

# Built-in 70/30 Frost Free Fridge Freezer

MODEL PRRF701



Before use, please read and follow all the safety rules and operating instructions.



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Please read these user instructions carefully to understand, quickly and thoroughly, how to use your new fridge/freezer. Underline any parts you consider particularly important. Look after this document so that you may consult it in future or pass it on to any future owners.

You have purchased a reliable appliance which will serve you for many years if it is used and maintained properly. The detailed illustrations can be found on the last pages of this user manual. The performance data on the rating plate refer to a room temperature within the range of +10°C to 38°C.

### **Important!**

This appliance is designed for domestic use only.

The appliance has been tested against leakage in compliance with the relevant legal safety standards.

Should you have bought your new fridge / freezer to replace an old appliance, please make sure that all existing latch or bolt-locks on the old appliance are destroyed before you dispose of it. This will ensure that a child can not get trapped inside.

Please have the old appliance ecologically disposed of by a company specialized in environmental protection, since the appliance may contain harmful components in the refrigerant and this must be removed with special equipment. Please check with your dealer or your local authority.

Make sure that the refrigerating system containing the refrigerant , especially the condenser at the back of the appliance not damaged during transportation to the disposal site. So that you can be sure that the refrigerant does not leak out .Details of utilized refrigerant and insulation propellant are on the rating plate affixed to the appliance.

The user instructions apply to several models, for this reason there may be some differences in the details given, according to the type of the appliance.

### 1. Protecting of environment / advice for disposal

#### Packing

Serves to protect the appliance during transportation and recyclable materials have been used for packaging. Corrugated board/ cardboard (mainly from waste paper)

- Shaped parts in PS( foamed CFE-free Polystyrene)
- Foils and bags in PE (Polyethylene)
- Strapping tapes in PP( Polypropylene)

Please hand over all packaging to the nearest official collection point, so that all the different materials can be reused or recycled as far as possible and any illegal depositing of such materials is thus avoided.

### 2. Deciding where to locate your appliance

In order to avoid any damage or injury to persons or things, the appliance should be unpacked by two people and placed in the chosen location. Before positioning it, check that your new appliance has no visible outer damager. On no account should you start up your appliance if it is damaged. Check the appliance carefully for:

- Damage to the packaging which might indicate that the appliance has been mishandled during transportation.
- Damage to the outer case.
- Any visible damage to the cable / plug.

If in any doubt let the customer service department to check the appliance. It must be at all costs be avoided,that any environmentally damaging refrigerant leaks out by starting up the appliance.

### 3. Installing your appliance

- a) Unpack the appliance
- b) In order to unnecessary waste raw materials, the handles have not been mounted on to the separate part of the appliance. Mount the door handles and at the same time any other enclosed parts according to the relevant instructions enclosed.
- c) Remove any objects from inside the appliance
- d) Carefully remove all film and adhesive tape from the case.
- e) Remove any polystyrene pieces from around the compressor(if it exists)
- f) Remove all documents and accessories inside
- g) Clean the inside of the appliance with lukewarm water and vinegar and dry it thoroughly with a soft cloth.

- Make sure that the pipes for the circulation of the refrigerant are not damaged in any way during installation.
- The appliance must only be used for the purpose for which it is intended.
- The appliance must be placed on a firm, level surface. This is the only way to ensure that the refrigerant can circulate freely and thus ensure that your appliance will work efficiently.
- If possible, place your appliance in a cool, well aired dry room.
- Do not place your appliance in direct sunlight, nor in a room at high temperature.
- Do not place your appliance in the vicinity of any sources of direct heat such as heating, ovens, cooking stove etc.

If installation near a direct heat source can not be avoided, we recommend fitting a suitable distance from the heat source

- From cooker: 3cm
- From Oven: 30cm
- From refrigerator: 2cm

Never obstruct the ventilation

Always pull out the plug, not pull the cable when cutting the appliance off from the mains supply.

**Warning: Leave the appliance standing in its final position for at least 2 hours before switching it on, so that the circulation of the refrigerant stabilizes and no operation problem occur.**

**Before connecting up the appliance, make sure that it is absolutely dry inside.**

**Warning: Depending on its composition , the refrigerant can be easily inflammable, the refrigerant circuit has been hermetically sealed and has been tested many times for possible leaks.**

**Any inexpert interference might well create a fire hazard. Make sure nothing mechanically effects the circulation of the refrigerant, nor in particular the accessible parts around the compressor.**

**Only professional expert should intervene on the refrigerating system. Any refrigerant spilling out can injure your eyes .In the event of eye contact with the refrigerant, wash your eyes instantly with plenty of water and consult a doctor immediately.**

The appliance according to its climate category, is meant for use at certain room temperatures lower than 38°C

#### 4. Rating plate

The rating plate with the technical data is located on the side of the appliance inner or outside, on the rear side of the unit.

Take a note of the technical data

Copy here below the technical data from the rating plate so that it is easily accessible without having to move out the appliance.

- Model number:-----
- Gross capacity:-----
- Net capacity:-----
- Operation voltage:-----
- Maximum input power:-----
- Safety fuse:-----
- Energy consumption:-----
- Freezing capacity:-----

#### 5. Connecting your appliance to the mains

Your appliance must be connected only to a earthed power socket which complies to relevant standards and has been installed by an authorized specialist. Before your plug in your appliance to the power socket, make absolutely sure that the voltage and the safety fuse for the main fuse box stated on the appliance rating plate match your electrical supply. If these do not match, please notify the nearest service department or your dealer immediately. The appliance must not be connected to an inverse rectifier (i.e. solar panels)

#### 6. Using your appliance

Switching on / off and selecting levels on the thermostat

##### To switch on:

Turn the temperature dial to the right

The appliance has been switched on.

The compressor is activated until the set temperature inside the appliance has been reached

The temperature must be set according to:

- The appliance's room temperature
- Quantity of the food
- How often the appliance is opened

We recommend a medium setting. You will soon learn, through observation, which is the most suitable setting for your requirements.

##### Switching off:

Turn the dial as far to the left as possible, Then the compressor has been switched off

##### 7. Starting up the freezer

1. Switch on the freezer by turning the temperature dial to the right

2. If equipped with a super freeze switch, turn it on.

3. Do not open the door of the freezer compartment for about 4 hours, so that the temperature in the freezer can drop to the necessary level.

4. You can now fill the freezer with any amount of frozen food (Food which has been bought ready frozen).

5. If you want to freeze fresh, chilled food, consult the chapter "freezing / storing fresh food."

##### Warning:

- Do not store any bottle liquids in the freezer. Liquids expand when frozen and the bottle may explode.
- Never keep explosive substances or aerosol cans with inflammable propellants such as butane, propane, pentane etc. in the freezer. Any escaping gases could be ignited by electrical components. Such aerosol cans can be recognized by the list of contents or by the inflammable symbols printed on the can itself.
- When storing ready frozen food, you must follow the manufacturer's instructions on the food packaging.
- Deep frozen ice-cream must not be eaten until a few minutes after being taken from the freezer to avoid injury to lips and tongue. For the same reason, avoid touching the frozen inside walls of the freezer with wet hands.
- Defrosted or slightly frozen products should be used immediately. As a rule, such products are not suitable for re-freezing.
- Packaging should be dry to avoid things freezing together.
- Ready frozen foods should be stored so that they do not come into contact with newly added foods which have not yet frozen.

#### 7. Instructions for the fridge

Relevant instructions can be found in one of the following chapters.

##### 8. Freezing / Storing fresh food

Almost all fresh products are suitable for freezing and storing in the freezer. For the most common of these products, a storage guide with details of acceptable storage times and the most suitable packaging is provided.

Label fresh products clearly as they are not easy to identify when deep frozen in transparent freezer bags. We recommend using commercially available labels for frozen foods.

Pack fresh products in portions suitable for your needs to avoid defrosting quantities that are too big for you to use up in one day.

Label the portions with at least the following information

Product name, weight of the portion, quantity, freezing date and best date for using.

Then continue as follows:

a) Berries, fruits with peel, herbs etc. should be laid out loose for freezing on the freezing tray in the upper part of the freezer and then put into freezer bags after about 12 hours. Store the filled freezer bags in one of the available drawers. Fresh food should be placed in the top drawer and moved down to one of the lower drawers after approx 24 hours. Avoid putting fresh foods directly in contact with deep frozen food. The deep frozen food could defrost and may not last out the normal storage time.

b) Within a period of 24 hours fill up the freezer only with the adequate quantities of fresh food for the freezing capacity of **your freezer. Consult the information on the rating plate)**

c) If your freezer is equipped with a super freeze switch, switch it on. This is not strictly necessary when filling up with already frozen foods.

**Warning! Switch off the super freeze switch after 24 hours at the latest.**

d) Set the temperature dial to a medium to high setting.

e) Keep the temperature in the freezer under control preferably by placing a suitable thermometer with a scale range of up to -26. The storage temperature must always be at least -18

#### **Refilling the freezer compartment with fresh foods**

Make sure that you wait at least 24 hours before refilling with fresh food, in adequate quantities for the freezing capacity of your freezer.

#### **Maximum capacity**

In order to ensure correct storage of frozen food, never fill the drawers up to the top.

Set the temperature dial strictly according to the filling capacity.

To save energy in normal room temperatures we recommend setting the temperature dial to a medium setting.

#### **Storage time**

The storage time for ready deep-frozen products depends on the type of the products and on its ingredients. For this reason, you should strictly follow the producer's instructions on the packaging.

When you want to freeze fresh foods your self, consult the FOOD STORAGE GUIDE AT THE BACK OF THIS MANUAL.

Once frozen foods have been defrosted, they should be used up within between 12-24 hours.

**Do not eat any food beyond its storage time, this could lead to food poisoning.**

#### **Precautions and advice**

- Whenever cleaning or defrosting , remove the power plug or switch off the main fuse.
- After closing the freezer door, do not open it immediately and do not force it open under any circumstances. The vacuum created by the sealing of the door is dispersed after about 1-2 minutes, so that the door can be opened normally again.
- To prevent condensation and ice forming, allow cooked food to cool down to room temperature before closing the lid of the dish and before storage.
- Leave the freezer door open as briefly as possible to avoid wasting energy and to prevent an excessive amount of ice forming in the freezer.
- Never use a screwdriver or any other sharp edged metal tool to remove the layers of ice. The inside walls are very delicate and can be easily damaged by sharp edges. Use only plastic or wooden scrapers with no sharp edges.

#### **9. Cleaning and maintenance**

**As a firm rule, unplug the power plug or switch off at the mains.**

For the upkeep of the external appearance of your fridge / freezer, clean the outside every now and again with furniture polish or with an enamel protecting product. Clean the door seal with warm water now and again but do not use any cleaning products.

Clean your appliance regularly.

- The various parts inside the fridge / freezer are generally not suitable for dishwasher. These should be washed by hand with warm water and a little washing up liquid. Never use the cleaning agent neat and on no account use any abrasive or acid, i.e. chemical cleaning agent is recommended.
- The rating plate should not be damaged and should never be removed , this is essential for servicing. Make sure when cleaning, that no water runs onto any electrical parts inside the appliance.
- If there is a heat exchanger, called condenser, on the back of your appliance, this should be cleaned regularly. Dust and dirt impede the release of heat from the inside and considerably increase energy consumption. For best results, use a soft brush or a duster to remove dust from the condenser.

#### **Special tips for cleaning the fridge**

Clean the drain hole in the fridge from time to time with for example, cotton buds, in order to keep it clear.

## Switching off the appliance

If your appliance is going to be switched off for longer periods, it should be left opened to prevent odours from building up inside. If your appliance has a lock, set the lock in the "closed" position with the doors open and keep the key well away from small children to prevent accidents.

Ice and frost layers which build up to a certain thickness on the inside wall, act as insulation and prevent the dispersion of the coldness. These must be removed from time to time. To remove the layers of ice from the inside walls, use a plastic or wood screaper with no sharp edges. When doing this, remove the drawers and lay a cloth on the bottom of the appliance to catch the ice as it is scraped off so that it can be easily removed.

The method least likely to damage your appliance when removing the layers of ice is to defrost it.

## Defrosting

In normal circumstances, the product should be defrosted by its own system, automatically.

## Danger Warnings:

**Never use electrical appliances to defrost your appliance, such as a hair dryer, fan heater, dehumidifiers, de-icing sprays or anything with a naked flame.**

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**The plastic inside of your appliance could melt and the escaping gas or foam could be ignited by sparks or by the naked flame**

**On no account should a steam cleaning device be used to defrost the layers of ice in the appliance (great risk of an electric shock)**

Proceed as follows to defrost your appliance

1. Provide a suitable non-metallic container
2. Make absolutely sure that you remove the plug from the power socket.
3. Dry your hands thoroughly to prevent skin damage from the contact with ice
4. Remove all frozen food from the freezer and fold it firmly in newspaper place it in the container already prepared and place the container in a cool, dry room.
5. Cover the container all around with a thick blanket.
6. Remove the drawers by pulling them as far out as possible and then raising them slightly.

7. As described previously, scrape the thickest ice carefully from the freezer and put it in the kitchen sink.

8. If your appliance is equipped with a drip duct at the bottom, pull it out and place a bowl to catch the dripping water underneath.

9. If necessary, speed up defrosting by placing a large bowl of warm water on the bottom of the appliance and close the door.

10. If your appliance is not equipped with a drip duct, place an absorbent cloth underneath the front of the appliance and wipe up the defrosting water with a sponge.

11. Thoroughly clean the inside, wipe it out with warm water and a little vinegar and then rinse it out with clear water.

12. Dry it thoroughly with a soft cloth and air it for 3-4 minutes.

13. Close the door and plug the appliance back in

14. Reset the temperature dial to the maximum setting.

15. Now refill the drawers with the frozen food, the oldest items at the top.

**To prevent the frozen food from defrosting, carry out the steps described above within two hours at the most.**

## 10. Using the fridge

### Switch on / off and selecting the temperature

When the appliance is plugged in, it is switched on then. You can set temperature according to your requirement.

### Temperature settings:

Turn dial left to Lowest setting = slight cooling

Turn dial right to highest setting = lowest temperature. The temperature must be set according to :

- Room temperature
- Quantity of stored foods
- How often the appliance is opened

We recommend a medium setting. You will soon learn, through observation, which is the most suitable setting for your requirements.

### Internal lighting:

For those models equipped with internal lighting, a switch has been built in. When the fridge door is opened, the light automatically comes on and automatically goes off when the door is closed. The light bulb is protected by a transparent cover. Spare bulb should be Max.15W

When replacing the light bulb, follow the instructions given on the separate sheet or the illustration on last page of this user manual.

**Changing the light bulb:**

Never use a stronger light bulb than indicated above. The voltage indicated on the bulb must, in any case, comply with the relevant data marked on the rating plate of your appliance.

- Unplug the appliance from the main fuse.
- Remove the transparent lamp cover
- Remove the old bulb by unscrewing it and screw in the replacement bulb.
- Fit the lamp cover back in place.

**Temperature range:**

Thanks to the natural air circulation in the fridge there is a range of different temperatures which are suitable for the storage of different foods. The coldest areas are directly over the salad crisper, in the lowest part of the fridge and against the back wall, the warmest areas are in the front upper part and on the door.

Arrange the foods according to the following table and store it not too tightly packed so that the air can circulate freely.

**Storing food in the fridge (from the top to the bottom)**

## 1. Door storage compartments

- a) Butter, cheese
- b) Eggs
- c) Small jars or bottles, tins, seasonings
- d) Larger bottles, tins

## 2. Fridge compartment(shelves and crisper)

- a) Preserves
- b) Pastries, ready cooked foods
- c) Dairy / meats and sausages
- d) Vegetables, fruits and salad
  - Food which gives off or absorb, slight odour or taste, as well as liquids, should always be kept in sealed containers or in the shown packagings. High proof spints should be stored tightly closed.
  - Vegetables, fruits, salad can be stored unpacked in the salad crispers.
  - Plastic and aluminium foils which can be reused, are suitable for packing food, as are metal or glass containers.
  - Hot foods and drinks should always be allowed to cool down out of the fridge.

**11. Troubleshooting guides:**

High quality manufacturing processes and the use of latest refrigerating and freezing technology will basically ensure the trouble free functioning of your appliance. If you suspect any fault, before contacting your nearest service department directly or via your dealer, make sure that you have followed all instructions and advice given in this user manual.

Please note:

The compressor must not operate continuously. It is controlled by a thermostat which you set temperatures. Noise can be heard in every compressor, when refrigerating system works. These noises are produced when the motor in the compressor is running and by the refrigerant flowing through the pipes circuit. These noises are normal and do not indicate any fault in the functioning of your appliance.

In unheated rooms and in cold weather conditions, condensation can build up on the outer walls of the appliance. This does not mean there is fault and it will disappear when the temperature increases.

Only call the service department if after analysis of the possible fault factors, you can not find any cause for the defect or you are able to eliminate the fault.

## a) The appliance does not function ( it is not running)

- Is the plug in good order and is it plugged in the socket properly?
- Is the electricity coming through? (check this by possibly plugging in a small appliance)
- Is the appliance switched on? ( temperature dial should not be set to " 0 " )

**In the event of a fault or of a power failure, the insulation of the appliance walls provides 2 to 5 hours storage time for the frozen foods after the beginning of such failures.**

Considerably more time is granted in specially insulated appliances. Ask your dealer what is the relevant " Storage time in an emergency."

If it takes longer to eliminate a problem, the frozen food in the appliance begins to defrost. Therefore, take prompt action to eliminate the problem and, if necessary, move the frozen food to another freezer (perhaps to another refrigerator)

b) Your appliance is not cooling sufficiently. The freezing process is taking too long and the compressor is running too often

**Please check:**

- Did you make sure that the fridge / freezer was left to stand for at least 2 hours before switching it on? ( To stabilize the circulation of the refrigerating fluid) see " starting up"

**If not**, unplug your appliance and lift it to one side, with the door closed, for a short while, i.e. tilt it and then place it back down on its feet again. After 2 hours plug it back in. Do not open the door again for about 12 hours.

The door does not close tightly and it not sealing properly.

Test: place a sheet of paper between the seal and the casing and close the door. It should be difficult to pull out the paper on

One or more sides, call your nearest service department.

- Heavy ice forming on the inside walls of the freezer ( see “ cleaning and maintenance )
- The appliance is exposed to direct sunlight or it sited near a direct heat source.
- Protect the appliance against direct sunlight / check the distance from the heat source / place an insulation plate between the appliance and the source of heat. ( see “ choosing where to install your appliance ” )
- The freezer has been filled up with a quantity of fresh food which does not comply with the freezing capacity indicated on the rating plate
- Is the ventilation working properly, the ventilation grille covered or it the condenser on the outer rear wall full of dust?

**c) Your appliance is excessively noisy:**

**Please check:**

- Is the cabinet standing level and steady are any nearby objects or items of furniture being vibrated by the cabinet? Make sure everything at the rear is free, carefully bend back any parts touching.

Note: Slight bubbling noises are normal for this type of refrigeration system.

**Warning:**

**On no account should you undertake any technical interventions or attempts at repair on your appliance.**

**12. Getting your appliance serviced:**

**Any repairs or interventions on the appliance should only be carried out by your nearest service department, as otherwise the user may run considerable risks and the guarantee may not longer be valid.**

Consult the enclosed guarantee card or the separately enclosed list of after sales centers, to see which company is responsible for servicing your appliance.

If there is no indication of the nearest service department in the documentation provided., then contact your dealer.

**Repairs by the service department** to eliminate faults which have occurred because of non-adherence to the information and advice given in this user manual, have to be charged to the customer and are not covered by the guarantee.

In order to receive immediate help, make sure your have ready the following essential data to identify your appliance.

- Model number
- Date of purchase
- Name and place of your dealer
- Description of the fault

**13. Guarantee:**

The general terms and duration of the guarantee are those stated on the guarantee card or indicated

**14. Built in the appliance in a fitted kitchen**

Relevant instructions are included among the other appliance documentations

**The manufacturer works constantly on the further development of all products. Please therefore bear this in mind as the from , set up and technology are subject to change, without prior notice.**



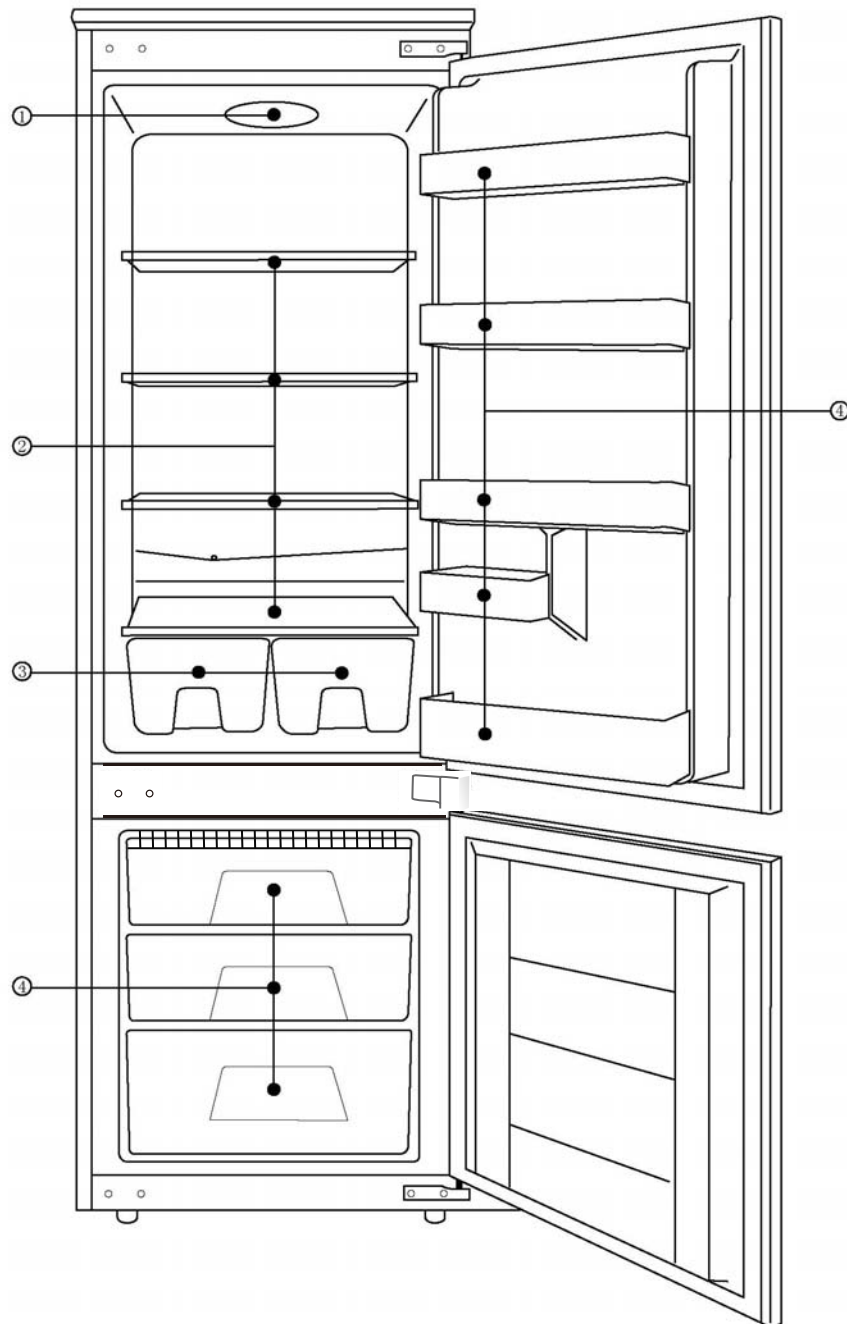
**STORAGE TABLE**

Fresh food		Suitable packaging		Approx. Storage time in weeks				
				2-3	4	6	8	10-12
Mince meat	>	Polyethylene bag	>	●				
Sausages	>	Polyethylene bag	>	●				
Small fish	>	Polyethylene bag	>	●				
Heart / liver	>	Polyethylene bag	>	●				
Ice cream	>	Plastic container	>	●				
Fruit	>	Plastic container	>	●				
Cheese	>	Polyethylene bag	>		●			
Bread	>	Polyethylene bag	>		●			
Large fish	>	Polyethylene bag	>		●			
Cake / Biscuits	>	Glass container	>		●			
Pork	>	Aluminium foil	>			●		
Beef	>	Aluminium foil	>			●		
Lamb	>	Aluminium foil	>			●		
Mushrooms	>	Polyethylene bag	>			●		
Asparagus	>	Polyethylene bag	>			●		
Vegetables	>	Polyethylene bag	>			●		
Strawberries	>	Polyethylene bag	>			●		
Flans	>	Aluminium foil	>			●		
Chicken	>	Aluminium foil	>				●	
Turkey	>	Aluminium foil	>				●	
Duck	>	Aluminium foil	>				●	
Goose	>	Aluminium foil	>				●	
Gauliflower	>	Polyethylene bag	>					●
Beans	>	Polyethylene bag	>					●
Pepperoni	>	Polyethylene bag	>					●
Preserves	>	Glass container	>					●
Preserved fruit	>	Glass container	>					●
Ice Lollies	>	Aluminium foil	>					●

Remarks: The above data are only for reference, not suitable for all occasions.

## Refrigerator Diagram

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- ① Control panel and lamp
- ③ Fresh food container
- ⑤ Bottle holder

- ② Food shelf
- ④ Drawers

*This diagram may vary slightly with the layout of the refrigerator you have just purchased due to technical improvements.*

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For more information on Prima appliances, please visit

[www.primaappliancecare.co.uk](http://www.primaappliancecare.co.uk)

For all your In-warranty service calls, phone 0844 576 6841