

Gebrauchsanweisung

Kühl-Gefrierkombination

D

Operating instructions

combined refrigerator-freezer

GB

Gebruiksaanwijzing

koel-vriescombinatie

NL

Mode d'emploi

combinés réfrigérateur-congélateur

F

Istruzione d'uso

combinazione frigo-congelatore

I

Instrucciones de manejo

combinación de frigorífico-congelador

E

Manual de utilização

Combinado frigorífico-congelador

P

Kullanım Kılavuzu

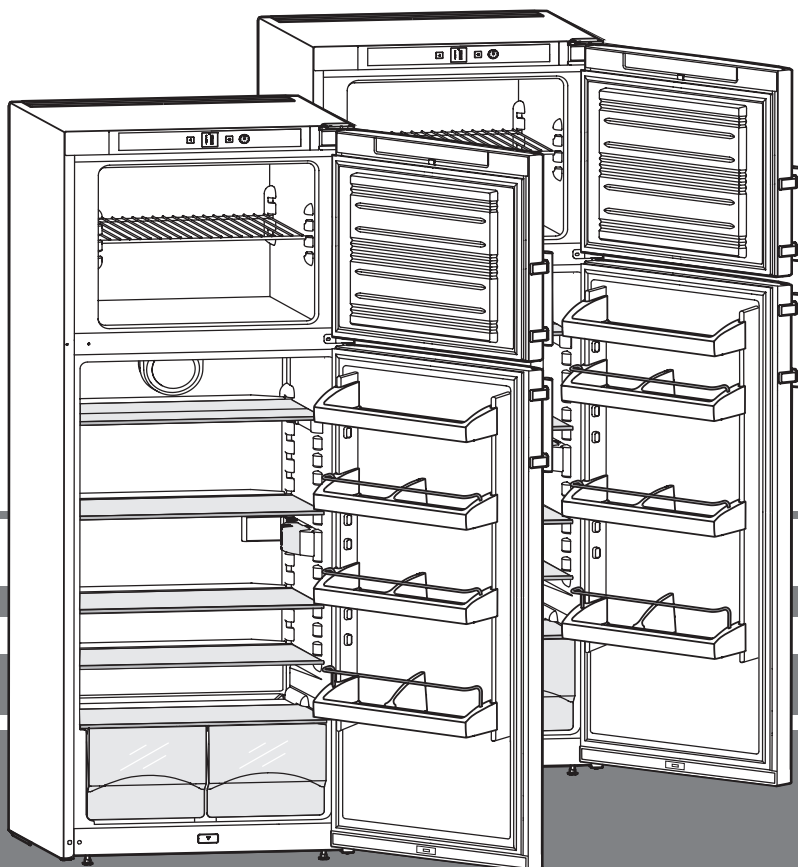
Soğutucu-Dondurucu-Kombinasyonu

TR

Οδηγίες Χρήσης

Ψυγειοκαταψύκτης

GR



7081 869-03

CTP/CTPesf 29../32.. 4210

Disposal notes

The packaging is made of recyclable materials.

- Corrugated board/board
- EPS moulded parts
- Polythene sheets
- Polypropylene straps

• Keep packaging materials away from children - polythene sheets and bags can cause suffocation!

• Please return the packaging to an official collection point.

Your old appliance: This contains some reusable materials and should be disposed of properly - not simply with unsorted household refuse.

- Discarded appliances should be disabled: Remove the plug, cut through the connection cable and render the catch unusable so that children cannot become trapped inside.
- Ensure that the refrigerant circuit is not damaged when the appliance that is no longer needed is taken away for disposal.
- Details of the refrigerant can be found on the type plate.
- Appliances which are no longer needed must be disposed of in a professional and appropriate way, in accordance with the current local regulations and laws.



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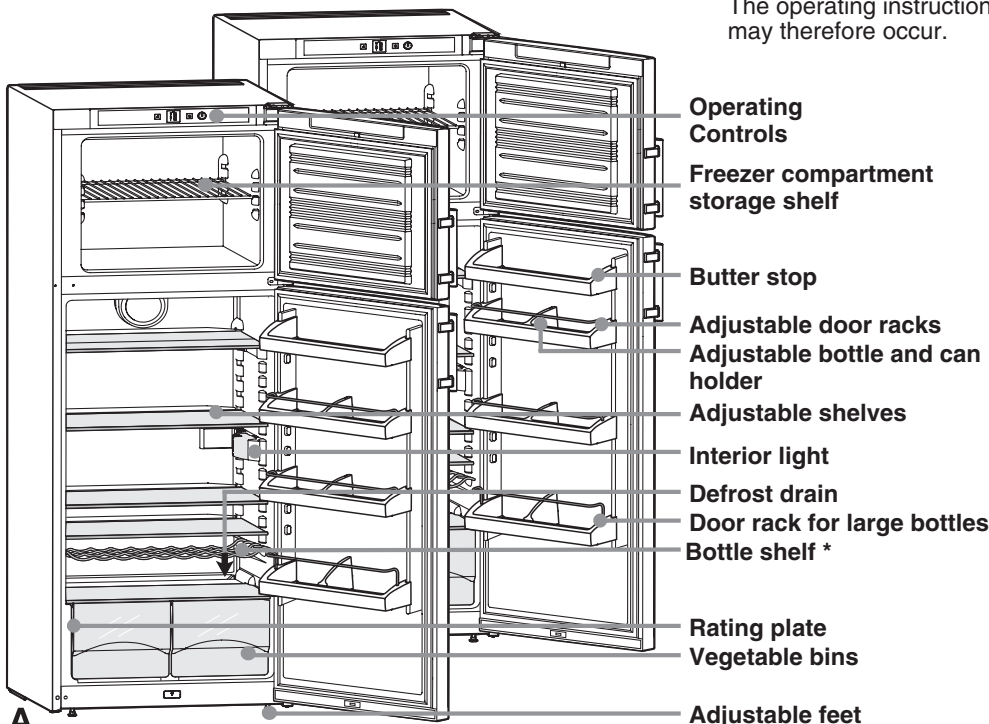
Climate rating

The appliance is set to operate within specific ambient temperature limits according to its climate rating. These temperature limits should not be exceeded. The correct climate rating for your appliance is indicated on the type plate.

Climate rating Ambient temperatures

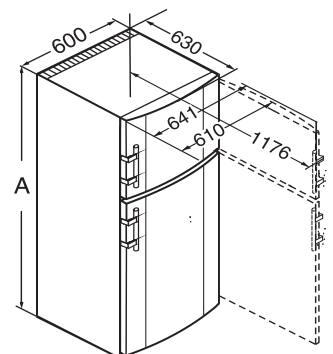
SN	+ 10° to + 32 °C
N	+ 16° to + 32 °C
ST	+ 16° to + 38 °C
T	+ 16° to + 43 °C

Description of appliance and equipment



Dimensions

CTP 29.. A = 1550 mm
CTP 32.. A = 1690 mm



Safety instructions and warnings

- To prevent injury or damage to the unit, the appliance should be unpacked and set up by two people.
 - In the event that the appliance is damaged, contact the supplier immediately before connecting to the mains.
 - To guarantee safe operation, ensure that the appliance is set up and connected as described in these operating instructions.
 - Disconnect the appliance from the mains if any fault occurs. Pull out the plug, switch off or remove the fuse.
 - When disconnecting the appliance, pull on the plug, not on the cable.
 - Any repairs and work on the appliance should only be carried out by the customer service department, as unauthorised work could prove highly dangerous for the user. The same applies to changing the mains power cable.
 - Do not allow naked flames or ignition sources to enter the appliance. When transporting and cleaning the appliance ensure that the refrigerant circuit is not damaged. In the event of damage, make sure that there are no ignition sources nearby and keep the room well ventilated.
 - Do not stand on the plinth, drawers or doors or use them to support anything else.
 - Do not let children play with the appliance, e.g. do not allow them to sit in the drawers or swing on the door. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given initial 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.
 - Avoid prolonged skin contact with cold surfaces or chilled/frozen food. This could cause pain, numbness and frostbite. Protect against long-term contact with the skin, e.g. wear gloves.
 - Do not eat ice cream, particularly ice lollies or ice cubes, immediately after taking them from the freezer compartment as there is a risk of "burning" because of the very cold temperatures.
 - Do not consume food which has been stored for too long, as it could cause food poisoning.
 - The device is designed exclusively for the cooling of foodstuffs. The applicable statutory regulations are to be observed in the event that the device is to be used for commercial cooling of foodstuffs. The device is not suitable for the storage and cooling of drugs, blood plasma, laboratory preparations or similar medicine-related materials and products as detailed in the Medical Devices Directive 2007/47/EC. Improper use of the device can cause the stored products stored in it to be damaged or the items can be spoiled. In addition, the device is not suitable for operation in explosion-prone areas.
 - Do not store explosives or sprays using combustible propellants such as butane, propane, pentane etc. in the appliance. Electrical components might cause leaking gas to ignite. You can identify such sprays by the printed contents or a flame symbol.
 - Do not use electrical appliances inside the appliance.
 - Special-purpose lamps (incandescent lamps, LEDs, fluorescent tubes) in the appliance serve to illuminate the appliance interior and are not suited for room illumination.
- The operating instructions apply to several models. Differences may therefore occur.

Saving energy

- Always ensure good ventilation. Do not cover ventilation openings or grille.
 - Always keep fan louvres clear.
 - Do not place appliance in areas of direct sunlight or next to a stove, heater or similar object.
 - The energy consumption depends on the installation conditions, e.g. the ambient temperature.
 - Keep the time the appliance is open to a minimum.
 - Store food logically.
 - Ensure that all food is well packed and covered for storage. This will prevent frost from forming.
 - First cool warm food to room temperature before storing it.
 - Defrost frozen food in the refrigerator.
 - If there is a thick layer of frost in the appliance: defrost the appliance.
- Accumulated dust increases the energy consumption:
- Once a year, dust the refrigerating unit together with the metal grille of the heat exchanger at the back of the appliance.



Setting up

- The floor on which the appliance stands should be horizontal and level. To compensate for any unevenness, adjust the height of the feet with the open-ended wrench supplied.
- Always position the appliance directly up against the wall.
- The ventilation grilles should not be obstructed.
- Condensation may form on the outside of the refrigerator/freezer during periods of high humidity. Constant ventilation of the installation site is recommended.
- Do not place heat-emitting appliances, e.g. microwave oven, toaster, etc., on top of the appliance.
- In order to avoid the risk of fire, do not place any burning candles, lamps or other objects with open flames on the refrigerator/freezer.
- Standard EN 378 specifies that the room in which you install your appliance must have a volume of 1 m³ per 8g of R 600a refrigerant used in the appliance, so as to avoid the formation of inflammable gas/air mixtures in the room where the appliance is located in the event of a leak in the refrigerant circuit. The quantity of refrigerant used in your appliance is indicated on the type plate on the inside of the appliance.
- Fire hazard due to dampness! If live parts or the mains lead become damp this may cause short circuits.
- The appliance is designed for use in enclosed areas. Do not operate the appliance outdoors or in areas where it is exposed to splash water or damp conditions.
- CAUTION! Risk of injury and danger of damage as a result of incorrect transport!
- Transport the appliance in a packed condition.
- Transport the appliance upright.
- Do not transport the appliance without assistance.
- The appliance may be moved only when it is empty.

Connecting to the mains

- Power supply (AC) and voltage at the operating point must comply with the details on the rating plate. The type plate is located in the refrigerator compartment on the left-hand side. The socket must be fused with a 10 A fuse or higher, it must be away from the rear of the appliance and must be easily accessible.
- Do not connect the appliance to the supply with other equipment using a distribution outlet - risk of overheating.
 - **Connect the appliance with a properly earthed fused plug and socket only.**

Switching the appliance on and off

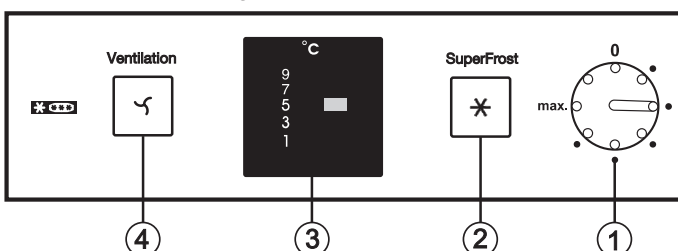
You are recommended to clean the appliance before switching it on for the first time (see "Cleaning").

Switching on, Fig. A1:

Insert plug. Using a coin, turn the temperature controller ① to a setting between "0" and "max". The temperature display ③ shows the set interior temperature.

To switch the appliance off:

Pull out the mains plug or set the temperature control to "0".



A1

Setting the temperature

Turn the temperature control ① to set the desired temperature. The display of the set temperature in display ③ changes in accordance with the temperature setting ③.

When storing pre-frozen food in the freezer compartment, we recommend a temperature setting of between 5 °C and 3 °C, in order to achieve temperatures of -18°C or lower inside the compartment.

Note: The temperature shown on the display is not the current temperature inside the appliance but the set temperature.

Changing shelf arrangement

The shelves, Fig. A3, can be adjusted according to the height of frozen food; to do this, lift the shelf forwards, pull out half way and move down (or up).

Always insert trays with stop bar/raised edge at the back upwards, otherwise food may freeze onto the rear wall.

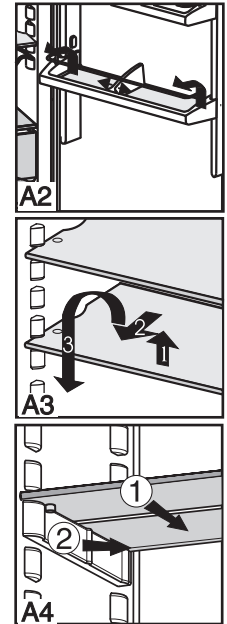
Remove door racks, Fig. A2

Lift the racks vertically upwards, remove from the front and reinsert at another height in the reverse order.

By pushing the bottle holder, Fig. A2, you can secure bottles against tipping over when opening and closing the door. The holder can be removed for cleaning:

- fig. A2: The holder slides and releases left or right along the door stops.

Fig. A4. If you need space for large bottles and containers, then simply push half of glass shelf ① back. For cleaning the holder ② can be used to remove the half glass shelves.



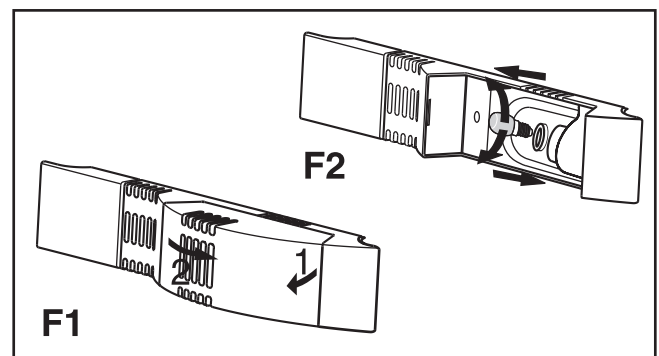
Interior light

Light-bulb specifications: 25 W (never use a bulb rated at more than 25 W). The voltage should agree with the details on the type plate. Socket: E 14.

Replacing the bulb:

Pull out the mains plug or remove/unscrew the fuse.

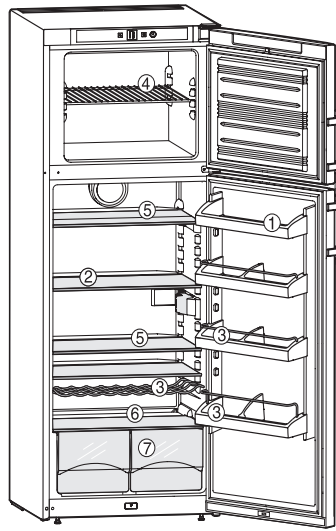
- Push the sides 1 of the lamp cover together according to Fig. F1, unlatch and detach 2.
- Replace the light bulb according to Fig. F2. When inserting the new bulb, make sure the seal is correctly positioned in the socket.
- Attach the cover at the rear again and lock into place on sides.



Cooling

Example of arrangement

- ① Butter, Cheese
- ② Eggs
- ③ Bottles, Cans, Tubes
- ④ Frozen Food, Ice Cubes
- ⑤ Meat, Sausages, Dairy Products
- ⑥ Baked Goods, Pre-Cooked Meals, Drinks
- ⑦ Fruit, Vegetables, Salad,



Note

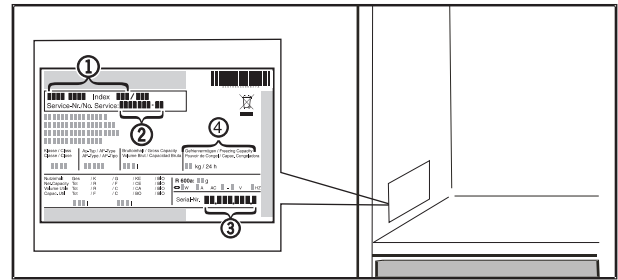
- Only store high-percentage alcohol in tightly sealed, upright containers.
- Fruit, vegetables and salad can be stored unpacked in the bins.
- Reuseable plastic, metal, aluminium and glass containers can be used for packaging.

Note

- Place food inside the appliance as shown in the diagram. This allows the appliance to save energy during operation.
- Shelves, drawers and baskets are arranged for optimum energy efficiency on delivery.

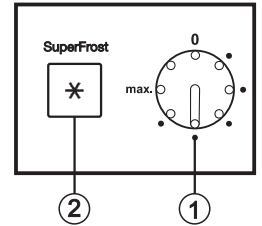
Freezing

The maximum amount of food which can be frozen in 24 hours is shown on the type plate "Freezing capacity" ④. This amount varies according to the model and climate rating. This maximum quantity of frozen goods varies depending on model and climate class.



Freezing

- Press the Superfrost button ②. The Superfrost lamp comes on.
- Wait 24 hours.
- Place the fresh food in the freezer.
- The Superfrost facility automatically switches the fast freezing procedure off after 65 hours.



You should not switch on the Superfrost function:

- when placing frozen food in the freezer;
- when freezing up to approx. 1 kg fresh food daily.

Refrigerating with fan

(depending on model and options)

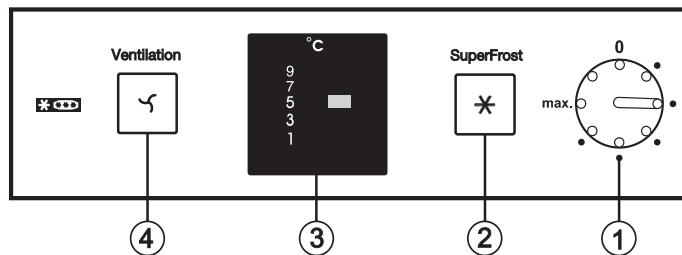
This achieves a relatively even temperature distribution over all storage levels; all foods are equally cool, at an adjustable temperature. Due to the enforced air circulation, the various temperature ranges of normal operation are raised.

It is generally recommended:

- with high room temperature (above approx. 30 °C),
- with high humidity, e.g. on summer days.

Switching on and off, Fig. A1: Turn on fan switch ④. The indicator lamp in the switch will light up.

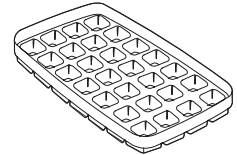
Note: the fan may also run when the fan function is switched off. This is a functional feature and completely normal if the room temperature is below 18°C when the SuperFrost function is switched on.



A1

Making ice cubes

- Fill the ice-cube tray three-quarters full with water and freeze.
- The ice cubes can be removed from the tray by twisting or by holding upside down for a short time under running water.



Notes on freezing and storage

- As a guideline for the storage time, the following applies to various foodstuffs in the freezer compartment:

Ice cream	2 to 6 months
Sausage, ham	2 to 6 months
Bread, cakes and pastries	2 to 6 months
Game, pork	6 to 10 months
Fish, oily	2 to 6 months
Fish, lean	6 to 12 months
Cheese	2 to 6 months
Poultry, beef	6 to 12 months
Vegetables, fruit	6 to 12 months

- Pack food which you are freezing yourself in quantities appropriate to your household. To ensure that the food freezes right through, the following quantities should not be exceeded per package:
 - Fruit and vegetables up to 1 kg, meat up to 2.5 kg.
- Blanch vegetables after washing and cutting them (Add to boiling water for 2-3 minutes, remove and quickly cool down in cold water).
- Do not salt or season fresh food or blanched vegetables before freezing. Only lightly salt and season other food. The intensity of flavour of some spices can change.
- Pack frozen food in standard freezer bags or reuseable plastic, metal or aluminium containers.
- Do not allow fresh food which is to be frozen to come into contact with food already frozen. Always keep packs dry in order to avoid them sticking together.
- Always write the date and contents on the pack and do not exceed the stated storage time for the food.
- Do not freeze bottles and cans which contain carbonated drinks as they might burst.
- Only take out as much food as is immediately required for thawing. Use food which has been thawed in prepared meals as quickly as possible.

Frozen food can be thawed in the following ways:

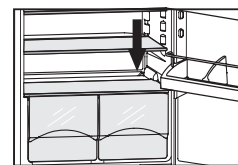
- in a fan oven
- in a microwave oven
- at room temperature
- in the refrigerator; the cold given off by the frozen food is used for cooling the food.

Solid cuts of meat and fish can be cooked when partly thawed. Vegetables can be cooked from frozen (in half the normal time).

Defrosting

Refrigerator compartment

The refrigerator compartment defrosts automatically. The water that forms on the rear wall drains into a reservoir at the back of the appliance and evaporates automatically through the compressor heat. The defrost water is then evaporated by the compressor heat. Ensure that the water can flow without hindrance through the hole above the vegetable bins (see "Cleaning").



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Freezer compartment

- Switch the appliance off to defrost.
- Pull out the mains plug or set the temperature control to "0".
- Wrap the frozen food in paper or blankets and store in a cool place.
- To speed up the defrosting process put a saucepan of hot but not boiling water on one of the cooling elements.
- Leave the door of the appliance open while defrosting. After defrosting mop up the remaining water and clean the appliance.

Do not use any mechanical devices or other artificial aids for de-frosting other than those recommended by the manufacturer.

Cleaning

- Before cleaning, always switch off the appliance. Disconnect from the mains or un-screw or switch off the fuse.**
- Wash shelves, glass plates and other options by hand.
- Clean the outer walls, inside and appliance by hand with lukewarm water and a little detergent. Because of the risk of injury and damage to the appliance, steam cleaning equipment should not be used.
- Never use abrasive or scouring sponges. Do not use concentrated cleaning agents and never use abrasive or acid cleaners or chemical solvents.
- We recommend using a soft cloth and an all-purpose cleaner with a neutral pH value. Only use food safe cleaning materials inside the appliance.

For stainless-steel appliances*:

- Clean the side panels and door surfaces with a clean and soft cloth. If necessary, use a moist cloth (water + detergent). Alternatively, use a micro-fibre cloth.

- Ensure that no cleaning water penetrates into the electrical components, drain gully* or ventilation grilles. Wipe the appliance dry.
- Do not damage or remove the type plate on the inside of the appliance. It is very important for servicing purposes.
- Clean the **drain hole** on the rear wall above the vegetable bins often Fig. A, arrow. If necessary, clean with a thin object, e.g. a cotton swab or similar.
- Ensure that none of the wires or other components are dislodged, bent or damaged.
- Then connect/switch on the appliance.

If the appliance is to be left switched off **for any length of time**, empty the appliance, disconnect from the mains, clean as described above and leave the door open so as to avoid odours.

* Depending on model and options

Malfunxions

Your appliance is designed and manufactured for a lengthy, reliable operating life with no malfunxions. If a malfunxion nonetheless occurs during operation, check whether it is due to an operating error. Please note that even during the warranty period the resultant servicing costs in this case will have to be borne by the owner.

You can eliminate the following faults yourself by checking the possible causes:

Appliance does not function,

- Is the appliance switched on?
- Is the plug correctly fitted in the mains socket?
- Is the socket fuse intact?

Loud running noise, check whether, check whether

- Is the appliance set up firmly on the floor?
- Does the appliance cause nearby items of furniture or objects to vibrate? Please note that noises caused by the refrigerant circuit cannot be avoided.

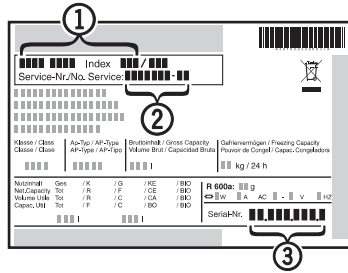
The temperature is not low enough, check

- Is the temperature setting correct (see "Setting the temperature")?
- Have excessive amounts of fresh food been placed in the appliance?
- Does the separately installed thermometer show the correct reading?
- Is the ventilation system working properly?
- Is the appliance set up too close to a heat source?

If none of the above causes applies and you cannot eliminate the fault yourself, please contact your nearest after-sales service point. Please state the

appliance designation ①, service number ②, appliance number ③

of the rating plate (see fig.) The type plate is located in the refrigerator compartment on the left-hand side.

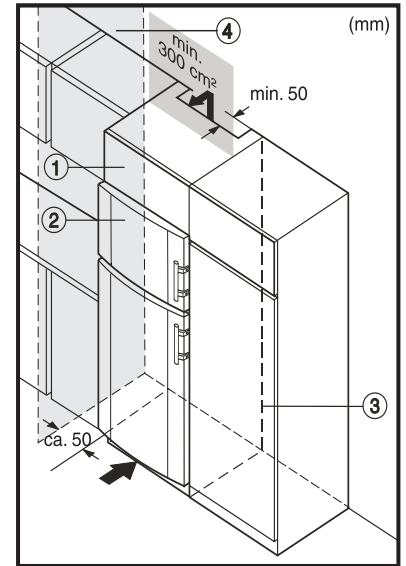


Installing appliance in a row of kitchen units

To adapt the height of the appliance to the surrounding furniture a top unit ① can be added. A gap of at least 50 mm depth must be provided behind and along the entire width of this unit so as to ensure sufficient ventilation. The area of ventilation underneath the ceiling should be at least 300 cm².

When setting up the appliance next to a wall ④, a distance of approx. 50 mm must be provided on the hinge side between the appliance and the wall (for the handle when the door is open).

- ① Top Unit
- ② Refrigerator-Freezer
- ③ Kitchen Unit Side Panel
- ④ Wall



Shutting your appliance down

If your appliance is to be shut down for any length of time: switch it off and disconnect the plug or remove the fuse. Clean the appliance and leave the door open in order to prevent unpleasant smells.

The refrigerant circuit has been tested for leaks. The appliance complies with current safety regulations and EC directives 2006/95/EC and 2004/108/EC.

All types and models are subject to continuous improvement and the manufacturer therefore reserves the right to make modifications in the shape, equipment and technology.

Changing over door hinges

Fig. T: You can change over the door hinges if necessary. Follow the order of the positions illustrated in fig. T/T1.

