualified electrician.
- \* Do not connect the appliance to the mains electricity supply by an extension lead. If an extension cord is necessary, make sure it is a cord with protection pin and safety certificate.
- \* The appliance is only completely isolated from the electricity supply when it has been switched off at the wall socket and the plug has been withdrawn.

## PRODUCT DESCRIPTION

### *Refrigerator / Freezer*



## PRODUCT CHARACTERISTICS

## TECHNICAL DATA

- \* Total gross capacity: 294 L
- \* Refrigerator net capacity: 196L
- \* Freezer net capacity: 79 L
- \* Freezing capacity: 8 kg / 24h
- \* Storage time in power failure: 20h
- \* Daily energy consumption: 0.97 kWh
- \* Monthly energy consumption: 29 kWh
- \* Annual energy consumption: 321 kWh
- \* Power supply: 230V ~ 50Hz

## FEATURES

- \* Efficiency rating \*/\*\*\*
- \* Climate class SN-T
- \* Energy rating A
- \* Compressors: 1
- \* R600a refrigerant
- \* Fridge - Freezer

## MAIN FUNCTION

- \* Automatic Defrosting (refrigerator)
- \* Durable and ergonomic shelves
- \* Adjustable shelves
- \* Reversible doors

## DIMENSION FOR TRANSPORT

- \* Height: 1826 mm
- \* Width: 593 mm
- \* Depth: 655 mm
- \* Weight: 90.5 kg

## DIMENSION

- \* Height: 1772 mm
- \* Width: 558 mm
- \* Depth: 540 mm
- \* Weight: 87.5 kg

## INSTALLATION

When placing, moving or lifting the refrigerator:

- \* Do not place it in a horizontal position or tilted more than 40°.
- \* Do not pull the condenser at the back or touch the compressor unit.

The appliance should be installed in a dry, well ventilated room. The ambient temperature should not drop below 16°C or rise above 32°C otherwise malfunction may occur.

The installation location should not be exposed to direct sunlight and not be near a heat source such as an oven, radiator etc.

## ELECTRICAL CONNECTION

**NOTE: To ensure the correct functioning of the appliance let it stand for at least 2 hrs once fitted to its final location before connecting it to the mains.**

This appliance requires a 230-240V, 50Hz supply and connection must be through a moulded plug, (with a 5amp fuse fitted) which is fitted to the appliance in accordance with EN60335 Consumer Protection, SI 1994 No. 1768, plug and sockets etc (Safety Regulations 1994).

## POSITIONING THE APPLIANCE

The instructions given are for a right hand hinged appliance.

If the appliance has been converted to have hinges on the left hand side, the instructions will need to be adapted accordingly.

The distance between the side of the built in fridge/freezer kitchen cabinet and a wall should be at least 13.5 cm in order to ensure free opening of the door.

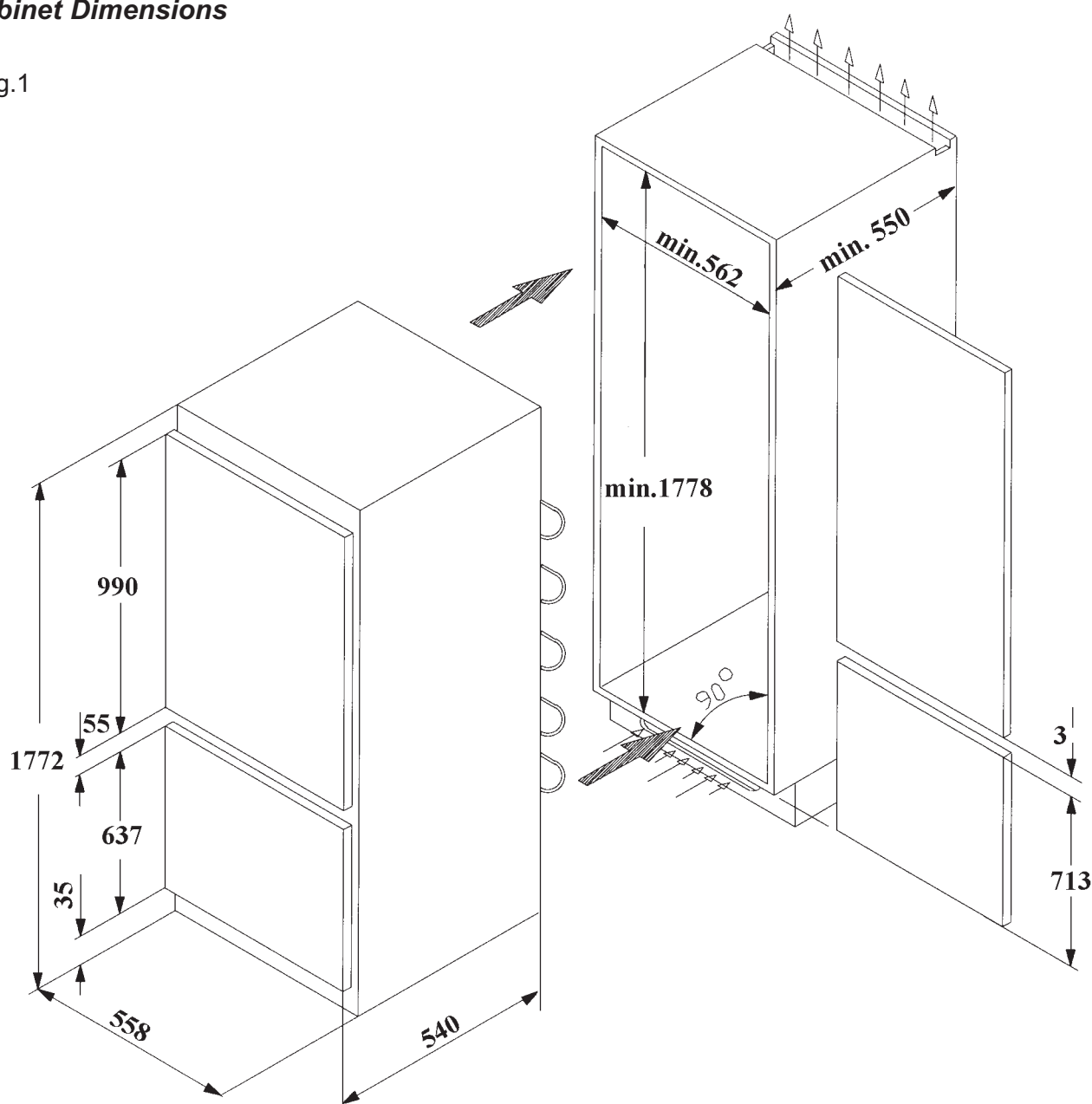
The dimensions for the kitchen cabinet housing the fridge/freezer should be as per Fig.1.

An air vent must be fitted on the cabinet plinth to ensure the correct functioning of the appliance. The air vent should be at least 200 cm<sup>2</sup>. The back space between the cabinet side walls should be at least 45 mm wider and 562 mm long.

Having the cabinet fitted as per Fig.1, place the appliance into the cabinet, pushing it against the wall on the hinge side.

### Cabinet Dimensions

Fig.1



## CHANGING THE DOOR HINGES

It is possible to change the door hinges from right hinged to left hinged or vice versa.

**The refrigerator/freezer must be switched off, unplugged from the wall socket and emptied completely.**

- To remove the fridge door, remove the two fixing screws for the hinge (see A) and the two fixing screws for the bottom hinge.
- Remove the two blanking plugs from the top left hand fixing points (see B) and the two blanking screws for the bottom left hand hinge fixing points (see C). Refit them to their respective positions on the right hand hinge fixing points.
- Remove the two hinges from the right hand side of the door by removing their respective fixing screws.
- Remove the blanking plugs from the left hand fixing points on the door (see D).
- Refit the hinges to the door with the top right hand hinge being rotated through 180° & fitted to the bottom left hand corner of the door and the bottom right hand hinge being rotated through 180° & fitted to the top left hand corner of the door.
- Fit the blanking plugs to the right hand hinge fixing points on the front face of the door.
- Refit the fridge door to the unit by refixing the hinges to the left hand hinge fixing points on the body of the unit (see E).
- Repeat the above procedure for the freezer door. on the body of the unit (see E).
- Repeat the above procedure for the freezer door.

A



B



C



D



E



## FITTING THE CABINET DOORS

### Parts List

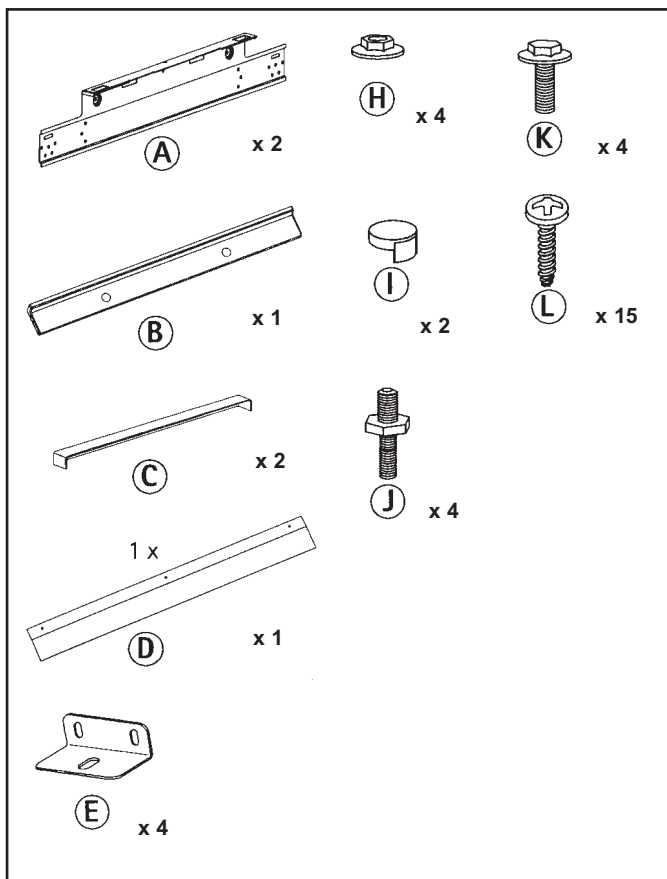


Fig.2b

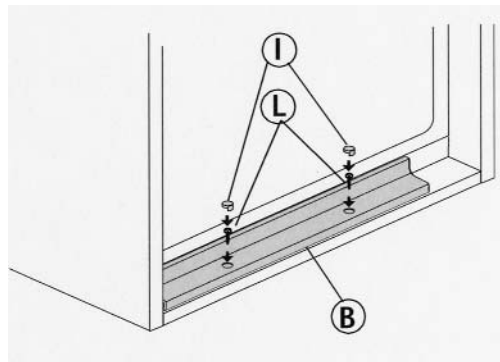


Fig.3

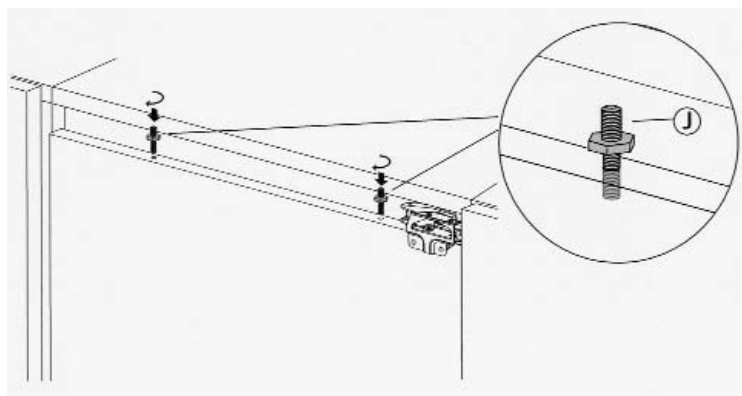


Fig.4

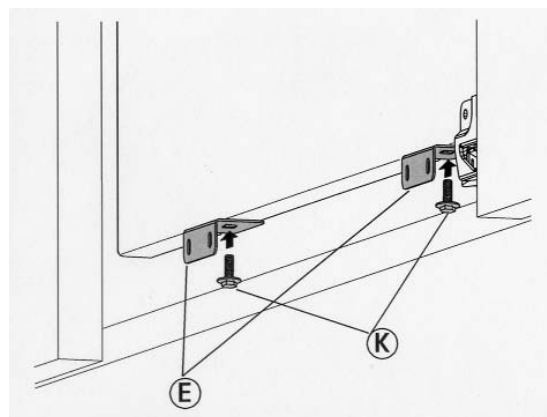
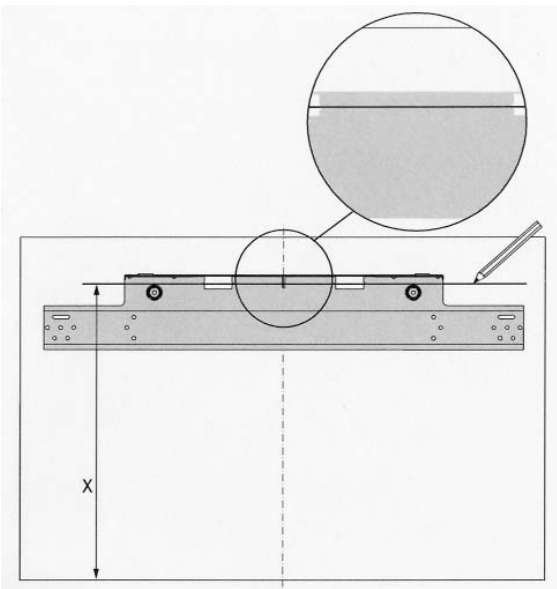


Fig.5



### Fitting Instructions

1. Insert the upper cover strip (D) between the appliance and the upper wall to the cabinet (Fig.2) and secure with three screws (L) to the upper wall (Fig.2a)
2. Fit the sealing strip (B) between the bottom of the appliance and the floor of the cabinet.
3. Secure to the cabinet floor with screws (L) and insert the caps (I) (Fig.2b).

Fig.2

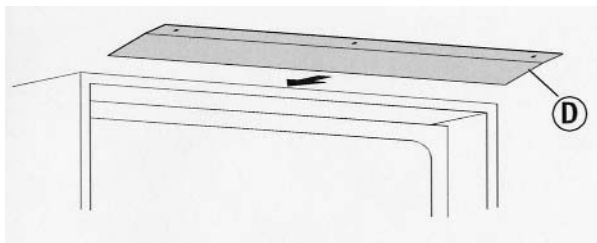
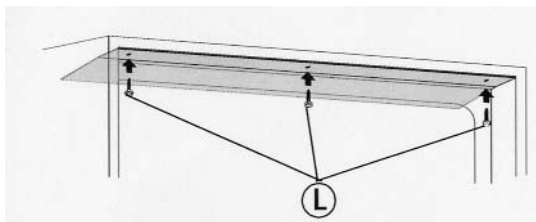


Fig.2a



**The following procedure is to be used for fitting both fridge and freezer doors:**

1. Screw the adjusting screws (J) in the two threaded holes located on the upper edge of the fridge/freezer door (Fig.3).
2. Fit bottom fixing brackets (E) to the bottom of the door using fixing screws (K) see (Fig.4).
3. Place cabinet door flat on the floor, mark a line a distance X from the bottom of the door (X = 998mm for fridge door and 673mm for Freezer door) See Fig 5.
4. Mount fastening strip (A) to the cabinet door using 6 fixing screws (L).
6. Mount the cabinet door onto its respective door, secure using fixing nuts & washers (H). See Fig.7.
7. Adjust the position of the cabinet door using a philip's screwdriver, by adjusting the mounting bolts (J) See Fig.8.
8. Secure the bottom fixing brackets (E) to the cabinet door using the 4 fixing screws (L). See Fig.9.
9. Mount the cover strip (C) to the top of fastening strip (A). See Fig.10.

Fig.8

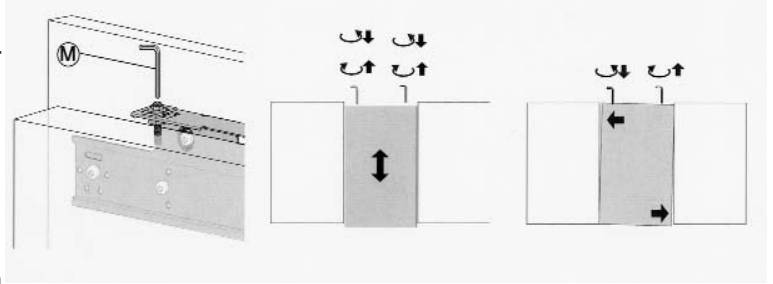


Fig.9

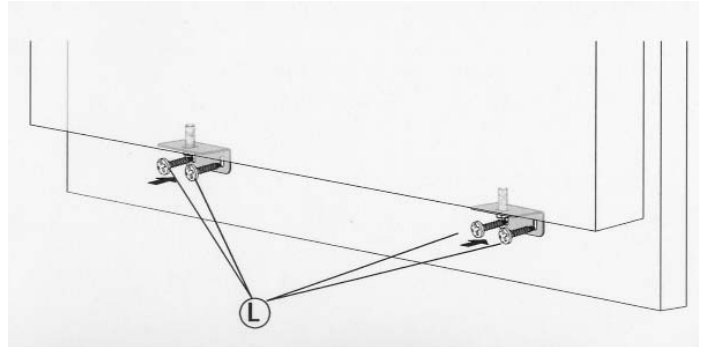


Fig.10

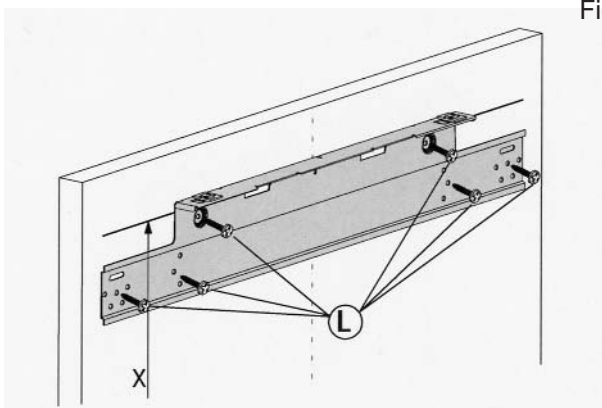
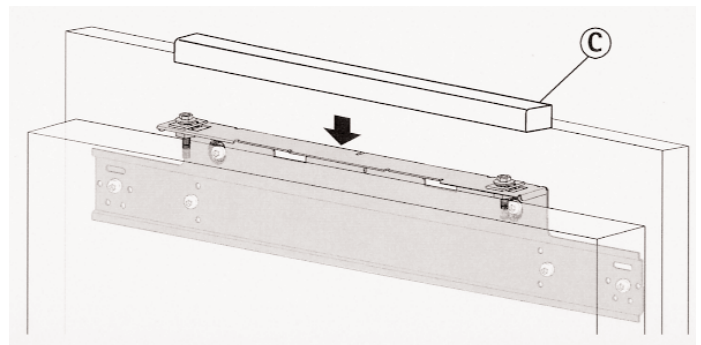


Fig.6

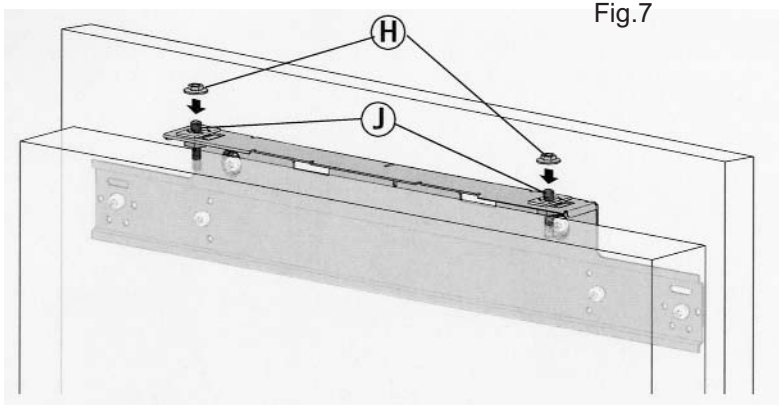


Fig.7

## VARIABLE INTERIOR DESIGN

### **Glass Shelves**

The height of the shelves can be adjusted depending on the position of the shelves projections in the grooves on the side of the refrigerator chamber.

*Minimum distance between the shelves:*

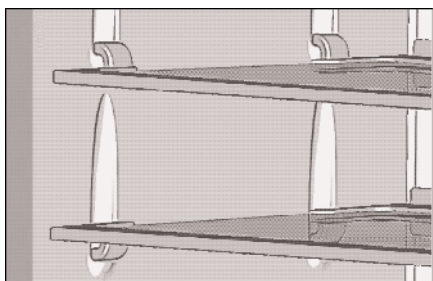


Fig.11

*Maximum distance between the shelves:*

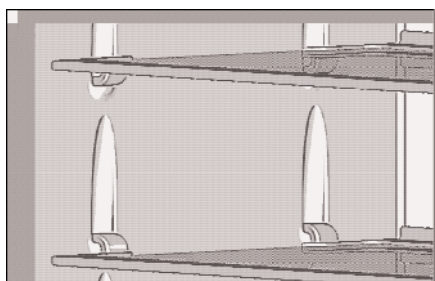


Fig.12

### **To remove shelves:**

Hold the right side of the shelf, lift the left side of the shelf up about 45° and pull the shelf towards you when removing the shelves, start by removing the top one, and proceed downward. (See Fig.13)

### **To replace shelves:**

Put the shelf in at an angle of about 45° (same as removing shelf), align the right projections in the grooves located at the side of the refrigerator chamber and Lower the left side of the shelf to fit the projections in the left hand side grooves. When replacing the shelves back in the refrigerator chamber, start with the bottom one, and work upwards.

Fig.13



### **Bottle Holder**

The bottle should always be placed on the left side of the chamber to prevent bottle from falling out.

Fig.14



### **Vegetable Drawers**

The two drawers at the bottom of the refrigerator chamber are designed to store fruit and vegetables. The glass shelf covering the drawers maintains humidity thus preventing stored food from drying out.

### **Door Storage Shelves**

The shelves in the door can hold bottles of up to 2 litres. They can be moved and placed throughout the entire height of the door.

## USING THE REFRIGERATOR EFFICIENTLY

### Temperature Control

The temperature in both the refrigerator and the freezer is automatically adjusted by setting the control dial to one of the below settings:

- "0" - The compressor is not running
- "1" - The highest temperature in the refrigerator/freezer (warmest)
- "2" to "8" - Intermediate settings
- "9" - The lowest temperature in the refrigerator/freezer (coldest)

### Coldest Area

The coldest area is directly above the vegetables drawers. Use this area 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
- \* Pre-packed vegetable and other fresh food with a label stating it should be kept at a temperature of approx 4°C.

### Storage Zones In The Refrigerator

Due to the natural circulation of the air in the appliance, there are different temperature zones in the refrigerator chamber. (See Fig.15)

### Warmest Area

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

Fig.15



## **Food That Should Not Be Stored In A Refrigerator**

Not all food is suitable for storing in the refrigerator. These include:

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

## **Storing Food Correctly**

Store food covered or packaged. This will prevent:

- \* Food smells or tastes from affecting other foods.
- \* Food from drying out
- \* Any cross-contamination of bacteria

The growth of bacteria, such as salmonella, can be avoided by setting the correct temperature and maintaining good standards of hygiene.

## **Fruit & Vegetables**

Fruit and vegetables can be stored loose in the vegetable drawers. However, you should bear in mind that some types of vegetables release a natural gas (e.g. apples, apricots, pears, nectarines, peaches, plums, avocado and figs) which speeds up the rate at which food perishes. Some fruit and vegetables react strongly to this gas and should not be stored together (e.g. kiwis, broccoli, cauliflower, Brussels sprouts, mangos, honeydew melons).

## **USING THE FREEZER EFFICIENTLY**

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.

The longer the freezing time, the greater the water loss from the food cells will be. This causes them to shrink which will result in poor water re-absorption when defrosted.

If the food is frozen quickly, the cells have less time to lose moisture, shrinkage is minimised and water re-absorption is increased during defrosting. This will maintain the quality of the food.

To freeze food as quickly as possible, place it in the fast-freeze area (small items of food such as berries and small fruit can be placed on the freezing tray).

The fast freeze area should be kept empty for the purpose of freezing food (food to be frozen should not touch already frozen food).

The freezing temperature will vary depending on the quantity of food to freeze:

Small quantities of food can be frozen by setting the temperature control dial between 4 and 6.

Larger quantities but no more than the maximum freezing capacity can be frozen by:

- setting the dial to "9" three hours before putting the items in.
- setting the dial between 6 and 8 once the items are in the fast freeze area.

If the temperature in the refrigerator chamber has dropped below 0°C (this can be due to the maximum freezing capacity being exceeded or unfavourable operating condition), turn the temperature dial between 2 & 3, this will temporarily turn the compressor off. Set the dial to the normal use position after two or three hours.

After 24 hours, the items in the fast freeze area should be stored in the drawers below. The small items from the freezing tray should be placed in plastic bags before being moved to the drawers.

## **Maximum Freezing Capacity**

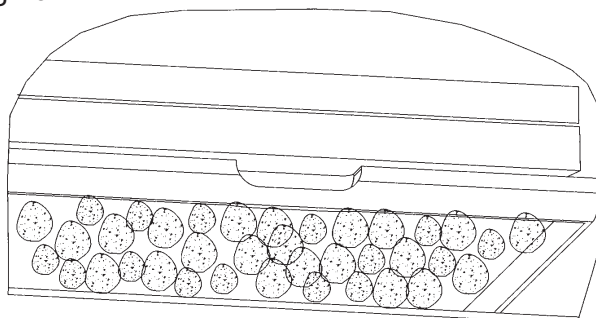
To ensure food is frozen thoroughly and as quickly as possible, the maximum freezing capacity (8kg/24h) must not be exceeded.

## **Freezing Tray**

The freezing tray is located at the top of the fast freeze and is used for freezing the following:

- Small fruit such as berries
- Small amounts of ice cubes using ice cube bags or tray
- ice batteries (used for picnic coolers) (see Fig.16)

Fig.16



## Storing Frozen Food

When buying frozen food to store in the 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.

Store the food in the freezer as soon as possible.

## Home Freezing

Only freeze fresh food which is in 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, lettuce, 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 plunge into ice-cold water to cool quickly. 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 film suitable for freezing.
- \* 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.

## HOW TO SAVE ENERGY

- \* Only open the doors when necessary and for as short a time as possible.

- \* Store food in an organised way.
- \* Allow food and drinks to cool before placing them in the appliance.
- \* Store food covered or packaged.
- \* Place frozen food in the refrigerator to defrost.
- \* Do not over-fill the appliance to allow air to circulate.
- \* Defrost when there are ice deposits.

## PACKING

*Unsuitable packing material are as follows:*

- \* Wrapping paper
- \* Grease proof paper
- \* Cellophane
- \* Bin bags
- \* Plastic carrier bags

*Suitable packing material are as follows*

- \* Plastic film suitable for freezing
- \* Freezer bag
- \* Aluminium foil
- \* Freezer containers

When freezing food in portions expel as much air as possible from bags etc. before sealing them to prevent freezer -burn on food.

*Always close the packaging tightly using:*

- \* 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.

## Frozen Food Storage Time

The shelf life of frozen food depends on its quality before freezing and on the storage temperature. We recommend a temperature of -18°C or below.

Product	Months
Beef	6 - 8
Veal	3 - 6
Variety Meats	1 - 2
Pork	3 - 6
Poultry	6 - 8
Eggs	3 - 6
Fish	3 - 6
Vegetables	10 - 12
Fruit	10 - 12

## Defrosting

Frozen food can be defrosted in different ways:

- \* In a microwave oven
- \* In an oven using the “fan” or “defrost” setting
- \* At room temperature
- \* In the refrigerator
- \* In a steam oven

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosting. Pour it away and wash the container it was in, the sink and your hands thoroughly with antibacterial detergent to avoid salmonella poisoning.

Fruit should be defrosted at room temperature in its packaging 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.

## DEFROSTING, CLEANING & MAINTENANCE

### Defrosting The Refrigerator

The refrigerator automatically defrosts while the compressor is at a standstill. However, in some instances (e.g. over-loading the refrigerator chamber), the refrigerator may not defrost completely before the compressor restarts. This causes frost to form on the rear wall of the chamber. If it occurs, manual defrosting may be required unless repairs are needed to the automatic defrost function.

### Manual defrosting and cleaning of refrigerator chamber

It is recommended to clean the appliance at least once a month.

Disconnect the power supply.

Stop the refrigerator compressor by setting the temperature control dial to “0”. Remove all the shelves and drawers and wash the chamber wall with warm water (never use boiling water) and a little washing up liquid. Wash all accessories by hand only, they are not dishwasher safe. Clean the water drain using the cleaning pin supplied (See Fig.17). Dry with a soft cloth.

Fig.17



### Manual defrosting and cleaning of freezer chamber

It is recommended to defrost the freezer chamber at least once a year.

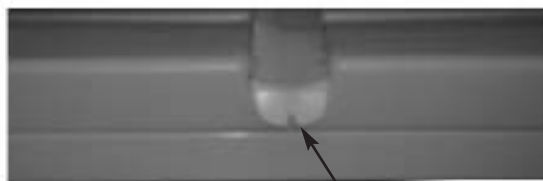
Set the temperature control dial to “9” for four hours prior cleaning. This will allow storing the frozen food at room temperature for a longer period of time. Stop the appliance compressor by setting the temperature control dial to “0”. Disconnect the power supply.

Wrap the drawers in paper (newspaper can be used) and in a blanket. Store the wrapped drawers in a cool place. Place a bowl containing hot water (not boiling) in the chamber to speed up defrosting. The defrosting of the appliance should last as little time as possible.

**NOTE:** Do not use an electric heater, heating fan or hair dryer to aid defrosting under any circumstances.

Place a flat dish or the freezing tray on the floor against the bottom of the appliance to collect water from the channel at the bottom of the freezer chamber (See Fig.18). When defrosting is complete, clean the freezer chamber with warm water and a little washing-up liquid. Dry with a soft cloth.

Fig.18



Defrost Channel

## **Door Seals**

Grease or oil should never be used on door seals as these will cause them to deteriorate and become porous over time.

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

### **After Cleaning**

Replace all the shelves and accessories and place the food back in the refrigerator chamber. Reinstall the power supply.

Close both appliance doors. Set the temperature control dial to "9" until it reaches an adequate temperature. Replace drawers with frozen food in the freezer chamber. Set the temperature control dial to normal use position.

### **Replacement of Fridge Light Bulb:**

Switch off the unit by putting the control setting to "0" position. Then disconnect the power supply.

Using a Phillips head screw-driver, remove the screw at the back of the bulb cover (Fig.19) and then remove the bulb cover (Fig.20).

Replace the bulb with a new one (max 10W, 12V halogen base G4).

Return the bulb cover, re-screw back and re-connect the power supply. See Fig.20.

Restart the Fridge/Freezer by putting the control setting to the desired level.

Fig.20



Fig.19



## TROUBLE SHOOTING

The following are a list of minor faults with instructions on how to rectify, these should be checked by the user:

PROBLEM	REASON	ACTION
The appliance does not work	No power to the unit	<ul style="list-style-type: none"> <li>* make sure the plug is properly inserted into the socket</li> <li>* make sure there is electricity in the socket by plugging in another electric device, such as a night lamp.</li> <li>* make sure the power supply cord is not damaged.</li> </ul>
	The compressor hardly ever activates	* make sure the ambient temperature is not below +16°C
The lighting inside the chamber does not work	The bulb is loose	<ul style="list-style-type: none"> <li>* first do the tests mentioned above (the appliance does not work),</li> <li>* tighten the bulb or replace with a new one</li> </ul>
The temperature inside the chambers is not low enough (the compressor operates continuously)	The door does not shut tight or is opened too often	<ul style="list-style-type: none"> <li>* re-arrange the products so as they do not hamper the door</li> <li>* shorten the time the door is opened</li> </ul>
	The ambient temperature is above + 32°C	* the appliance is designed for operation in temperatures from +16°C to +32°C
	Air circulation at the back of the appliance hampered	* move the appliance a bit away from the wall
	The appliance is placed in a sunny place or near a heat source	* move the appliance to a different location
Water collects at the bottom part of the fridge	The food touches the back wall of the refrigerator chamber	* move the food or containers away from the back wall
	The drain opening is clogged	* take the cleaning plug and unclog the condensate opening
The appliance makes too much noise	The appliance is not level	* level the appliance
	The appliance is touching a piece of furniture or other objects	* place the appliance detached, so as it is not touching any objects



## WARRANTY

We undertake to repair or replace, free of charge to you any part found to be faulty within the 2 year period from the date of purchase provided that:-

- \* The fault is, in our opinion, caused by defective workmanship, or material and not by accident, misuse, neglect or normal wear and tear.
- \* Any manufacturing defect is reported to the stockist from whom you bought the appliance or directly to Waterford Stanley Service Department within 2 years of the date of purchase.
- \* The Waterford appliance is installed to the Manufacturer's recommendations and by a suitably qualified person.
- \* The guarantee registration form is completed fully and returned to us within 30 days of the purchase date, or proof of purchase is provided detailing the date of purchase.

**IMPORTANT NOTICE:** Any alteration to this appliance that is not approved in writing by Waterford Stanley will render the guarantee void.

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