

USER MANUAL Wines Cellars



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# 1

### 1.1 For your safety





### **Notes**

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### **Important**

Instruction to prevent damage to the appliance



### Warning

Instructions for preventing personal injury

- If this appliance is replacing an existing appliance which must be removed or disposed of, make sure that it does not become a dangerous trap for children by cutting its power supply cable and rendering it impossible to close the door. Use the same caution at the end of the lifespan of the new appliance.
- This appliance is designed to refrigerate beverages and foods and is destined for domestic use.
- The appliance must be installed by following the instructions in the Installation Guide, particular care should be taken not to obstruct the vent openings of the appliance and of the built-in units.
- The appliance features a concentrated lighting system with LED lamps. Do not stare into these lamps when they are on to avoid possible eyesight damage.

This warning is also contained on the label attached to the inside of the refrigerator door.

- When the freezer is functioning do not touch the inner surfaces in stainless steel with wet or damp hands, since skin may stick to the very cold surfaces.
- Do not use any type of electrical equipment inside of the food conservation compartments.
- When positioning the shelves, do not place fingers in the shelf slide guides.
- Do not position containers of flammable liquids near the appliance.
- Completely switch off the appliance and unplug the power supply cable during cleaning operations. If the plug is not easily reached, it is a good idea to disconnect the omnipolar switch that controls the socket that the appliance is connected to.
- The packaging parts can be dangerous for children: do not allow children to play with the plastic bags, plastic film or Styrofoam.
- Any repairs must be performed by a qualified Smeg Service technician.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Do not damage the appliance refrigerant circuit pipes.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

### Respect for the environment 1.2





- Make sure you dispose properly of all packing materials.
- The appliance must not be disposed of with urban waste. Contact local waste disposal authorities for information on the disposal of recyclable waste.
- For disposal, cut the power supply cord and make it impossible to close the door.
- During disposal, avoid damage to the refrigeration circuit.
- Neither the refrigeration circuit nor the insulation contain substances that are hazardous to the ozone layer

### Installation 2.1

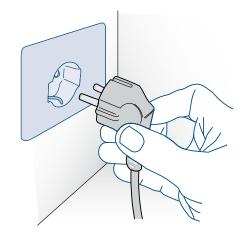
Make sure that installation is performed correctly, adhering to all of the instructions in the specific installation guide provided with the appliance.

### Connection to the electrical mains 2.2

The appliance is equipped with a Schuko type 16A plug.

It must be connected to the electrical mains by means of a corresponding Schuko socket.

Do not use extension cords and/or multiple adapters for connection.





Do not use extension cords and/or multiple adapters for connection.

# 3 Before starting

### 3.1 Getting to know the appliance

Congratulations for having purchased your new Smeg: from now on you can use our innovative conservation system, which will allow you to keep all of your food in the best way possible.

This manual will answer most of your questions about the product's features. Should you require further information, please check our website

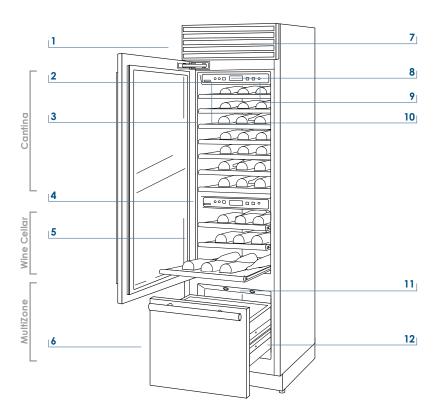
www.smeg.com

### 3.2 Main features

- The Smeg triple refrigeration system ensure perfect conditions for conservation of various types of wines
- The electronic control guarantees constant temperature and humidity levels set by the user
- The double compressor allows separate management of the set temperature and humidity for the Cantina, Wine Cellar and MultiZone compartments
- The MultiZone compartment may operate in three different modes: as a freezer, as a refrigerator or as a cooler compartment
- An interactive menu (Menu) permits personalized management of appliance functions and the display of messages on operation

- Optimization of consumption during vacation periods
- Patented hinge system that permits automatic door closing
- MultiZone drawers with Soft self-closing system
- Localized lighting system with LEDS
- Anti-tipping system with brackets for wall mounting.

### Main components 3.3



### One drawer Wine Cellar

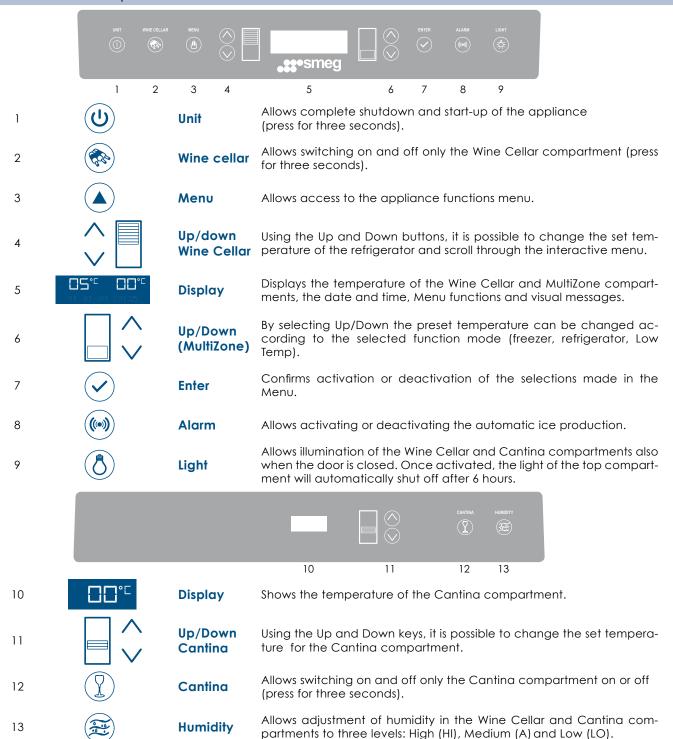
- 1 Structure in stainless steel with aluminium trim
- 2 Wine Cellar and MultiZone control panels with Menu
- **3** Sliding bottle shelfs, mounted on wheels for easy extraction
- 4 Cantina area control panel
- 5 Wine Cellar
- 6 Frezer compartment that can be transformed into a refrigerator or Low Temp compartment (MultiZone function)
- **7** Double refrigeration system
- 8 Temperature display
- **9** Acoustic signals
- 10 Vacation function (in Menu)
- 11 Innovative lighting
- **12** Automatic door and drawer closure

# 3 Before starting

### 3.4 Electronic Control

The innovative electronic control system designed by Smeg maintains constant temperature on the three compartments and visualizes it on the control panel display. It also allows user interaction making it possible to personalize settings of the various functions and to receive sound and/or visual messages should any malfunction occur in the appliance.

### 3.5 Main control panel



### Turning on and off 4.1

### First start-up

When the appliance is connected to the electrical power supply but has not yet been turned on, the display shows the message

### Stand by

This is a safety message to warn that power is supplied to the appliance, while all of the keys on the panel are off.

To switch on all the appliance compartments, press the Unit button (a) for three seconds.

### Turning off the Wine Cellar compartment

Once you have turned on all of the compartments of the appliance, you can turn off only the wine cellar compartment by pressing the relevant key for three seconds.

The MultiZone compartment is always on and cannot be turned off except by completely turning off the appliance.

# Turning the Wine Cellar compartment on again

Press again for three seconds the relevant key.

### Complete shutdown

To shut down the unit completely for cleaning or maintenance, press the Unit key (a) for three seconds.

Also take the plug out of the socket and turn off the omnipolar switch that powers it.

### Lengthy shutdown periods

After you have completely shut down the appliance and unplugged it, empty it of all its contents, clean it and dry it. Leave the doors and the drawers ajar to prevent the formation of unpleasant odours.



To prevent accidental modification of settings, the keypad locks automatically after a certain period of time and the display shows the message "keypad locked". To re-activate it, simultaneously press the keys Menu and Up/Down (Down) for three seconds.

At the first start-up, if the message Standby does not appear, it means that the appliance has already started the cooling process. If this is the case, deactivate any possible acoustic signals by pressing the Alarm key (a), close the door and wait until the set temperature is reached.

During the first start-up, you will not be able to use the Menu to modify factory settings until the default temperature has been reached. It is however possible to set the time and date immediately; these parameters are required to activate some of the special functions.

If only the Cantina or Wine Cellar compartment is turned off, the corresponding fan will continue to run independently to prevent the formation of unpleasant odours and mould.

# 4

### Turning on the appliance

### 4.2 How to adjust the temperature for suit various needs

To adjust the temperature in the various compartments, use the up/down key  $\,\hat{\,\,\,}$  for that compartment (see chapter 3.5).

If the "keypad locked" message appear, simultaneously press the keys Menu (a) and Up/Down (Down) (b) for 3 seconds.

### Wines compartment

Each model has been carefully tested before leaving the factory and is adjusted so as to ensure high performance and low consumption. The ideal temperature for wine conservation does however depend on the types of wine you want to conserve, the method of conservation (Wine Cellar for conservation and consumption, or Cantina for the conservation and aging of prized bottles).

It also varies according to personal taste.

Please refer to the guide on wine conservation included further ahead in this manual.

As needed, you can reset the temperatures as follows:

■ Cantina Compartment: from +10° C to +18° C (from 50° F to 53.6° F). The default temperature is +12° C (53.6° F).

■ Wine Cellar compartment: from  $+4^{\circ}$  C to  $+12^{\circ}$  C (from 39.2° F to 53.6° F). The default temperature is  $+10^{\circ}$  C (50° F).

# !!!

### MultiZone compartment

The MultiZone compartment is default set to freezer mode but it can also be set to run as a refrigerator or cooler compartment. Instructions for conversion are provided in the paragraph on special functions and settings.

If the "keypad locked" message appear, simultaneously press the keys Menu a and Up/Down (Down)  $\overset{\hat{}}{\circ}$  for 3 seconds.

As needed, you can reset the temperatures as follows:

■ Freezer compartment: from -15° C to -22° C (from 5° F to -7.6° F). The default temperature, which is recommended, is -18° (0° F)

 $\blacksquare$  Refrigerator compartment: from +2° C to +8° C (from 35.6° F to 46.4° F). The default temperature, which is recommended, is +5° C (41° F).

 $\blacksquare$  Cooler compartment: from -2° C to +2° C (from 28.4° F to 35.6° F), The default temperature, which is recommended, is 0° C (32° F).



The displayed temperature may vary slightly with respect to the set temperature if the doors are continuously opened or insertion of room temperature food or large quantities of food.

It takes 6 to 12 hours to reach the selected temperature.

### Information and malfunction signals on the display

An integrated control system provides information through luminous signals or text messages shown on the display.

The information signal is always displayed with a fixed text message, while a malfunction signal is shown with blinking text.

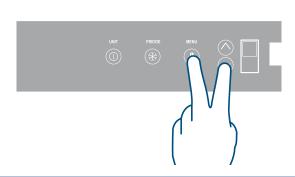
The acoustic signal that accompanies some malfunction signals can be deactivated by pressing the Alarm key (a) on the main control panel. The list of malfunction signals is located in the back of this manual.

### Customization and Language Settings 5.



To prevent accidental modification of settings, the keypad locks automatically after a certain period of time and the display shows the message "keypad locked".

To re-activate it, simultaneously press the keys Menu  $\triangle$  and Up/Down (Down)  $\vee$  for at least three seconds.



It is possible to customized the functions of your Smeg to adapt it to diverse usage needs, resetting the main parameters (Settings) or activating special functions (Functions).

Functions are visualized on the main display by pressing the Menu button (A).

The Up/Down buttons  $\uparrow$  permit scrolling the available functions, which can be selected by pressing the Enter button  $\odot$ . The display visualizes the current functioning status.

Using the Up/Down buttons  $\hat{\ }$ , it is also possible to scroll through the selected function, activating or deactivating by pressing the Enter button  $\hat{\ }$ .

Once the function is confirmed, the display will automatically visualize the main menu to select other functions.

At any time it is possible to return to the previous selection through the Menu button  ${\color{red} \blacktriangle}$ .

The language of the messages appearing on the display can be changed by operating as follows:

Enter the Menu by pressing the Menu button a select Settings via the Up/Down buttons a and confirm via Enter o.

Then select the Language function and the desired language.

### Special functions activated through the Menu 5.2

To use special functions, select the Menu key a and use the Up/Down key b to access the menu, confirming the selection Functions.

**Shopping MultiZone** 

This function must be activated at least 24 hours before inserting room temperature items into the freezer, or several hours before placing into the freezer previously frozen items which have been subject to a slight temperature rise. This function is automatically deactivated when the programmed time period expires.

It is possible o program timed activation of the function.

After a prolonged interruption of the electrical power, it is necessary to reactivate the function.

Functions  $\rightarrow \bigcirc \rightarrow \bigcirc$  Shopping Multiz  $\rightarrow \bigcirc \rightarrow \bigcirc$  Shopping Multiz  $\rightarrow \bigcirc \rightarrow \bigcirc$  Shopping ON

How to deactivate

Functions  $\rightarrow \bigcirc \rightarrow \bigcirc$  Shopping Multiz  $\rightarrow \bigcirc \rightarrow \bigcirc$  Shopping Multiz  $\rightarrow \bigcirc \rightarrow \bigcirc$  Shopping Multizone ON/OFF  $\rightarrow \bigcirc \rightarrow \bigcirc$  Super Cool OFF

How to program timed activation Functions  $\rightarrow \bigcirc \rightarrow \bigcirc$  Shopping Multiz  $\rightarrow \bigcirc \rightarrow \bigcirc$  Shopping Time  $\rightarrow \bigcirc \rightarrow \bigcirc$  Set Hours: I  $\rightarrow \bigcirc$ 

# 5

### **Settings and Special Functions**

Vacation MultiZone

### allows considerable energy savings) brings the Tri-Mode compartment temperature to - 18°C (46.4°F). It is possible to program the duration, or it can be manually deactivated upon re-entry after a period of absence. This function remains active even if during the period of absence there is a prolonged interruption of electrical power. How to activate Functions $\rightarrow \bigcirc \rightarrow \bigcirc$ Hodiday Multiz $\rightarrow \bigcirc \rightarrow \bigcirc$ Holiday Multizone $ON/OFF \rightarrow \bigcirc \rightarrow \bigcirc Holiday ON \rightarrow \bigcirc$ Functions $\rightarrow \bigcirc \rightarrow \bigcirc$ Hodiday Multiz $\rightarrow \bigcirc \rightarrow \bigcirc$ How to deactivate upon re-entry Holiday Multizone ON/OFF $\rightarrow \bigcirc \rightarrow \bigcirc$ Holiday OFF $\rightarrow \bigcirc$ Functions $\rightarrow \bigcirc \rightarrow \bigcirc$ Hodiday Multiz $\rightarrow \bigcirc \rightarrow \bigcirc$ How to program the duration Holiday Time $\rightarrow \bigcirc \rightarrow \stackrel{\wedge}{\searrow}$ Set Days: I $\rightarrow \bigcirc$ It is possible to program a period from 1 to 90 days. **Bottle Cooler** This function can be activated when it is necessary to cool off beverages quickly, by placing them inside the freezer compartment. It is possible to select a duration of 1 to 45 minutes. A sound signal will indicated when the optimal temperature has been reached. After removing the beverages, deactivate the sound signal by pressing the Alarm button (...). Functions $\rightarrow \bigcirc \rightarrow \bigcirc$ Bottle Cooler $\rightarrow \bigcirc \rightarrow \bigcirc$ How to activate Bottle Cooler ON/OFF → ⊘ → ↑ Bottle Cooler ON → ⊘ Functions $\rightarrow \bigcirc \rightarrow \bigcirc$ Bottle Cooler $\rightarrow \bigcirc \rightarrow \bigcirc$ How to deactivate Bottle Cooler ON/OFF → Ø → ↑ Bottle Cooler OFF → Ø Functions $\rightarrow \bigcirc \rightarrow \stackrel{\wedge}{\smile}$ Bottle Cooler $\rightarrow \bigcirc \rightarrow \stackrel{\wedge}{\smile}$ How to program the duration Set Cooling Time $\rightarrow \bigcirc$ Set Time : 20 min $\rightarrow \bigcirc$ The function makes it possible to comply to certain religious observ-Sabbath Mode (Optional) ances requiring that the operation of the appliance is not affected by the opening or closing of the doors (the thermostatic control, the inner lighting and the ice maker are deactivated). How to activate Functions $\rightarrow \bigcirc \rightarrow \bigcirc$ Sabbath Mode $\rightarrow \bigcirc \rightarrow \bigcirc$ Sabbath Mode $\overrightarrow{ON}/OFF \rightarrow \bigcirc \rightarrow \bigcirc$ Sabbath Mode $\overrightarrow{ON} \rightarrow \bigcirc$ How to deactivate Functions $\rightarrow \bigcirc \rightarrow \bigcirc$ Sabbath Mode $\rightarrow \bigcirc \rightarrow \bigcirc$ Sabbath Mode ON/OFF $\rightarrow \bigcirc \rightarrow \bigcirc$ Sabbath Mode OFF $\rightarrow \bigcirc$

This function (recommended in case of prolonged absences since it

### Basic settings of the Menu 5.

Select the Menu button  ${\color{orange} \blacktriangle}$  and used the Up/Down button  ${\color{orange} \updownarrow}$  to select Settings.

**MultiZone Options** 

The freezer compartment can, if required, be converted to the refrigeration o Low Temp operating mode.

How to set the Fridge function 
$$Settings \rightarrow \bigcirc \rightarrow \bigcirc$$
 Multizone Options  $\rightarrow \bigcirc \rightarrow \bigcirc$  Fridge  $\rightarrow \bigcirc \rightarrow \bigcirc$  Enter to confirm  $\rightarrow \bigcirc$ 

Settings  $\rightarrow \bigcirc \rightarrow \bigcirc$  Multizone Options  $\rightarrow \bigcirc \rightarrow \bigcirc$  Fresco  $\rightarrow \bigcirc \rightarrow \bigcirc$  Enter to confirm  $\rightarrow \bigcirc$ 

Settings  $\rightarrow \bigcirc \rightarrow \bigcirc$  Enter to confirm  $\rightarrow \bigcirc$ 

Settings  $\rightarrow \bigcirc \rightarrow \bigcirc$  Multizone Options  $\rightarrow \bigcirc \rightarrow \bigcirc$  Freezer  $\rightarrow \bigcirc \rightarrow \bigcirc$  Enter to confirm  $\rightarrow \bigcirc$ 

**Default Setting** 

This offers the possibility to reset default factory settings and cancels any previous changes.

How to reset default settings  $\rightarrow \bigcirc \rightarrow \stackrel{\wedge}{\smile}$  Default Setting  $\rightarrow \bigcirc$  Enter to confirm  $\rightarrow \bigcirc$ 



ATTENTION: If the default settings are restored, it is necessary to reactivate the choice of operation of the MultiZone compartment in case it was previously set as Fridge or Fresco.

Date

Set Date

The display will visualize the date in the format dd:mm:yy (day:month:year), the day will blink. Use the Up/Down buttons  $^{^{\wedge}}$  to modify the setting, confirm with Enter  $^{^{\vee}}$  to go on to the next setting; once the year is confirmed the date will be set.

How to set the date Settings 
$$\rightarrow \bigcirc \rightarrow \bigcirc$$
 Date  $\rightarrow \bigcirc \rightarrow \bigcirc$  Set Date  $\rightarrow \bigcirc$  DATE: 01-01-2009  $\rightarrow \bigcirc$ 

**Show Date** Using this function it is possible to deactivate/activate the date visualization on the display.

How to activate the date 
$$\bigcirc$$
 Settings  $\rightarrow$   $\bigcirc$   $\rightarrow$   $\bigcirc$  Date  $\rightarrow$   $\bigcirc$  Show Date  $\rightarrow$   $\bigcirc$   $\rightarrow$   $\bigcirc$  DATE: 01-01-2009 On  $\rightarrow$   $\bigcirc$  Settings  $\rightarrow$   $\bigcirc$   $\rightarrow$   $\bigcirc$  Date  $\rightarrow$   $\bigcirc$  Show Date  $\rightarrow$   $\bigcirc$  Oate  $\rightarrow$   $\bigcirc$  Show Date  $\rightarrow$   $\bigcirc$  DATE: 01-01-2009 Off  $\rightarrow$   $\bigcirc$ 

# 5

### **Settings and Special Functions**

**Time** 

**Set Time** 

The display visualizes the hours and minutes in the format hh:mm and with hh: blinking. Use the Up/Down buttons ^ to modify the setting and then confirm by pressing Enter  $\odot$  to go on to the next setting. Once the minutes are confirmed, the time will be set.

How to set the time Settings 
$$\rightarrow \bigcirc \rightarrow \bigcirc$$
 Time  $\rightarrow \bigcirc \rightarrow \bigcirc$  Set Time  $\rightarrow \bigcirc \rightarrow \bigcirc$  TIME: 01:01 $\rightarrow \bigcirc$ 

**Set 12/24** This function selects the display at 12 or 24 h.

How to set the display to 
$$\frac{12 \text{ h}}{\text{Settings}} \rightarrow \bigcirc \rightarrow \bigcirc$$
 Time  $\rightarrow \bigcirc \rightarrow \bigcirc$  Set View  $\rightarrow \bigcirc \rightarrow \bigcirc$  How to set the display to  $\frac{24 \text{ h}}{\text{Settings}} \rightarrow \bigcirc \rightarrow \bigcirc$  Time  $\rightarrow \bigcirc \rightarrow \bigcirc$  Set View  $\rightarrow \bigcirc$  Set View  $\rightarrow$  Set

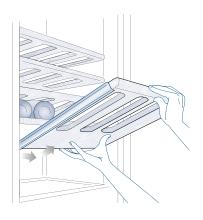
**Show Time** Through this function it is possible to activate/deactivate the constant visualization of the time.

How to activate the permanent time Settings 
$$\rightarrow \bigcirc \rightarrow \bigcirc$$
 Time  $\rightarrow \bigcirc \rightarrow \bigcirc$  Show Time  $\rightarrow \bigcirc \rightarrow \bigcirc$  TIME: 01:01 On  $\rightarrow \bigcirc$  Settings  $\rightarrow \bigcirc \rightarrow \bigcirc$  Time  $\rightarrow \bigcirc \rightarrow \bigcirc$  Show Time  $\rightarrow \bigcirc \rightarrow \bigcirc$  Time  $\rightarrow \bigcirc \rightarrow \bigcirc$  Show Time  $\rightarrow \bigcirc \rightarrow \bigcirc$  TIME: 01:01 Off  $\rightarrow \bigcirc$ 

### 6.1 Internal Layout (positioning, adjustment, removal)

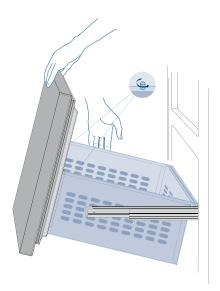
### Wine shelf

The shelves can be easily removed for cleaning. Remove the bottles, completely extract the shelf, tilt it upward until the wheels are free of their seat and extract it.



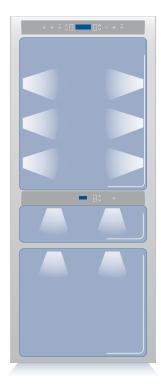
### MultiZone drawer

Fixed to the slide guides with two locking nuts



- to remove the drawer, unscrew the locking nuts and remove the drawer.
- to remove the inner MultiZone drawer unscrew the locking nuts.

### Lighting 7.1



To provide optimum interior lighting, LED strips illuminate the refrigerator compartment from the top and sets of LED lights directly illuminate different areas of the refrigerator compartment, of the Low Temp drawers and the freezer drawer.

In case of malfunction and/or failure of the lighting system, you should contact an authorized Smeg Service Agent.



Once activated, the light of the top compartment will automatically shut off after 6 hours.

# 8 Use of the MultiZone compartment

### 8.1 Use of the MultiZone compartment

The MultiZone compartment, used in conjunction with the Wine Cellar and Cantina compartment, allows great flexibility in the use of the appliance.

Some possible uses:

### Freezer mode

- Liquors, such as vodka, gin, tequila, schnapps, limoncello and the glasses to serve them
- Rapid cooling of beverages, by activating the bottle cooler function
- Storage of large amounts of ice.

### Refrigerator mode

- As expansion of the Wine Cellar or of the Cantina
- For refrigeration of beer and soft drinks
- For storage of cold dishes and snacks.

### Cooler mode

- For conservation of ham, salmon
- gourmet preparations.

It comes without saying that, the compartment can be used in a traditional manner. Suggestions and instructions are provided to offer you best conservation of your food over time in complete safety.

### General directions ?...

As is known, wine can be stored for long periods of time if this is done under the following conditions:

- Suitable temperature without appreciable variations over time
- Controlled level of humidity
- Protection from light
- Absence of noise and vibrations
- Absence of odours
- Bottle kept horizontal.

All of these conditions are fully met in the Smeg Wine Cellar.

### Conservation temperature 9.2



Models with Cantina and Wine Cellar

The space offered by the Wine Cellar and Cantina compartments, which can be expanded as necessary by using the MultiZone compartment as a wine cellar, allows conservation of your best wines at three different temperatures.

The three compartments are initially set to the following temperatures:

### Cantina compartment

+12° C (53.6° F) - adjustable from +4° C to +18° C (from 39,2° F to 64,4° F)

### ■ Wine Cellar compartment

+10° C (50° F) - adjustable from +4° C to +18° C (from 39,2° F to 64,4° F)

### MultiZone drawer

-18° (0° F) - adjustable from -15° C to -22° C (from 5° F to -7.6° F) (freezer mode)

To transform the MultiZone compartment into a wine cellar space, you must access the Menu, set it as a refrigerator compartment, and adjust it to a temperature between +4° C and +8° C (from 39.2° F to 46.4° F).

All the temperatures can be modified according to the characteristics of the wines and personal preferences. However, you should attempt to keep the temperature as constant as possible over time.

Rapid and large-scale temperature variations can in fact cause dilation of the liquid and early aging of the wine.

You should also avoid very low temperatures (below 4° C -  $39.2^{\circ}$  F) which may lead to the formation of deposits and damage the aesthetic qualities of the wine.

All the compartments offer optimal conditions and take into account all these needs. It should however be noted that the Cantina compartment, in particular, is thermostatically controlled in a very precise manner and ensures the utmost care and attention over time of your most prized bottles.

# 9 Conservation of wines

### 9.3 Time of conservation

Improvement of wine over time and its duration usually depends on the character of the variety and its type.

The following chart shows the best period of conservation and aging for various types in ideal conservation conditions offered by your appliance. However, you should always follow the instructions of the winemaker, especially for fine wines.

TYPE OF WINE	CONSERVATION TEMPERATURE	TIME OF CONSERVATION
New wines (Vin Nouveau)	from 12° to 14° C	6 months
Sweet sparkling wines	from 8° to 10° C	1 year
Rosé	from 10° to 14° C	1 year
Semi-sparkling wines	from 10° to 12° C	1 - 2 years
Normal white wines	from 10° to 14° C	1 - 2 years
Light red wines	from 12° to 14° C	2 years
Dry sparkling wines	from 8° to 10° C	2 years
Classic sparkling wines	from 8° to 10° C	3 - 4 years
Barrique and Vigorous white wines	from 8° to 12° C	3 - 5 years
Normal red wines	from 14° to 16° C	3 - 5 years
Barrique and Vigorous red wines	from 14° to 18° C	7 - 10 years
Straw wines or Liquorous wines	from 16° to 18° C	10 - 15 years

# Recommended times for food conservation 10

Fresh foods	Conservation area		Time
Raw meats			
Large cuts	Cooler Compartment		4 days
Steaks, poultry and wild game	Cooler Compartment		3 days
Ground meat	Cooler Compartment		1-2 days
Carpaccio	Cooler Compartment		Immediately
Cooked meat			
Boiled meat and roasted meat	Refrigerator Compartment		2 days
Meat sauce	Refrigerator Compartment		6 days
Day of an along difful	C   C		0 -1
Raw and cooked fish	Cooler Compartment		2 days
Soups and broths	Refrigerator Compartment		2 days
Pasta	Refrigerator Compartment		2 days
			,
Opened cold cuts	Refrigerator Compartment		3 days
Fresh cheeses	Refrigerator Compartment		2-3 days
Well protected aged cheeses	Refrigerator Compartment		Several months
5 / / L L L D			15.1
Eggs (fresh and unwashed)	Refrigerator Compartment		15 days
Opened containers	Refrigerator Compartment		2-3 days
Raw vegetables (in perforated bags)	Refrigerator Compartment		3-6 days
	· ·		·
Raw vegetables (in perforated bags)  Frozen foods	Refrigerator Compartment  Conservation area		3-6 days
	· ·	(steaks)	·
Frozen foods	Conservation area	(steaks) (Meat with bone)	Time
Frozen foods  Beef, veal, lamb and goat	Conservation area Freezer Compartment	•	Time 6-12 months
Frozen foods  Beef, veal, lamb and goat Beef, veal, lamb and goat Ground beef	Conservation area  Freezer Compartment Freezer Compartment Freezer Compartment	(Meat with bone)	Time  6-12 months 4-6 months 1-2 months
Frozen foods  Beef, veal, lamb and goat Beef, veal, lamb and goat Ground beef  Pork	Conservation area  Freezer Compartment Freezer Compartment Freezer Compartment  Freezer Compartment	(Meat with bone) (Without bone)	Time  6-12 months 4-6 months 1-2 months  4-6 months
Frozen foods  Beef, veal, lamb and goat Beef, veal, lamb and goat Ground beef  Pork Pork	Conservation area  Freezer Compartment Freezer Compartment Freezer Compartment Freezer Compartment Freezer Compartment	(Meat with bone)	Time  6-12 months 4-6 months 1-2 months  4-6 months 2-3 months
Frozen foods  Beef, veal, lamb and goat Beef, veal, lamb and goat Ground beef  Pork	Conservation area  Freezer Compartment Freezer Compartment Freezer Compartment  Freezer Compartment	(Meat with bone) (Without bone)	Time  6-12 months 4-6 months 1-2 months  4-6 months
Frozen foods  Beef, veal, lamb and goat Beef, veal, lamb and goat Ground beef  Pork Pork	Conservation area  Freezer Compartment	(Meat with bone) (Without bone)	Time  6-12 months 4-6 months 1-2 months  4-6 months 2-3 months
Frozen foods  Beef, veal, lamb and goat Beef, veal, lamb and goat Ground beef  Pork Pork Ground pork	Conservation area  Freezer Compartment Freezer Compartment Freezer Compartment Freezer Compartment Freezer Compartment	(Meat with bone) (Without bone)	6-12 months 4-6 months 1-2 months 4-6 months 2-3 months 1-2 months
Frozen foods  Beef, veal, lamb and goat Beef, veal, lamb and goat Ground beef  Pork Pork Ground pork	Conservation area  Freezer Compartment	(Meat with bone) (Without bone)	6-12 months 4-6 months 1-2 months 4-6 months 2-3 months 1-2 months
Frozen foods  Beef, veal, lamb and goat Beef, veal, lamb and goat Ground beef  Pork Pork Ground pork  Meat leftovers	Conservation area  Freezer Compartment	(Meat with bone) (Without bone)	Time  6-12 months 4-6 months 1-2 months  4-6 months 2-3 months 1-2 months  2-3 months
Frozen foods  Beef, veal, lamb and goat Beef, veal, lamb and goat Ground beef  Pork Pork Ground pork  Meat leftovers  Whole chicken and turkey	Conservation area  Freezer Compartment	(Meat with bone) (Without bone)	Time  6-12 months 4-6 months 1-2 months  4-6 months 2-3 months 1-2 months  2-3 months  8-12 months
Frozen foods  Beef, veal, lamb and goat Beef, veal, lamb and goat Ground beef  Pork Pork Ground pork  Meat leftovers  Whole chicken and turkey	Conservation area  Freezer Compartment	(Meat with bone) (Without bone)	Time  6-12 months 4-6 months 1-2 months  4-6 months 2-3 months 1-2 months  2-3 months  8-12 months
Frozen foods  Beef, veal, lamb and goat Beef, veal, lamb and goat Ground beef  Pork Pork Ground pork  Meat leftovers  Whole chicken and turkey Goose, duck and pheasant	Conservation area  Freezer Compartment	(Meat with bone) (Without bone)	Time  6-12 months 4-6 months 1-2 months  4-6 months 2-3 months 1-2 months  2-3 months 4-8 months
Frozen foods  Beef, veal, lamb and goat Beef, veal, lamb and goat Ground beef  Pork Pork Ground pork  Meat leftovers  Whole chicken and turkey Goose, duck and pheasant  Fish Crustaceans	Conservation area  Freezer Compartment	(Meat with bone) (Without bone)	Time  6-12 months 4-6 months 1-2 months  4-6 months 2-3 months 1-2 months  2-3 months  4-8 months  1-2 months  4-8 months  1-2 months  1-2 months
Frozen foods  Beef, veal, lamb and goat Beef, veal, lamb and goat Ground beef  Pork Pork Ground pork  Meat leftovers  Whole chicken and turkey Goose, duck and pheasant	Conservation area  Freezer Compartment	(Meat with bone) (Without bone)	Time  6-12 months 4-6 months 1-2 months  4-6 months 2-3 months 1-2 months  2-3 months  4-8 months  4-8 months  1-2 months
Frozen foods  Beef, veal, lamb and goat Beef, veal, lamb and goat Ground beef  Pork Pork Ground pork  Meat leftovers  Whole chicken and turkey Goose, duck and pheasant  Fish Crustaceans  Cooked foods	Conservation area  Freezer Compartment	(Meat with bone) (Without bone)	6-12 months 4-6 months 1-2 months 4-6 months 1-2 months 2-3 months 1-2 months 2-3 months 4-8 months 1-2 months 1-2 months 1-2 months 1-2 months 1-2 months
Frozen foods  Beef, veal, lamb and goat Beef, veal, lamb and goat Ground beef  Pork Pork Ground pork  Meat leftovers  Whole chicken and turkey Goose, duck and pheasant  Fish Crustaceans	Freezer Compartment	(Meat with bone) (Without bone)	Time  6-12 months 4-6 months 1-2 months  4-6 months 2-3 months 1-2 months  2-3 months  4-8 months  1-2 months  4-8 months  1-2 months  1-2 months
Frozen foods  Beef, veal, lamb and goat Beef, veal, lamb and goat Ground beef  Pork Pork Ground pork  Meat leftovers  Whole chicken and turkey Goose, duck and pheasant  Fish Crustaceans  Cooked foods  Vegetables	Conservation area  Freezer Compartment	(Meat with bone) (Without bone)	Time  6-12 months 4-6 months 1-2 months  4-6 months 2-3 months 1-2 months  2-3 months  8-12 months  4-8 months  1-2 months  1-2 months  1-2 months  1-2 months  8-12 months  1-2 months

# 1 Care and Cleaning

### 1.1 Care and Cleaning



Scrupulously follow the detailed directions that can be found in the provided kit and never use abrasive or metallic products which could scratch and damage the satin finishing on the appliance permanently.

Before performing any sort of cleaning, disconnect the appliance from the electrical power supply. Make sure you do not damage the refrigerant circuit in any way. To clean the parts in steel use a microfiber cloth and the sponge provided in the kit with the appliance.

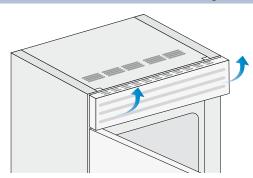
Always use the cloth and sponge in the direction of the steel's satin finish.

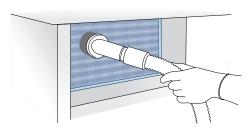
Every now and then, to make to steel shiny, wipe with a slightly damp microfiber cloth.

Do not use the sponge on aluminium parts, such as the handles and the profiles of the glass shelves.

You should use special care to keep free of obstructions the ventilation openings in the appliance or in the cabinet that houses it.

### 1.2 Condenser cleaning







The edges of the condenser are sharp, therefore use adequate protection for the hands and arms when cleaning the condenser.

A ventilation grille is located either at the top of the appliance or at the bottom according to the model type.

A foam filter is placed behind the grille to protect from dust the ventilation system.

To clean it use a vacuum cleaner with a soft brush attachment at maximum power, sweeping it along the vent slits. In case of a significant dust build up, the ventilation grille can be removed to allow a more accurate cleaning of the filter.

Take care also to check the condition of the finned condenser and clean it from dust if needed.

### Operate as follows:

- Switch off the appliance by pressing the Unit button @ on the main control panel for approx 3 seconds.
- On models with ventilation at the base remove the grille at the bottom and take it off. On models with ventilation at the top the grille (magnetically attached) lift as shown in the picture.
- Thoroughly clean the grille and the foam filter, by means of a vacuum cleaner and the soft brush attachment.
- Wait approx 30 minutes, until the finned condenser cools down to room temperature, then clean it thoroughly from any dust build up as shown in the picture, taking care not to damage it.
- Start up the appliance again, by pressing the Unit button @ on the main control panel for approx 3 seconds.

### 11.3 Internal cleaning



Do not use water on the electrical parts, lights and control panel.



Do not bring cold glass parts into contact with boiling water

Do not wash any parts of the refrigerator in a dishwashing machine since this could damage or irreparably deform the parts.

Clean the internal and removable parts by washing them with a solution of lukewarm water, a small amount of dishwashing detergent and a pinch of baking soda.

Rinse and dry right away.

Do not use mechanical devices or other methods to speed up defrosting.

If you notice malfunctions in your appliance, use this guide before calling Service. This guide may help you resolve the problem yourself or could provide important information to ensure rapid and effective service.

**Malfunction message** A malfunction is usually indicated on the display.

Problems that cannot be resolved by the user are signalled through a

malfunction code.

**The appliance does not work** Is the appliance connected to the electrical power supply?

Does electrical power arrive at the electrical socket?

Is the Unit key (activated?) Is the condenser clean?

The internal temperatures are higher than normal Is

Does the display show a malfunction code? Is the temperature adjusted correctly?

Is the condenser clean?

Were the doors or drawers open for a long period of time?

Were large quantities of food recently inserted?

The appliance remains in function for a long time period

Bear in mind that during a very hot weather and with very high temperatures in the room it is normal that the compressor remains in operation for prolonged periods of time.

Were the doors or drawers open for a long period of time?

Were large quantities of food recently inserted?

Is the condenser clean?

Check that the doors are closed and that the food or containers do

not obstruct the perfect closure of the door.

**If you hear strange noises** It is

It is normal to hear noise from the fans or compressors during the

defrost phase.

Noise could be louder depending on the position of the appliance

and the surrounding environment.

Condensation forms both inside and out

If the climate is very humid, the formation of condensation is normal. Opening the door or drawers for prolonged periods of time can con-

tribute to the formation of condensation.

In any case, make sure that the doors are always perfectly closed.

The Refrigerator or Freezer has frost or ice

Did you leave the doors open for a long period of time?

Do the doors close perfectly?

If the doors do not close perfectly, contact your installer.

Unpleasant odours inside the refrigerator

Clean the appliance completely as indicated in this manual.

Hermetically cover all the food. Do not conserve food for prolonged

periods of time.

The doors are difficult to open

The appliance was designed to permit hermetic closure.

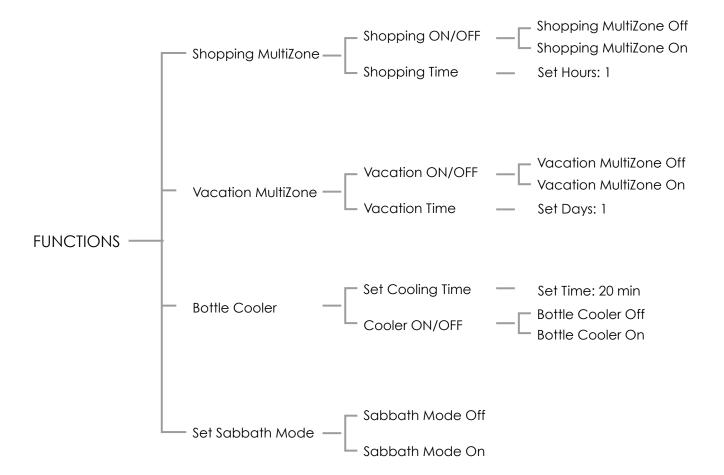
When the door is closed, a vacuum situation can occur: in this case it is necessary to wait a few seconds until the pressure balances before

opening the door.

# 12.2 Malfunction indications appearing on the display

Display message	Malfunction description
Power Failure	Prolonged interruption of electrical power The appliance starts up again automatically and indicates the highest recorded temperatures
Door open	Door open this message appears few minutes from the door opening
Drawer open	Drawer open this message appears few minutes from the drawer opening
Cellar too warm	Cellar (Wine Cellar) compartment too warm See the troubleshooting guide
Cellar too cold	Cellar (Wine Cellar) compartment too cold Wait 12 hours. If the problem persists, contact Customer Care
Cantina too warm	Cantina compartment too warm See the troubleshooting guide
Cantina too cold	Cantina compartment too warm Wait 12 hours. If the problem persists, contact Customer Care
Fridge too warm	MultiZone compartment (refrigerator mode) too warm See the troubleshooting guide
Fridge too cold	MultiZone compartment (refrigerator mode) too cold Wait 12 hours. If the problem persists, contact Customer Care
Cooler too warm	MultiZone compartment (cooler mode) too warm See the troubleshooting guide
Cooler too cold	MultiZone compartment (cooler mode) too cold Wait 12 hours. If the problem persists, contact Customer Care
Freezer too warm	MultiZone compartment (freezer mode) too warm See the troubleshooting guide
Freezer too cold	MultiZone compartment (freezer mode) too cold Wait 12 hours. If the problem persists, contact Customer Care
Error Code	Functional problems call Customer Care who may help you to salve the problem or put you in contact with the nearest Service Agent

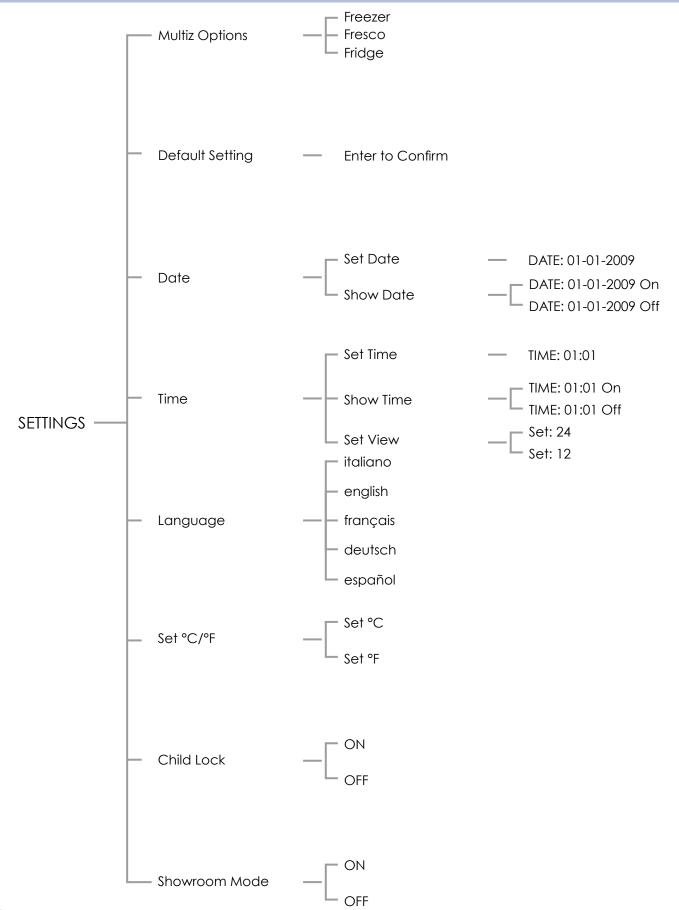
### Functions 13.1



23

# 13 Menu Map

### 13.2 Settings





INSTALLATION GUIDE

# IMPORTANT Dimensions in parentheses are in inches. Weights in parentheses are in pounds. Temperatures in parentheses are in Fahrenheit degrees.

### Index

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### Note

Tips for the correct use of the appliance



### Important

Directions to avoid appliance damage



### Warning

directions to prevent injury

### Children safety



If this appliance is replacing an existing appliance which must be removed or disposed of, make sure that it does not become a dangerous trap for children by cutting its power supply cable and rendering it impossible to close the door.

Use the same caution at the end of the lifespan of the new appliance.

# Appliance features and installation requirements

60 Series w: 599 mm (23 5/8")/ h: 2050 mm (80 3/4")/ d: 610 mm (24") 75 Series w: 749 mm (29 1/2")/ h: 2050 mm (80 3/4")/ d: 610 mm (24") 90 Series w: 899 mm (35 3/8")/ h: 2050 mm (80 3/4")/ d: 610 mm (24")	
60 Series w: 586 mm (23")/ h: 2120 mm (84")/ d: 635 mm (25") 75 Series w: 736 mm (29")/ h: 2120 mm (84")/ d: 635 mm (25") 90 Series w: 8869 mm (34 7/8")/ h: 2120 mm (84")/ d: 635 mm (25")	
60 Series w: 650 mm (25 5/8") / h: 2210 mm (87")/ d: 800 mm (31 1/2") 75 Series w: 800 mm (31 1/2")/ h: 2210 mm (87")/ d: 800 mm (31 1/2") w: 950 mm (37 3/8") / h: 2210 mm (87")/ d: 800 mm (31 1/2")	
60 Series w: 650 mm (25 5/8") / h: 2260 mm (89") / d: 800 mm (31 1/2") w: 800 mm (31 1/2") w: 800 mm (31 1/2") w: 950 mm (37 3/8") / h: 2260 mm (89") / d: 800 mm (31 1/2") w: 950 mm (37 3/8") / h: 2260 mm (89") / d: 800 mm (31 1/2")	
60 Series up to 230 kg (507 lb) 75 Series up to 275 kg (606 lb) 90 Series up to 295 kg (650 lb)	
Europe Version: AC 220-240V 50 Hz / North America Version: 110V 60Hz	
Europe Version: Schuko 16 A plug / North America Version: 15 A	
from 0.1 MPa to 0.5 MPa (1 Bar - 5 Bar)	
3/4" female attachment	
<ul> <li>Customized panels mounting Kit</li> <li>Anti-tipping Kit (B04000200)</li> <li>Lateral connecting kit (KCLIT/KCLIH)</li> <li>4 mm (1/8") allen wrench</li> </ul>	
<ul> <li>Phillips head screwdriver</li> <li>wood and percussion drill</li> <li>2.5 mm (1/8") bit for wood</li> <li>8 mm (3/8") bit for walls</li> <li>17 mm (3/4") wrench</li> </ul>	

### Installation niche features: Integrated Series

A area to be left clear for the anti-tipping brackets

**E** area to be left clear for the power supply cable

**W** and water supply hose

### Minimum Niche Height

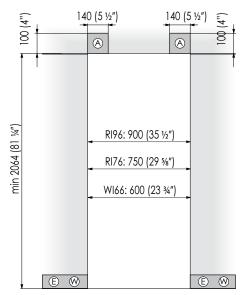
2064 mm (81 1/4")

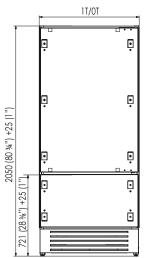
### Minimum Niche Width

RI96: 900 mm (35 1/2") RI76: 750 mm (29 5/8") WI66: 600 mm (23 3/4")

### **Door Swing Clearance**

RI96: 1470 mm (57 7/8") RI76: 1320 mm (52") WI66: 1170 mm (46")





### **Door Opening Angle**

105°

### Width

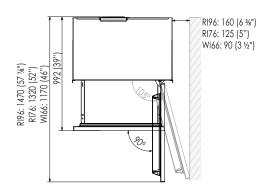
RI96: 899 mm (35 3/8") RI76: 749 mm (29 1/2") WI66: 599 mm (23 5/8")

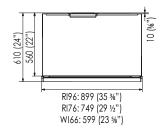
### Height

2050 mm (80 3/4") + 25 mm (1")

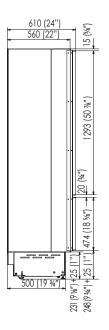
### Depth with door (without panel)

610 mm (24")





**Important:** A 90° door opening is sufficient to allow opening and full extraction of the inner drawers, even if the appliance is installed directly adjacent to a wall. Should an opening at 105° be desired, then the appliance should be positioned at the distance from the wall described in figure.



### Installation niche features: Free-Standing Series

A area to be left clear for the anti-tipping brackets

**E** area to be left clear for the power supply cable

**W** and water supply hose

### Minimum Niche Height

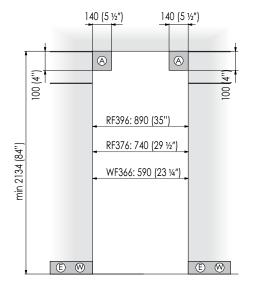
2134 mm (84")

### Minimum Niche Width

RF396: 890 mm (35") RF376: 740 mm (29 1/2") WF366: 590 mm (23 1/4")

### **Door Swing Clearance**

RF396: 1470 mm (57 7/8") RF376: 1320 mm (52") WF366: 1170 mm (46")



### **Door Opening Angle**

105°

### Width

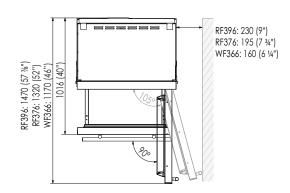
RF396: 886 mm (34 7/8") RF376: 736 mm (29") WF366: 586 mm (23")

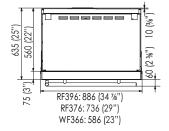
### Height

2120 mm (83 1/2") + 25 mm (1")

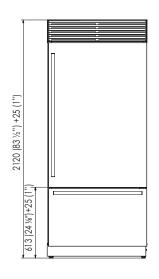
### Depth with door

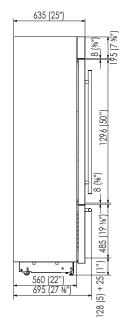
635 mm (25")

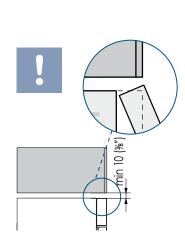




Important: A 90° door opening is sufficient to allow opening and full extraction of the inner drawers, even if the appliance is installed directly adjacent to a wall. Should an opening at 105° be desired, then the appliance should be positioned at the distance from the wall described in figure.







Series: All

#### Preparing the installation

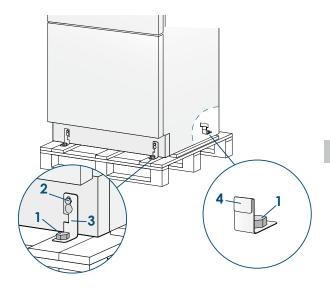
#### Transport to installation site and unpacking

Since this is a large and heavy appliance, before transporting the appliance, check the access to the location where it will be installed (door size, manoeuvring space in stairwells, etc.).

The appliance is attached to the base of the packaging (pallet) through four bolts which can be removed using a 17 mm (3/4") wrench. It is recommended to use a manual transporting device to move the appliance to the installation site, and only at this point to remove the base of the packaging.

The appliance should always be transported in an erect position. If this is not possible, transport the appliance laying on its rear side.

Once at the installation site, the appliance, which is equipped with four wheels, can be taken off the pallet and positioned in the installation area.



#### Operate as follows:

- $\blacksquare$  Take off the four bolts (1) securing the appliance to the pallet by means of a 17 mm (3/4") open spanner.
- Remove the fixing brackets (3) and (4).
- $\blacksquare$  To remove the front fixing bracket 3 , unscrew for one or two turns the rear wheel adjusting bolt (2) by means of a 13 mm (1/2")box spanner, avoiding too much strenght while thightening the nut, which could damage the leveling feet adjusting system.



The appliance is very heavy. Take maximum care during handling to avoid injury.

From the back of the unit and by means of a suitable, high duty hand trolley, take off the appliance and place it on the floor.

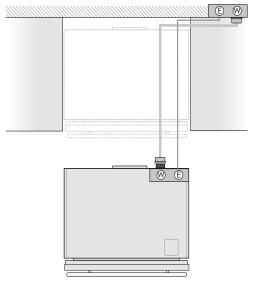


The appliance should always be transported in an erect position.

Avoid at all costs leaning it on its front side.

Be very careful to avoid any damage to floors. Delicate floors should be protected with plywood, hard cardboard or similar material panels.

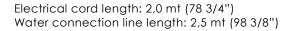
#### Electrical and Water connection

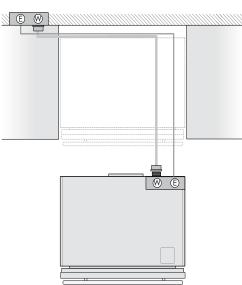


A Schuko 16 A socket with an efficient grounding should be made available for the electrical mains connection, as well as an omnipolar switch which can easily be reached when the appliance is installed.

To connect to the water supply system (for appliances equipped with ice makers) a tap with a male 3/4" connection should be provided, which must also be easily accessible once the appliance is installed. The appliance is provided with a water supply hose and seal kit which is suitable for high water pressure and complies the Food Regulations. The water filter cartridge, which is provided with the appliance, should be installed according to the accompanying instructions. Use only the new hose and the new gaskets which are supplied with

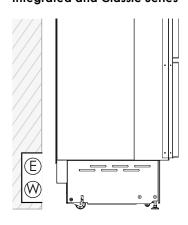
the appliance. Discard any hose and gasket which may have already been installed.



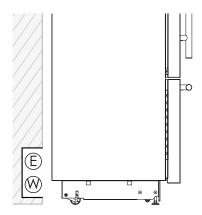


#### Electrical and water supply behind the unit

#### **Integrated and Classic Series**



#### StandPlus and Free-Standing Series





The Built-in filter cannot make it safe to drink any water which is not suitable for human consumption.



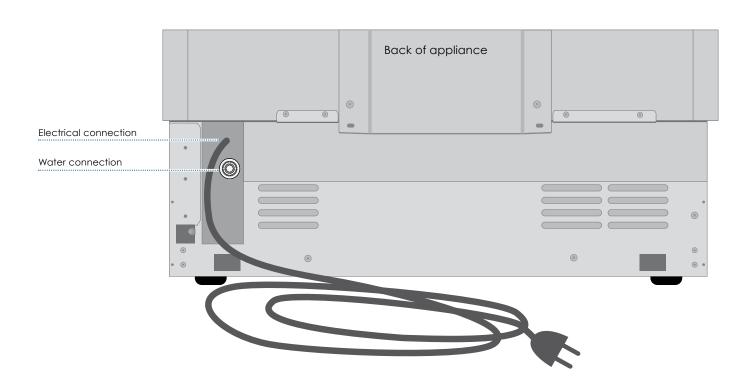
The appliance should be connected only to a drinkable water supply system.

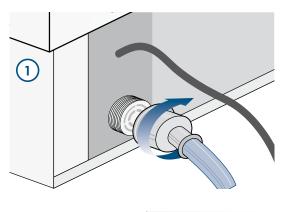


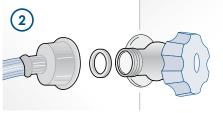
Do not use extension cords or adapters. Once the appliance has been connected to the water system, turn the Ice Maker off (touch the button (26) on control panel to switch it off) before the main water is shut off.

#### Energy: Alternatives and Home Automation

If energy is supplied through an alternative energy power source (solar, geothermal, etc..) or if home automation systems are installed, it is necessary to install the Alternative Energy Kit to integrate the unit into the power grid.



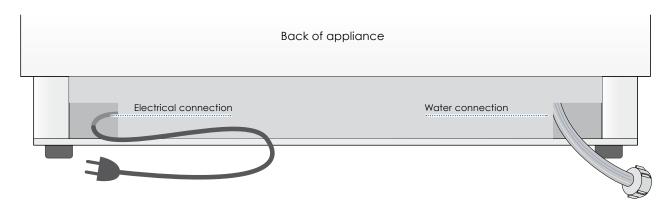


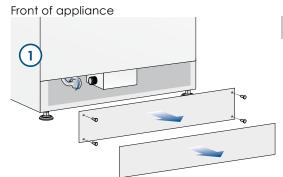


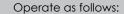
#### Operate as follows:

- Unwind the electric cable and connect it directly to the wall socket.
- Make sure the appliance is in the Stand-by condition and that all lights are off; should it be not so press the Unit button ( to switch it off
- Fit one end of the water hose onto the connector at the appliance's back (1).
- Fit the other end of the hose to the water tap, use the gaskets provided in the Owner's Kit (2).

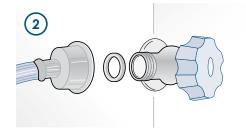
#### Series:Free-Standing







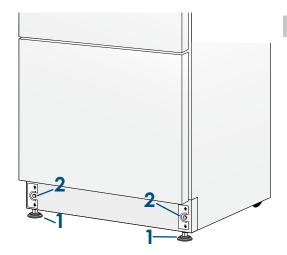
- Unwind the electric cable and connect it directly to the wall socket.
- Make sure the appliance is in the Stand-by condition and that all ights are off; should it be not so press the Unit button ( to switch it off.
- $\, \blacksquare \,$  Connect the water line to the threaded connection at the base of the unit, as in figure  $\bigcirc$



 $\,\blacksquare\,$  Fit the other end of the hose to the water tap, use the gaskets provided in the Owner's Kit (2).

#### Levelling

Adjust the appliance level by means of the front levelling feet and the rear adjustable wheels.



#### Operate as follows:

- After removing the bottom plinth or grille (it is kept in position by magnets), adjust the height of the levelling feet 1 by means of a 17 mm (3/4") open spanner.
- Then adjust the height of the rear wheels by turning the front adjusting bolts (2) clockwise or anticlockwise as it may be required.
- Remount the bottom plinth or grille.

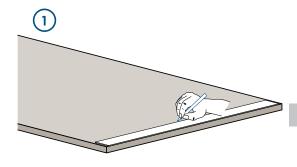
#### Decorative door and bottom-drawer panels layout

The dimensions of the panels are indicated in the table and drawings on pages 18-21.

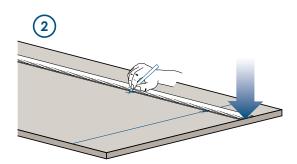
Nevertheless, according to the requirements for aligning with other kitchen structures, the door panel can be higher than the upper edge of the refrigerator door, and the drawer panel can be lower than the edge of the drawer.

The panels must be mounted using special braces which attach to adjustable devices provided on the door and drawer and with brackets that anchor and adjust the panel's vertical direction.

Braces, brackets and fixing screws are provided with the appliance and must be applied to the panel as indicated.



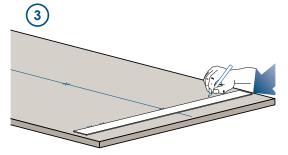
#### Operate as follows:



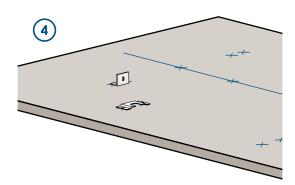
To prepare the panels to be mounted on the appliance, follow these steps, working on the back of the panel.

#### **Door Panel**

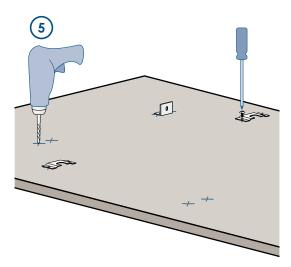
- $\blacksquare$  Trace, a line dividing the panel width in half (1).
- $\blacksquare$  Starting form the Bottom edge of the panel, mark the positioning of the brackets (2).



■ Following the corresponding table, mark the external and then the internal hole (3).

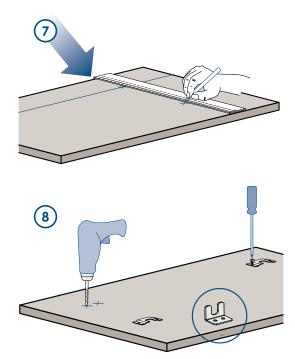


- Position the brackets on each set of marks to make sure they are aligned (4), then drill holes through the panel (pay close attention to the panel's thickness)(5).
- Screw the brackets in place (6).

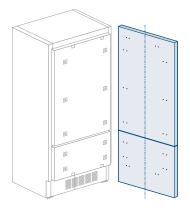


#### **Drawer Panel**

■ When preparing the Drawer Panel, follow the same instructions as per the door panel, but make sure measurements are taken starting from the top edge (7). The support bracket faces the opposite way (8) (note imgs 4 and 8).



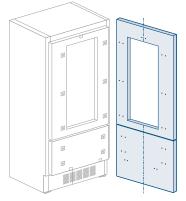
#### Decorative panels layout for Fridge with one Bottom-Drawer



	Series 90	Series 75	
A	897 (35 1⁄4")	747 (29 ¾")	
В	418 (16 ½")	343 (13 ½")	
С	418 (16 ½")	343 (13 ½")	
F/G	354.5 (14")	279.5 (11")	

## Holes positions 13 (1/2") ⊕ ⊕ 34 (1 3/8") min 1320 (52") 1285 (50 5%") 1163 (45 34") 660 (26") 157 (6 1/4") С В 100 (4") 507,5 (20") 382 (15 1/8") max 635 (25") 34 (1 3/8") • • 13 (1/2") G

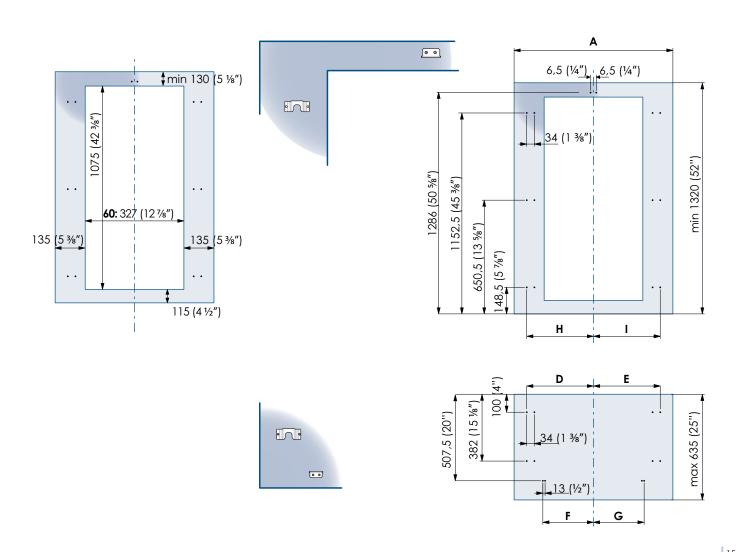
#### Decorative panels layout for Fridge with glass door and one Bottom-Drawer



	Series 60		
	Hinge Left	Hinge Right	
Α	597 (23 ½")	597 (23 ½")	
D	276.5 (10 %")	) 268 (10 ½")	
E	268 (10 ½")	276.5 (10 1/8")	
F/G	203.5(8'')	203.5(8")	
н	276.5 (10 7/8") 236.5 (9 3/8")		
I	230.5 (9 1/8")	270.5 (10 %")	

**Door window dimensions** 

**Holes positions** 

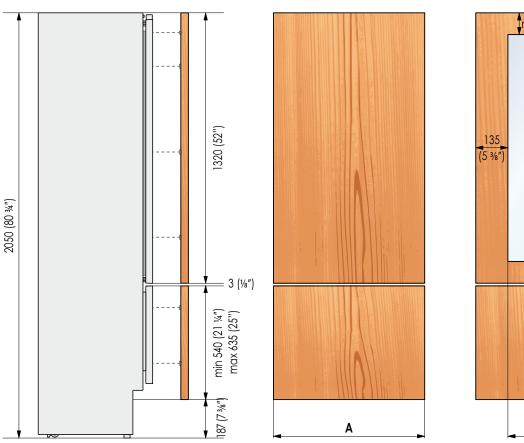


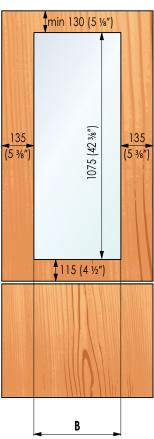
#### Panels Dimensions One Bottom - Drawer

Panels with width ranging between 18 mm (3/4 in) and 28 mm (1 1/8 in).

Door panels with weight max of 23 kg (51 lb) and drawer panels with weight max of 11kg (25 lb)

Series	Door/Drawer Width <b>A</b>	Door Cutout Width <b>B</b>	
899	897 (35 1/4") -		
749	747 (29 3/8'')	-	
599	597 (23 3/4")	327 (12 7/8")	





#### Examples of calculation

■ Integration in a kitchen column of total height 2160 mm (85") and 150 mm (6") kickplate. (NOTE: In calculating the adjustment foot is considered to 0).

#### **Drawer Calculation:**

Kickplate 187 - 150 = 37 mm (1 1/2")  $\rightarrow$  540 + 37 = **577** mm (**22 3/4**")

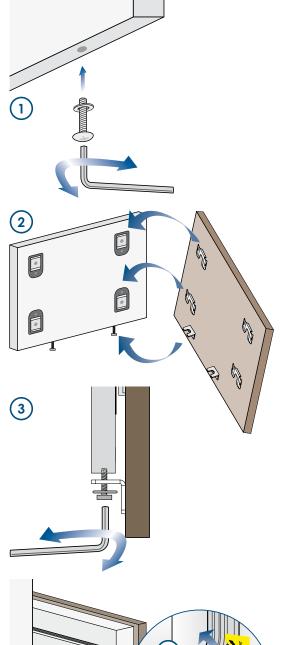
#### **Upper Panel Calculation:**

2160 - 2050 = 110 mm (4 3/8") - 1320 + 110 = **1430** mm (**56 1/4**")

#### **Total Height Calculation:**

150 + 577 + 3 + 1430 = **2160** mm (**85**")

#### Mounting panels to the door and the drawer



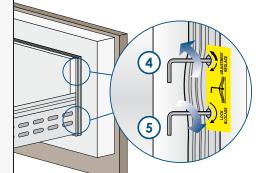
Once all brackets and small brackets have been applied to the panels, you can begin installing the bottom drawer.

#### Operate as follows:

Partially tighten the screw to the fixing (1).

■ Hook the bottom drawer panel starting from the fixings on the bottom (2).

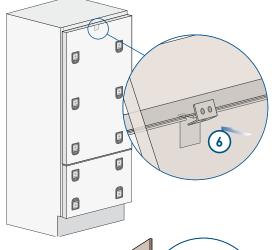
■ It is now possible to align panels to adjacent cabinets in height using the lower alignment brackets, ③ tightening or untightening the screws into position as needed. With the screw slighty tightened, move the panel sideways to align it to the other panels on the unit or other adjacent structures.



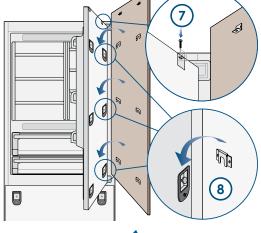
■ Depth alignment: working from the inside of the drawer, after lifting up the magnetic seal, adjust the panel position so it is closer to or further away from the door using the holes **4** and then secure the panel using the holes **5**.



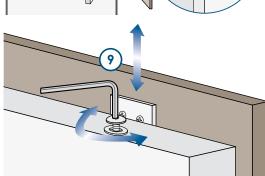
Once the front panel has been adjusted, check that the gasket has been repositioned correctly to assure the door/drawer are closing correctly and avoid operational errors of the unit.



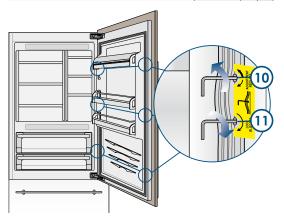
■ Hook the panel to the fixing devices starting from the top aligning bracket (6).



At this point, alignment between the panel and adjacent cabinets can be adjusted using the alignment bracket and small brackets (7) and (8).



 $\,\,$  Vertical alignment: tighten or loosen the screw in the brackets to raise or lower the panel  $\ensuremath{\mathbf{9}}.$ 



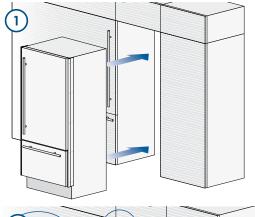
■ Depth alignment: working from the inside of the door, after lifting up the magnetic seal, adjust the panel position so it is closer to or further away from the door using the holes (10) and then fix the panel in position using the holes (11).



Once the front panel has been adjusted, check that the gasket has been repositioned correctly to assure the door/drawer are closing correctly and avoid operational errors of the unit.

#### Installation

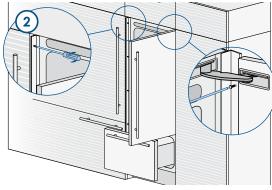
#### Built-in installation single appliance



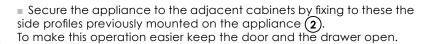
For a built-in installation, to close gaps between the appliance and the adjacent cabinets, special side profiles and aluminum covering frames are provided.

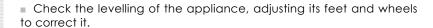
#### Operate as follows:

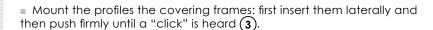
Push the appliance into the installation niche (1).



■ If the unit is to be installed inside a niche or within an enclosed structure, it is necessary to design a ventilation shaft at the back of the niche to assure proper ventilation at the back of the unit. A 5 mm gap is sufficient to prevent overheating. Always mount front panels on door and drawer before pushing the unit into its final position inside the niche or structure.

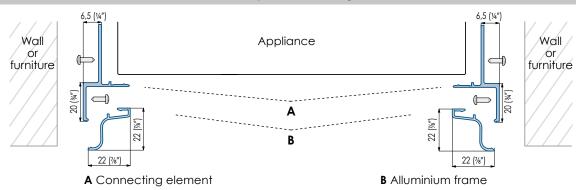




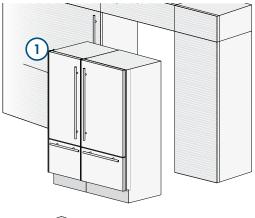


# 3

#### Side profiles mounting



#### Built-in installation two or more appliances

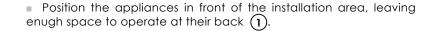


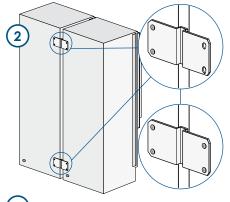
Required accessories to be ordered separately:

Central connection Kit

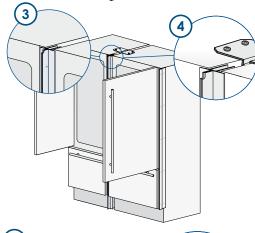
Special side profiles and aluminum covering frames are provided for closing gaps between the appliance and the adjacent cabinets.

#### Operate as follows:



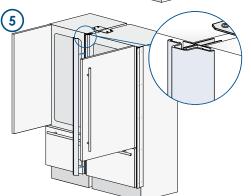


Move at the back of the appliances to mount the joining brackets: fix on side of the top and lower brackets to one of the appliances and subsequently to the other (2).

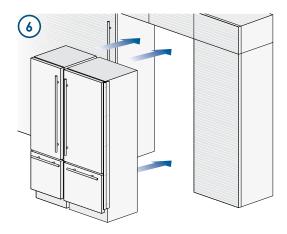


■ Place the two units side by side and join them at the front attaching the two profiles with the supplied screws ③.

Attach the bracket on top of the units as per figure ④.



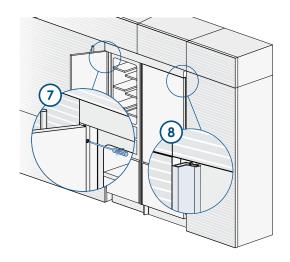
Finish off by mounting the central cover frame onto the central profiles, by pushing it until a click is heard (5).



 $\blacksquare$  Once completed the previous steps, push the units in their final position (6).

If the units are to be installed inside a niche or within an enclosed structure, it is necessary to design a ventilation shaft at the back of the niche to assure proper ventilation at the back of the unit. A 5 mm gap is sufficient to prevent overheating. Always mount front panels on door and drawer before pushing the unit into its final position inside the niche or structure.

Check the levelling of the appliance, adjusting its feet and wheels to correct it.



Secure the appliance to the adjacent cabinets by fixing to these the side profiles previously mounted on the appliance 7.
To make this operation easier keep the door and the drawer open.

■ Mount the covering frames onto the profiles, first insert them laterally and then push firmly until a "click" is heard (8).

## Side and central profiles mounting Wall of furniture Appliance Appliance Appliance Appliance Appliance B Appliance Appliance Appliance Appliance Appliance Appliance Appliance Appliance Appliance Appliance

A Connecting element

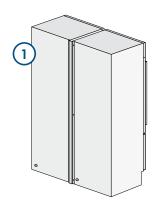
**B** Alluminium frame

**D** Connecting element

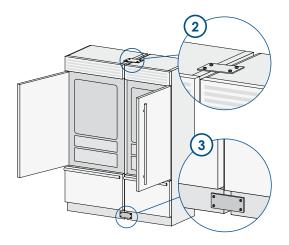
**E** Aluminium frame

## Free-standing installation two or more appliances

#### Operate as follows:

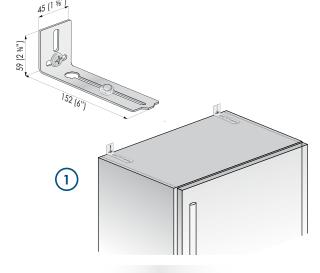


- Position the appliances in front of the installation area, leaving enough space to operate at their back.
- Move at the back of the appliances to mount the joining profile (1)
- Place the two units side by side and join them at the front attach the bracket on top of the units as per figure (2) and at the bottom (3).



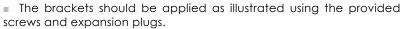
 $\hfill \blacksquare$  Check the levelling of the appliance, adjusting its feet and wheels to correct it.

#### Anti-tipping safety assembly

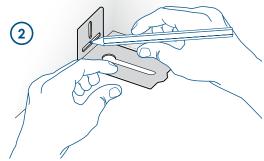


To prevent the appliance from tipping over an extra-long kit is vailable up on request if the appliance needs to remain distanced from the wall, it is mandatory to install two brackets on the upper part of the appliance for fixing it securely to the wall.

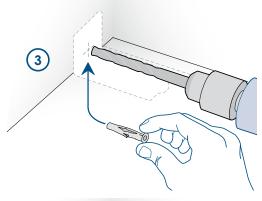
#### Operate as follows:



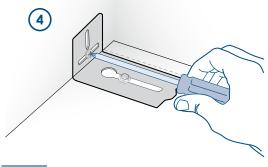
Place a bracket on the top of the appliance in correspondence to the fixing holes and against the wall (1).



Mark up the holes position on the wall (2).



 $\blacksquare$  Drill the wall with an 8 mm (3/8") bit and insert the expansion plug (3).

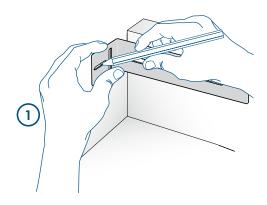


Reposition the bracket and fix it first to the cabinet and then to the wall (4).



To avoid danger of the appliance tipping over it is mandatory to secure the appliance to the wall by means of two special brackets.

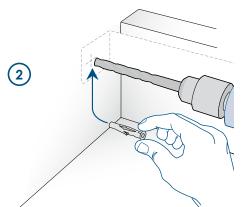
#### Anti-tipping safety assembly



To avoid danger of the appliance tipping over when opening full doors and drawers, it is mandatory to install two brackets on the upper part of the appliance for fixing it securely to the wall.

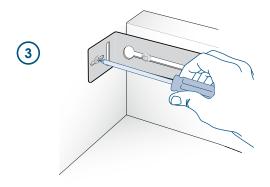
The brackets should be applied as illustrated using the provided screws and expansion plugs.

#### Operate as follows:



 $\,\blacksquare\,$  Place a bracket on the top of the appliance in correspondence to the fixing holes and against the wall  $\bigodot$ 

 $\blacksquare$  Mark up the holes position on the wall (2).



 $\blacksquare$  Drill the wall with an 8 mm (3/8") bit and insert the expansion plug  $\bigcirc$  2.

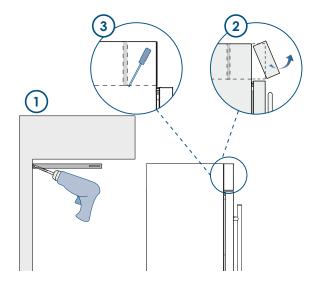


Reposition the bracket and fix it first to the cabinet and then to the wall (4).

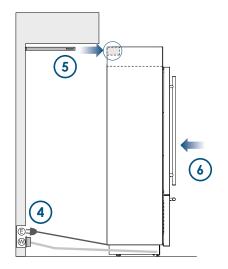
To avoid danger of the appliance tipping over it is mandatory to secure the appliance to the wall by means of two special brackets.

#### Anti-tipping safety assembly: full integration

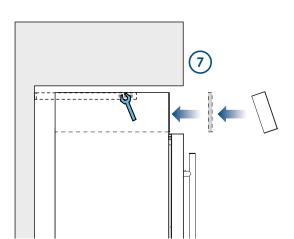
■ Fit the brackets and secure them to the wall ①, remove the ventilation grid ② and the frontal closing ③.



 $\blacksquare$  Make the electrical and water connection 4 (see page 8) and push the unit 5.

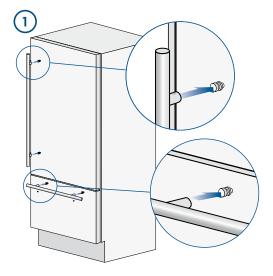


Insert the brackets to the rear holes 6.



Fix brackets and reinstall the removed parts 7.

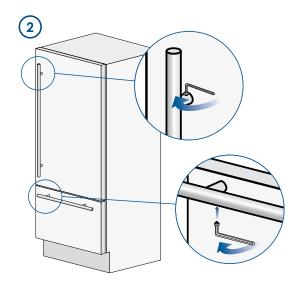
#### Mounting the handles on stainless front



To mount the handles onto the door and the drawer operate as follows:

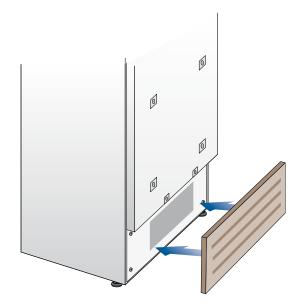
#### Operate as follows:

- $\blacksquare$  Insert the two handle spacers onto the supports already available on the door and the drawer (1).
- Screw in the Allen screws available on the handle (2).



The screws must be tightened in by means of a 2.5 mm (1/8") hex wrench.

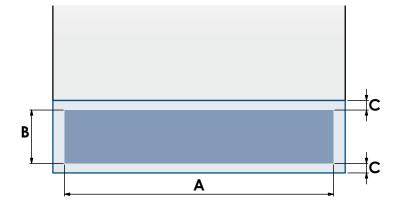
#### Ventilation



A forced air system assures ventilation through a grille positioned in the lower front part of the unit. If the kitchen design includes a kickplate, the latter has to be punched in order to maintain a satisfactory air flow, as described in the drawing. Holes can be in any shape and size, as long as the total area of the punched part equals 50% of the kickplate are.

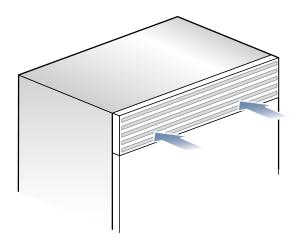
In this case, to guarantee a better air flow, it is advisable to remove the front grille included with the unit. The grille is secured to the unit with magnetic plates and can be easily removed even by the end user, to provide for regular cleaning procedures and remove dust. If the grille is partially covered by the kitchen kickplate, it is advisable to remove the grille in order to provide for a better airflow.

	899 Series	749 Series	599 Series
Α	860 (33 %")	740 (29 1/8")	560 (22")
В	> 100 (4")		
С	10 (%″)		
	50%		



#### Series:Free-Standing

#### Ventilation

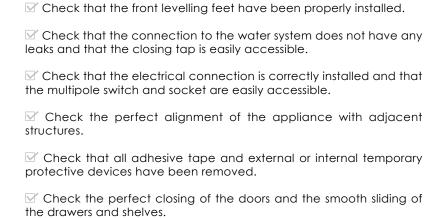


This grille should never be covered by panels or any other devices that could reduce its efficiency.

Please refer to page 5-6 to ensure correct air circulation.

Series: All

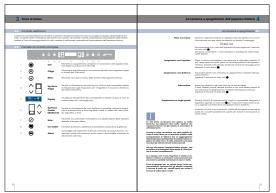
#### Post installation control



#### Start up

### Stand by





■ To start the appliance, connect the plug to the electrical mains: at this point, when opening the door, the control panel will usually visualize the message "Stand by", and all the panel keys be off

■ To turn on all the appliance compartments, press the Unit ® button for three seconds. The display will show the message "Initial test" for approx. 2 minutes. After this phase the compressors will start up and remain on until the default temperature set up in the factory is reached. Do bear in mind that this condition could last several hours.

If the appliance is provided with an Ice Maker, prior to switching it on make sure that the water filter cartridge is installed, then fill the water system. To this purpose switch off the Ice Makerand performe a manual clean procedure.

At the end switch the Ice Maker on again by touching the 🕲 button.

■ For further information about the appliance operation, refer to the User Manual.



If at the first start - up the message Stand by does not appear, but other messages appear, such as Fridge too warm, Fresco too warm, Freezer too warm, or sound signals are activated, it means that the appliance has already started the cooling process.

If this is the case, deactivate any possible acoustic signals by pressing the Alarm button, close the door and wait until the set temperature is reached.



It is necessary to let the unit reach the correct temperature before foods are stored inside.

