

Instructions for use

KitchenAid

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Before using the appliance

- This appliance is intended to be used in household and similar applications such as
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses and by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments;

To ensure best use of your appliance, carefully read the operating instructions which contain a description of the product and useful advice.

Keep these instructions for future reference.

1. After unpacking the appliance, make sure it is not damaged and that the door closes properly. Any damage must be reported to the dealer within 24 hours of delivery of the appliance.
2. Wait at least two hours before switching the appliance on, to ensure that the refrigerant circuit is fully efficient.
3. Installation and the electrical connection must be carried out by a qualified technician according to the manufacturer's instructions and in compliance with the local safety regulations.
4. Clean the inside of the appliance before using it.

Safeguarding the environment

1. Packing

The packing material is 100% recyclable and bears the recycling symbol . For disposal, comply with the local regulations. Keep the packing materials (plastic bags, polystyrene parts, etc.) out of the reach of children, as they are a potential source of danger.

2. Scrapping/Disposal

The appliance is manufactured using recyclable material.

This appliance is marked in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring the correct disposal of this appliance, you can help prevent potentially negative consequences for the environment and the health of persons.

The symbol  on the appliance, or on the accompanying documents, indicates that this appliance should not be treated as domestic waste but must be taken to a special collection centre for the recycling of electrical and electronic equipment.

When scrapping the appliance, make it unusable by cutting off the power cable and removing the doors and shelves so that children cannot easily climb inside and become trapped.

Scrap the appliance in compliance with local regulations on waste disposal, taking it to a special collection centre; do not leave the appliance unattended even for a few days, since it is a potential source of danger for children.

For further information on the treatment, recovery and recycling of this product, contact your competent local office, the household waste collection service or the shop where you purchased the appliance.

Information:

This appliance does not contain CFCs. The refrigerant circuit contains R134a (HFC) or R600a (HC) (see the rating plate inside the appliance).

Appliances with Isobutane (R600a): isobutane is a natural gas without environmental impact, but is flammable. Therefore, make sure the refrigerant circuit pipes are not damaged.

This product may contain Fluorinated Greenhouse Gases covered by the Kyoto Protocol; the refrigerant gas is inside a hermetically sealed system.

Refrigerant gas: R134a has a Global Warming Potential of (GWP) 1300.

Safeguarding the environment

Declaration of conformity

- This appliance has been designed for preserving food and is manufactured in compliance with Regulation (CE) No. 1935/2004.
- This appliance has been designed, manufactured and marketed in compliance with:
 - safety objectives of the "Low Voltage" Directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments);
 - the protection requirements of Directive "EMC" 2004/108/EC.

Electrical safety of the appliance can only be guaranteed if it is correctly connected to an approved earthing system.

Cleaning, sanitization and maintenance of the ice and/or water dispenser (if present)

Failure to follow the instructions regarding sanitizing can compromise the hygienic safety of the water dispensed.

- When using the appliance for the first time and every time the filter is changed, discard the first 9-14 litres of water, equivalent to 6-7 minutes of dispensing (not necessarily consecutive, but before initial consumption) and discard the ice produced in the first 24 hours.
- If the water dispenser has not been used for more than 4/5 days, it is advisable to clean the circuit and run off the first litre of water.
- Reposition the removable water dispenser (if present), ensuring your hands are hygienically clean.
- Clean the ice bucket or drawer regularly but using only drinking water.
- The filter must be changed when indicated on the control panel or when the ice/water dispenser has not been used for more than 30 days.
- With each filter replacement, sanitise the ice and/or water distribution system using a food grade disinfectant (with sodium hypochlorite), which does not alter the characteristics of the materials, or use the "Sanitising Kit" available from the After-Sales Service. Rinse with at least 2 litres of water before use.
- Only original spare parts supplied by the manufacturer should be used when replacing components in the ice and water dispenser.
- Any work on the appliance must be carried out by a qualified technician or the After-sales Service.

Precautions and general recommendations

INSTALLATION

- The appliance must be handled and installed by two or more persons.
- Be careful not to damage the floors (e.g. parquet) when moving the appliance.
- During installation, make sure the appliance does not damage the power cable.
- Make sure the appliance is not near a heat source.
- To guarantee adequate ventilation, leave a space on both sides and above the appliance and follow the installation instructions.
- Keep the appliance ventilation openings free.
- Do not damage the appliance refrigerant circuit pipes.
- Install and level the appliance on a floor strong enough to take its weight and in a place suitable for its size and use.
- Install the appliance in a dry and well-ventilated place. The appliance is arranged for operation in places where the temperature comes within the following ranges, according to the climatic class given on the rating plate. The appliance may not work properly if it is left for a long time at a temperature outside the specified range.

Climatic Class	Amb. T. (°C)	Amb. T. (°F)
SN	From 10 to 32	From 50 to 90
N	From 16 to 32	From 61 to 90
ST	From 16 to 38	From 61 to 100
T	From 16 to 43	From 61 to 110

- Make sure the voltage specified on the rating plate corresponds to that of your home.
- Do not use single/multi adapters or extension cords.
- For the water connection, use the pipe supplied with the new appliance; do not reuse that of the previous appliance.
- Power cable modification or replacement must only be carried out by qualified personnel or by Aftersales Service.
- It must be possible to disconnect the appliance from the power supply by unplugging it or by means of a mains two-pole switch installed upstream of the socket.

SAFETY

- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Do not store or use petrol, flammable liquids or gas in the vicinity of this or other electrical appliances. The fumes can cause fires or explosions.
- Do not use mechanical, electric or chemical means other than those recommended by the Manufacturer to speed up the defrost process.

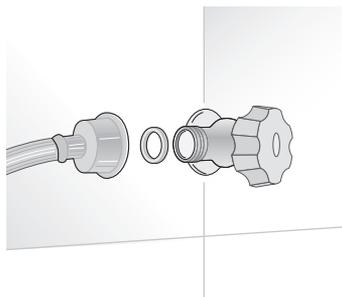
- Do not use or place electrical devices inside the appliance compartments if they are not of the type expressly authorised by the Manufacturer.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- To avoid the risk of children becoming trapped and suffocating, do not allow them to play or hide inside the appliance.
- Do not swallow the contents (non-toxic) of the ice packs (in some models).
- Do not eat ice cubes or ice lollies immediately after taking them out of the freezer since they may cause cold burns.

USE

- Before carrying out any maintenance or cleaning operation, unplug the appliance or disconnect it from the power supply.
- All appliances equipped with an automatic icemaker and water dispenser must be connected to a water supply that only delivers drinking water (with mains water pressure of between 0.17 and 0.81 Mpa (1.7 and 8.1 bar)). Automatic ice-makers and/or water dispensers not directly connected to the water supply must be filled with drinking water only.
- Use the refrigerator compartment only for storing fresh food and the freezer compartment only for storing frozen food, freezing fresh food and making ice cubes.
- Do not store glass containers with liquids in the freezer compartment since they may break.
- Avoid storing unwrapped food in direct contact with internal surfaces of the refrigerator or freezer compartments.

The Manufacturer declines any liability if the above advice and precautions are not respected.

Connection to the water system



The appliance should be supplied only with drinkable water.



Make sure that installation is performed correctly, according to all of the directions in the specific installation manual provided with the appliance.

Main characteristics

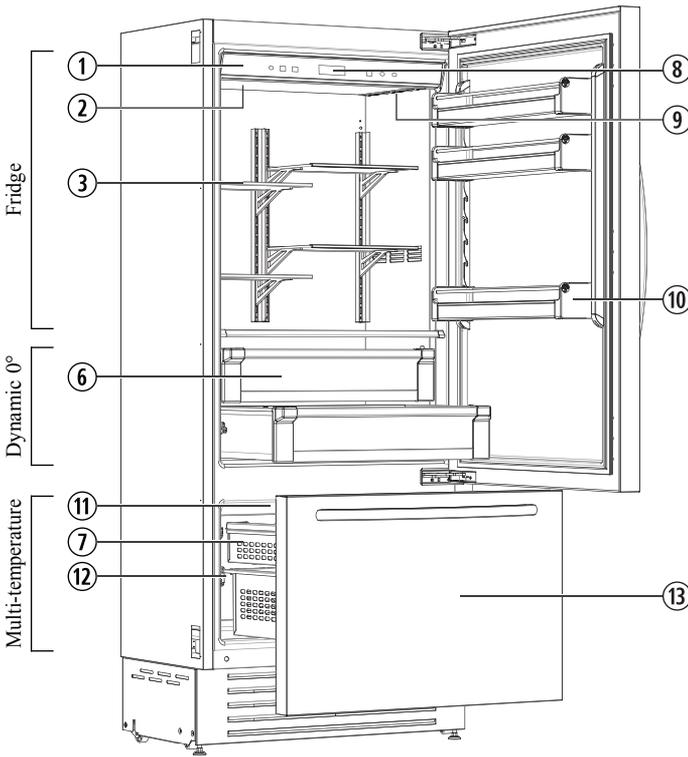
- The triple refrigeration system and efficient separation of internal compartments ensure maximum freshness, offering optimum storage conditions for food in each compartment: refrigerator, Dynamic 0° and freezer
- The compartment normally used as a freezer can also be operated as a refrigerator compartment, or even as a Dynamic 0° compartment, significantly increasing the appliance's flexibility of use
- The Dynamic 0° compartment, with its low temperature and humidity control, allows optimum, safe storage of fresh food
- Electronic control ensures the temperature and humidity levels are constantly maintained at the level selected by the user
- The interactive menu allows personalized management of the appliance functions and display of messages pertaining to operation
- Optimization of consumption during holidays/ prolonged disuse
- Spacious drawers with automatic soft-close system in the Dynamic 0° compartment
- Ice Maker for automatic production of ice cubes of the desired size (selected models only)
- Easy-to-replace water filter located inside refrigerator (selected models only)
- Stainless steel surfaces with quality aluminium trims
- Patented hinge system for automatic door closure
- Large external drawers with soft-close system
- Spot lighting with dual LED system
- Anti-tipping system with brackets for fixture to wall.

The models provided with Ice Maker require a connection to the domestic water supply system. This can be executed through the provided water hose with 3/4" threading.

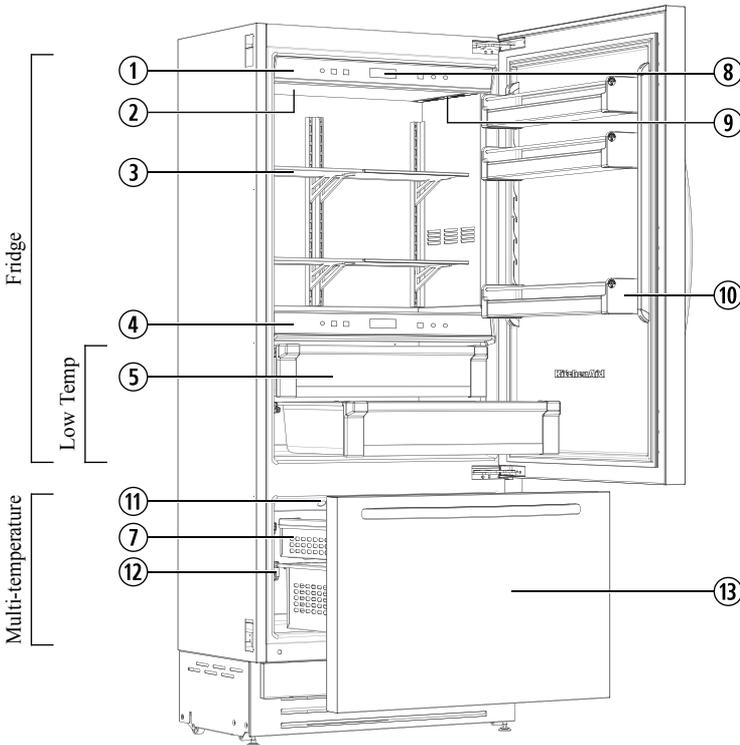
The system pressure must be between 0.05 MPa and 0.5 MPa (between 0.5 Bar and 5 Bar). Different pressures can cause malfunctions or leaks in the water system.

The appliance should be supplied only with drinkable water.

Main components



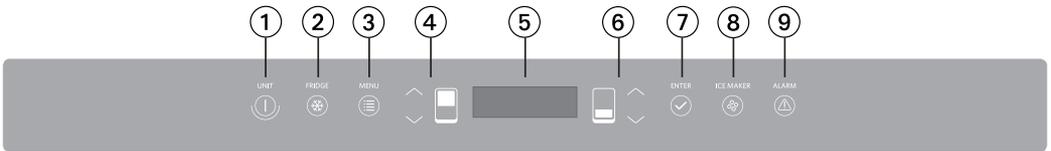
- 1 Control panel with Menu
 - 2 Water filter (*)
 - 3 Adjustable shelves
 - 4 Dynamic 0° control panel
 - 5 Dynamic 0° compartment with humidity control (*)
 - 6 Low Temp drawers with temperature control (*)
 - 7 Automatic ice maker (*)
 - 8 Temperature display
 - 9 Acoustic alarms
 - 10 Large door trays
 - 11 Innovative lighting
 - 12 Self-closing doors and drawers
 - 13 Freezer compartment usable as refrigerator compartment and Dynamic 0° compartment (Multi-temperature function)
- (*) selected models only



Electronic control

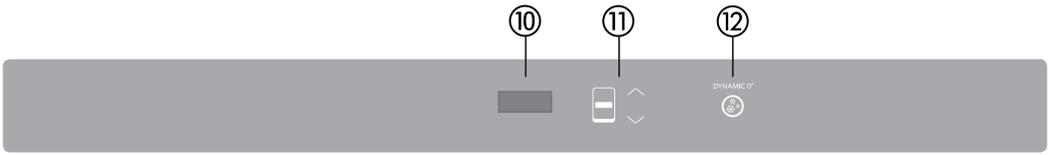
The innovative electronic control system maintains a constant temperature in the three compartments and displays it on the control panel; in addition, it also allows user interaction with the control system through custom setting of the different functions and the emission of audible and/or visible alarms in the event of appliance malfunctions.

Componenti principali



①		Unit	Allows complete switching on and off of the appliance (press for three seconds).
②		Fridge	Allows switching on and off of only the refrigerator compartment (press for three seconds).
③		Menu	Allows access to the appliance function menu.
④		Up/down Fridge	Using the Up and Down buttons, it is possible to change the set temperature of the refrigerator and scroll through the interactive menu.
⑤		Display	It shows the temperature of the refrigerator and freezer compartments, the date and time, Menu functions and visual messages.
⑥		Up/Down (Multi-temperature)	By selecting Up/Down the preset temperature can be changed according to the selected function mode (freezer, refrigerator Dynamic 0°).
⑦		Enter	Confirms activation or deactivation of the selections made in the Menu.
⑧		Ice maker	Allows activating or deactivating the automatic ice production.
⑨		Alarm	Blinks to signal possible malfunctioning, also in combination with a sound signal which can be deactivated by pressing the button.

Dynamic 0° control panel



⑩



Display

Shows the temperature of the Dynamic 0° compartment..

⑪



Up/Down

Using the Up and Down buttons, it is possible to change the temperature set for the Dynamic 0° compartment.

⑫



Dynamic 0°

Allows switching on and off of only the Dynamic 0° compartment (press for three seconds).

Switching on and off

First startup

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

Stand by

This is a safety message to warn that the appliance is connected to the mains, and all the panel buttons are off.

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

When the appliance is first switched on the Multi-temperature compartment is set to the “freezer” mode.

Switching off the Refrigerator and Dynamic 0° compartments

After switching on it remains always on and can be switched off only by switching off the complete appliance.

Press Unit  for three seconds.

Restarting

Use the same buttons to restart.

The freezer compartment always stays on and cannot be switched off except by completely switching off the appliance by pressing the Unit button  for three seconds.

Switching off for long periods

During long absence periods it is recommended to switch off the refrigerator by pressing the Unit button  for three seconds and disconnecting the electrical plug or the omnipolar switch controlling the socket.

Completely empty the refrigerator, clean and dry it and leave the doors and drawers partially open to prevent unpleasant odors.



If at the first startup the Standby message does not appear, but another message appears, it means that the appliance has already started the cooling process. If this is the case, deactivate any possible sound signal by pressing the Alarm button , close the door and wait until the set temperature is reached.

During the first startup, it will not be possible to use the Menu to modify the factory settings until the preset temperature has been reached.

Each time the appliance is switched on it goes through a self-diagnosis procedure lasting three minutes before completely starting up.

If only the refrigerator compartment or the Dynamic 0° compartment is switched off, the specific fan will continue to operate to prevent the formation of unpleasant odors and mold.

Before switching off the appliance for a long period of time, remove all of the items inside and leave the doors and drawers open to prevent the formation of unpleasant odors and mold.

How to adjust the temperature for different requirements

Each model has been carefully tested before leaving the factory and is adjusted in such a way to ensure high performance and low consumption. Usually, it is not necessary to modify the settings.

Nevertheless, according to special needs, it is possible to modify the set temperatures as follows:

Refrigeration Compartment

From +2°C to +8°C (from 35.6°F to 46.4°F), the recommended preset temperature is +5°C (41°F).

To adjust the temperature use the Up/Down buttons .

Upon touching these buttons the newly set temperature will appear in the display. To modify this temperature, use the buttons until reaching the desired temperature.

Dynamic 0° Compartment

From -2°C to +2°C (from 28.4°F to 35.6°F), the recommended preset temperature is 0°C (32°F).

To adjust the temperature use the Up/Down buttons .

Upon touching these buttons the newly set temperature will appear in the display. To modify this temperature, use the buttons until reaching the desired temperature.

Ice Maker Activation

The Ice Maker button  located on the main control panel permits activation of the automatic icemaker.

The button is lighted when the icemaker is functioning.

A prewash of the hydraulic circuit should be performed before activating the Ice Maker for the first time. To do this touch at the same time buttons Enter  and Ice Maker .

After a few minutes the Ice Maker can be activated.

Freezer Compartment (Multi-temperature)

From -15°C to -22°C (from 5°F to -7.6°F), the recommended temperature is preset at -18° (0°F). To adjust the temperature use the Up/Down buttons .

Upon touching these buttons the newly set temperature will appear in the display. To modify this temperature, use the buttons until reaching the desired temperature.

In case the compartment is used as refrigerator or Fresco compartment (TriMode function) the recommended and preset temperatures will correspond to those indicated for the respective compartments.



The temperature shown can vary slightly in respect to the set temperature following frequent openings of the doors or insertion of room temperature foods or large quantities of foods.

6 to 12 hours are necessary to reach the selected temperature.



Do not activate the Ice Maker unless the appliance is connected to the water mains.

Information and malfunction messages on the display

An integrated control system provides information through lighted signals or text messages visualized on the display.

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

The sound signal that accompanies some malfunction signals can be deactivated by pressing the Alarm button  on the main control panel.

The list of malfunction signals is located at the back of this manual.

Customization and language settings

Appliance operation can be personalized to suit individual requirements, by re-programming the main settings or activating special functions.

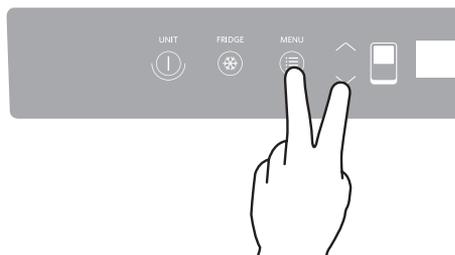
Functions are visualized on the main display by pressing the Menu button . The Up/Down buttons  permit scrolling the available functions, which

can be selected by pressing the Enter button . The display visualizes the current functioning status.

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

The language of the messages appearing on the display can be changed by operating as follows: Enter the Menu by pressing the Menu button  select Settings via the Up/Down buttons  and confirm via Enter . Then select the Language function and the desired language.



To prevent an inadvertent change to the settings the keypad is automatically locked after a certain period of time.

To re-activate the Menu function, press simultaneously the Menu button  and the Down button  for at least three seconds.

Special functions activated through the Menu

To use special functions, select the Menu button  and use the Up/Down button  to access the menu, confirming the selection **Functions**.

Shopping Fridge

The function lowers the refrigerator temperature to +2°C (35.6°F) for 12 hours, permitting more rapid cooling of food that has just been placed in.

Once the 12 hours have expired, the function deactivates automatically, returning to the previously set temperature.

It is possible to program a timed activation of the function.

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

How to activate

Functions →  →  Shopping Fridge →  → 
Shopping Fridge ON/OFF →  →  Shopping Fridge On

How to deactivate

Functions →  →  Shopping Fridge →  → 
Shopping Fridge ON/OFF →  →  Shopping Fridge Off

How to program timed activation

Functions →  →  Shopping Fridge →  → 
Shopping Time →  →  Set Hours: 1 → 

It is possible to program the function with a delay of 1 to 12 hours.

Vacation Fridge

This function (recommended in case of prolonged absences since it allows considerable energy savings) brings the refrigerator compartment temperature to +14°C (57.2°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 →  →  Vacation Fridge →  → 
Vacation ON/OFF →  →  Vacation Fridge On → 

How to deactivate upon re-entry

Functions →  →  Vacation Fridge →  → 
Vacation ON/OFF →  →  Vacation Fridge Off → 

How to program the duration

Functions →  →  Vacation Fridge →  → 
Vacation Time →  →  Set Days: 1 → 

It is possible to program a period from 1 to 90 days.

Shopping TriMode

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 to program timed activation of the function.

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

How to activate

Functions → (✓) → (∧/∨) Shopping TriMode → (✓) → (∧/∨)
ShoppingTriMode ON/OFF → (✓) → (∧/∨) Shopping TriMode On → (✓)

How to deactivate

Functions → (✓) → (∧/∨) Shopping TriMode → (✓) → (∧/∨)
ShoppingTriMode ON/OFF → (✓) → (∧/∨) Shopping TriMode OFF → (✓)

How to program timed activation

Functions → (✓) → (∧/∨) Shopping TriMode → (✓) → (∧/∨)
Shopping Time → (✓) → (∧/∨) Set Hours: 1 → (✓)

Vacation TriMode

This function (recommended in case of prolonged absences since it allows considerable energy savings) brings the Multi-temperature 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.

It is possible to program a period from 1 to 90 days.

How to activate

Functions → (✓) → (∧/∨) Vacation TriMode → (✓) → (∧/∨)
Vacation ON/OFF → (✓) → (∧/∨) Vacation TriMode On → (✓)

How to deactivate upon re-entry

Functions → (✓) → (∧/∨) Vacation TriMode → (✓) → (∧/∨)
Vacation ON/OFF → (✓) → (∧/∨) Vacation TriMode OFF → (✓)

How to program the duration

Functions → (✓) → (∧/∨) Vacation TriMode → (✓) → (∧/∨)
Vacation Time → (✓) → (∧/∨) Set Days: 1 → (✓)

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 be indicated when the optimal temperature has been reached. After removing the beverages, deactivate the sound signal by pressing the Alarm button .

How to activate

Functions →  →  Bottle Cooler →  → 
Bottle Cooler ON/OFF →  →  Bottle Cooler On → 

How to deactivate

Functions →  →  Bottle Cooler →  → 
Bottle Cooler ON/OFF →  →  Bottle Cooler Off → 

How to program the duration

Functions →  →  Bottle Cooler
Set Cooling Time →  Set time : 20 min →  → 

Ice Maker

The IceMaker function permits selecting the size of the ice cubes, by choosing between Large (base setting) or Medium, and activation of the SuperIce function, which increases the quantity of produced ice. The SuperIce function deactivates automatically after 24 hours.

How to activate the cube size function

Functions →  →  Ice Maker →  → 
Set Cube Size →  →  Size: Large →  → 

How to deactivate

Functions →  →  Ice Maker →  → 
Set Cube Size →  →  Size: Medium →  → 

How to activate the SuperIce function

Functions →  →  Ice Maker →  → 
SuperIce ON/OFF →  →  SuperIce On → 

How to deactivate

Functions →  →  Ice Maker →  → 
SuperIce ON/OFF →  →  SuperIce Off → 

Sabbath Mode *(Optional)*

The function makes it possible to comply to certain religious observances 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 → ⊙ → ⬆ Sabbath Mode → ⊙ → ⬆
Sabbath Mode ON/OFF → ⊙ → ⬆ Sabbath Mode On → ⊙

How to deactivate

Functions → ⊙ → ⬆ Sabbath Mode → ⊙ → ⬆
Sabbath Mode ON/OFF → ⊙ → ⬆ Sabbath Mode OFF → ⊙

Water Filter

The View Status function permits visualizing the exact quantity of filtered water in liters and the time left before the filter needs to be replaced.

How to check the status of the filter

Functions → ⊙ → ⬆ Water Filter → ⊙ → ⬆ Filter Status
→ ⊙ → ⬆ View Status → ⊙

Reset Filter

The Reset Filter function sets to zero the quantity of water filtered and the time left before the filter needs to be replaced. It is necessary to set the meter to zero each time the cartridge is replaced.

After 30 days from the appearance of the message “Replace Filter Cartridge”, ice production will be suspended and the display will visualize the message “No Water”. To once again activate ice production it is necessary to set the filtered water meter to zero via the Reset Filter function. The days and the liters available before filter replacement is necessary are indicated.

How to set the filtered water meter to zero

Functions → ⊙ → ⬆ Water Filter → ⊙ → ⬆ Filter Status
→ ⊙ → ⬆ Filter Reset → ⊙

Bypass Filter

This function is to be activated when it is not necessary to filter the water, because excellent quality water is already available from the home water system.

How to activate filter Bypass

Functions → ⊙ → ⬆ Water Filter → ⊙ → ⬆ Filter Status
→ ⊙ → ⬆ Filter Bypass → ⊙ → ⬆ Filter Bypass On → ⊙

How to deactivate filter Bypass

Functions → ⊙ → ⬆ Water Filter → ⊙ → ⬆ Filter Status
→ ⊙ → ⬆ Filter Bypass → ⊙ → ⬆ Filter Bypass Off → ⊙

Manual Clean, Water Filter

If the ice production is disabled for long period, the water circuit is automatically cleaned. Nevertheless, in particular cases, it is possible to manually intervene and perform a supplementary cleaning. Repeat the operation until the water is clean.

How to manually clean the filter

Functions → ⊙ → ^
Water Filter → ⊙ → ^
Manual Clean → ⊙ → ^
Enter to confirm → ⊙



Correctly position the ice tray or another suitable container under the IceMaker to collect water, then close the drawer. At the end of the operation, wash the tray.

Basic settings of the Menu

Select the Menu button ⊕ and used the Up/Down button ^ to select Settings

TriMode Options

The freezer compartment can, if required, be converted to the refrigeration o Dynamic 0° operating mode.

How to set the Fridge function

Settings → ⊙ → ^
TriMode Options → ⊙ → ^
Fridge → ⊙ Enter to confirm → ⊙

How to set the Dynamic 0° function

Settings → ⊙ → ^
TriMode Options → ⊙ → ^
Fresco → ⊙ Enter to confirm → ⊙

How to revert to the Freezer function

Settings → ⊙ → ^
TriMode Options → ⊙ → ^
Freezer → ⊙ Enter to confirm → ⊙

Default Setting

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

How to reset default settings

Settings → ⊙ → ^
Default Setting → ⊙
Enter to confirm → ⊙



ATTENTION: If the default settings are restored, it is necessary to reactivate the choice of operation of the Multi-temperature compartment in case it was previously set as Fridge or Dynamic 0°.

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 \updownarrow to modify the setting, confirm with Enter \odot to go on to the next setting; once the year is confirmed the date will be set.

How to set the date

```
Settings →  $\odot$  →  $\updownarrow$  Date →  $\odot$  →  $\updownarrow$  Set Date  
→  $\odot$  DATE: 01-01-2009 →  $\odot$ 
```

Show Date

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

How to activate the date

```
Settings →  $\odot$  →  $\updownarrow$  Date →  $\odot$  →  $\updownarrow$  Show Date  
→  $\odot$  →  $\updownarrow$  DATE: 01-01-2009 On →  $\odot$ 
```

How to deactivate the date

```
Settings →  $\odot$  →  $\updownarrow$  Date →  $\odot$  →  $\updownarrow$  Show Date  
→  $\odot$  →  $\updownarrow$  DATE: 01-01-2009 OFF →  $\odot$ 
```

Set Time

The display visualizes the hours and minutes in the format hh:mm and with hh: blinking. Use the Up/Down buttons \updownarrow 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 →  $\odot$  →  $\updownarrow$  Time →  $\odot$  →  $\updownarrow$  Set Time  
→  $\odot$  TIME: 01:01 →  $\odot$ 
```

Set 12/24

This function selects the display at 12 or 24 h.

How to set the display to 12 h

```
Settings →  $\odot$  →  $\updownarrow$  Time →  $\odot$  →  $\updownarrow$  Set View →  $\odot$  →  $\updownarrow$   
Set:12 →  $\odot$  →  $\updownarrow$ 
```

How to set the display to 24 h

```
Settings →  $\odot$  →  $\updownarrow$  Time →  $\odot$  →  $\updownarrow$  Set View →  $\odot$  →  $\updownarrow$   
Set:24 →  $\odot$  →  $\updownarrow$ 
```

Show Time

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

How to activate the permanent time

Settings → ⊙ → ⤴ Time → ⊙ → ⤴ Show Time
→ ⊙ → ⤵ TIME: 01:01 On → ⊙

How to deactivate

Settings → ⊙ → ⤴ Time → ⊙ → ⤴ Show Time
→ ⊙ → ⤵ TIME: 01:01 OFF → ⊙

Language

The function allows selection of the language for the display messages.

Italian Settings → ⊙ → ⤴ Language → ⊙ → ⤴ italiano → ⊙

English Settings → ⊙ → ⤴ Language → ⊙ → ⤴ english → ⊙

French Settings → ⊙ → ⤴ Language → ⊙ → ⤴ français → ⊙

German Settings → ⊙ → ⤴ Language → ⊙ → ⤴ deutsch → ⊙

Spanish Settings → ⊙ → ⤴ Language → ⊙ → ⤴ español → ⊙

Set °C/°F

This function permits visualizing the temperature in Centigrade or Fahrenheit degrees. Normally, the appliance is set for visualization in centigrade degrees.

How to set the temperature in Centigrade

Settings → ⊙ → ⤴ Set 'C/'F → ⊙ → ⤴ Set 'C → ⊙

How to set the temperature in Fahrenheit

Settings → ⊙ → ⤴ Set 'C/'F → ⊙ → ⤴ Set 'F → ⊙

How to activate/deactivate the keypad lock

Using this function, the keypad lock can be activated/deactivated

How to activate

Settings → ⊙ → ⤴ Keypad lock → ⊙ → ⤴ On → ⊙

How to deactivate

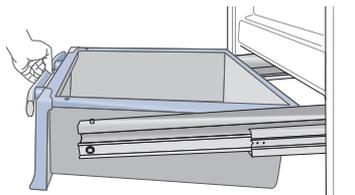
Settings → ⊙ → ⤴ Keypad lock → ⊙ → ⤴ Off → ⊙

Internal Layout (positioning, adjustment, removal)

Dynamic 0° Drawer

Fixed to the slide guides with two locking nuts.

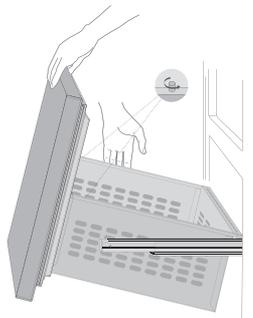
- to remove the drawer, unscrew the locking nuts and remove the drawer.



Multi-temperature Drawer

The upper Multi-temperature can be removed using the same method used for the Dynamic 0° drawer.

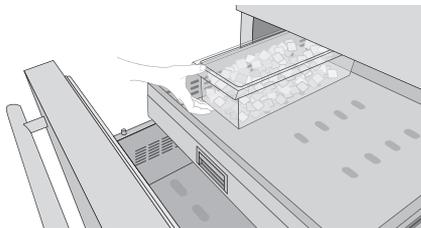
- to remove the inner Multi-temperature drawer unscrew the locking nuts.



Ice Tray

Located in the upper drawer of the freezer compartment.

- after removal, make sure to reposition it correctly.



Do not place hands or fingers near the Icemaker when in function.

Activation and use of the Ice Maker

To activate the Ice Maker after installation of the appliance, press the Icemaker button .

Please note that 12 to 24 hours are necessary before ice can be harvested.

The production is of 10 cubes per cycle in approximately 10 cycles in 24 hours.

The yield depends on the temperature set in the freezer, the room temperature and the frequency of door opening. If the appliance is operating without being connected to the water system, make sure that the Icemaker is deactivated by pressing the button .

The Ice Maker produces ice until the ice tray is full and will automatically stop once the maximum level is reached.

With the SuperIce function, it is possible to increase the quantity of ice produced a 24 hours, while the Set Cube Size function permits selection of the size of the produced ice cubes.

The Ice Maker can produce approx. 100 ice cubes within 24 hours.



If the ice is not used frequently is advisable to empty the ice tray once every 8-10 days.

It is normal that some ice cubes stick to one another.

If the ice is not frequently used, the older cubes can become opaque, and will have a strange flavor and become smaller.

The Icemaker automatically deactivates if the Vacation function is activated.

When the Icemaker is started for the first time, it is recommended to empty the ice tray, when full, of the first ice cubes.

If the equipment has been switched off for a month or more, it is recommended to perform a water filter cleaning cycle.

Do the ice cubes have an unusual odor?

Ice is a porous material which can absorb odors from the environment.

Ice cubes which have been in the ice cube container for a long time may absorb such odors, stick together and slowly become smaller.

We recommend that these ice cubes are no longer used.

Other means of preventing odors:

- The ice cube container should be cleaned occasionally with warm water. Make sure that you switch off the ice maker before clearing the container. Rinse out and wipe dry.
- Check the contents of the freezer for spoiled or out-of-date food. All odorous foods should be wrapped thoroughly or stored in airtight containers to prevent the build-up of odors.
- The water filter may have to be replaced in some models.
- In some cases the quality of the water connection in the house should be checked.

Operating noises

Quite normal noises

- Grumbling: refrigerating unit is running. Fan in the recirculating air system is running.
- Bubbling, humming or gurgling noises: refrigerant is flowing through the tubes.
- Clicking: motor is switching on or off. Solenoid valve on the water connection is opening/closing.
- Rumbling: ice cubes are falling into the ice cube container.

Note: the appliance is powered by two independent compressors. It is therefore normal to always have one of two compressors in operation.



Do not place any bottles or food for rapid cooling in the ice cube container. The ice maker may become blocked and be damaged.

Water Filter

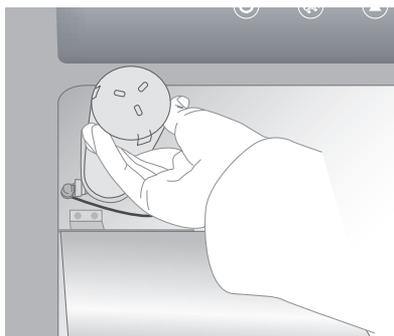
The Water Filter makes available high-quality water for the production of ice cubes. It provides up to 3000 liters of water for a maximum time of six months.

On some models, on the upper right of the control panel it is possible to monitor the use status of the filter: when the entire area is lighted the filter has just been replaced; the white lighted area indicates that the filter capacity is below 20%. When the filter is nearly expired the message “Replace Filter Cartridge” will appear on the display.

Filter Replacement

The filter is located inside the refrigerator compartment, behind the top glass panel. Prior to change the filter switch off the Ice Maker by pressing the IceMaker button. Then enter the Menu and set “Manual Clean” function. At the end of the cleaning cycle remove the water from the ice tray and wipe it dry.

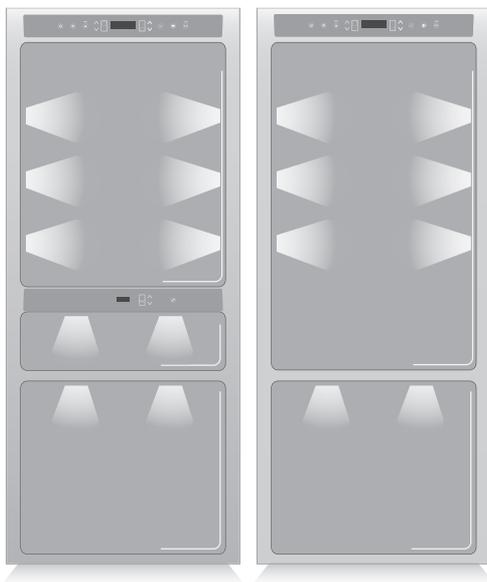
Open the top glass panel and carefully rotate the filter cartridge for a quarter rotation in a counter clockwise direction until it detaches from its housing. It is normal for a small quantity of water to come out. Remove the cap of the new cartridge and insert it into the housing by gently rotating it for a quarter rotation in a clockwise direction until it locks into place.



Lighting

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 Dynamic 0° drawers and the freezer drawer.

In case of malfunction and/or breaking down of the lighting system, the repair should be carried out only by a qualified Service technician.



General directions

Your appliance is designed to maintain a constant temperature and appropriate humidity levels in each compartment. Moreover, the dual refrigeration system ensures that frozen foods and ice do not absorb any odours from fresh food and that the humidity present in the refrigerator does not freeze and lead to build-up of frost. Nonetheless, to store all your food properly, you not only need an excellent refrigerator; you also need to know the basic health and hygiene rules for safe food storage.

Do bear in mind that all foods will inevitably change their characteristics over the passage of time. This change begins long before the food is consumed, since foods contain micro organisms which multiply and can cause deterioration. This process occurs more rapidly due to inappropriate manipulation, conservation temperatures and humidity levels.

It is therefore recommended to follow the directions presented below which will permit using your refrigerator/freezer in the most rational and safe manner and keep your foods in the best way for as long as possible.

Bear in mind that the Dynamic 0° area is the area for conserving the most delicate fresh foods, since it ensures constant average temperature below or equal to 0°C (32°F).

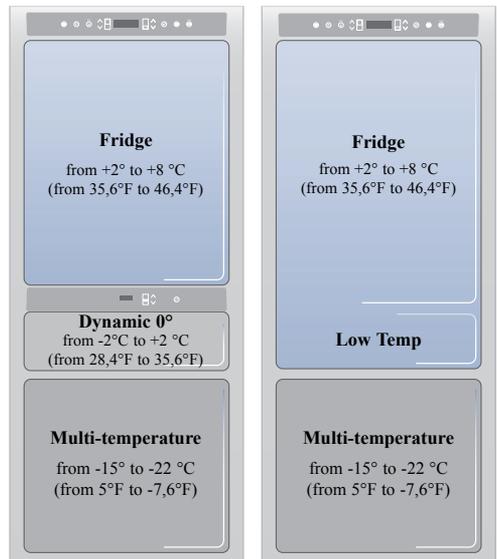
Periodically check that all foods are in a perfect state of conservation.

It is usually quite clear when a food item is deteriorated, due to mold, unpleasant odor and unpleasant aspect.

Nevertheless, there are cases in which these conditions are not so evident.

If you believe that a food item was kept for an excessive period of time and may be deteriorated, do not consume this item or even taste it, even if it seems to still be healthy, since the bacteria that cause deterioration of food can also cause poisoning and illness.

When in doubt, throw the food away.



Multi-temperature compartment

To fully use the capacity of the Multi-temperature compartment:

- remove the drawer
- remove the top drawer

How to maintain good food quality

When buying groceries

Always take the following precautions:

- Place any packages of raw meat, fish or poultry in plastic bags so that they do not drip on other foods.
- Purchase meat, poultry and fish last. Do not leave your groceries in a warm car after shopping. Keep a freezer bag in your car and use it in case of very high temperatures or long trips.
- Check the production dates and “best used within” times on foods to be sure that they are fresh.
- Be very careful when buying fresh foods, and only buy a quantity that can be consumed in a week.
- Leave warm foods at room temperature for at least two hours before placing them in the refrigerator, unless you have activated the Shopping function before.

When placing foods in

Check the refrigeration temperature of the various compartments on the control panel:

- The refrigerator temperature must be 8°C (45°F) or lower and the freezer temperature must be -18°C (0°F).
- Follow the recommendations regarding the conservation times and temperatures indicated in the tables to follow.
- Keep raw meat, fish and poultry separate from other foods and avoid any possible drippings.

When placing foods in

- When placing in the refrigerator your meat, fish or poultry, leave these in their original packaging, unless the packaging is ripped or punctured. Repeated manipulation could introduce bacteria into these foods.
- To keep food in the freezer is a good idea to use freezer containers, with plastic freezer bags or aluminum foil around the freezer containers if you intend to conserve the food for more than two months. This will minimize dehydration and quality deterioration.
- Label and date the packages.
- To keep foods in the refrigerator, wrap these in plastic film or deposit them in plastic containers or vacuum packed containers to avoid drying. Always mark with the date the packages or containers.
- Be careful to correctly position the food items on the shelves in a way that does not obstruct the air circulation vents inside the compartment.

When preparing food

- Wash all items that have come in contact with food.
- Carefully wash hands before and after contact with food.
- Sterilize containers, utensils and kitchen tools that have come into contact with meat, fish and poultry.
- Sterilize sponges used to wash kitchenware weekly.
- Use plastic gloves if you have any hand condition.
- Defrost foods in the refrigerator or in the microwave oven, not on the countertop. If you use a microwave oven to defrost food, cook the food immediately.
- Marinate food only in the refrigerator.
- Rinse fish and poultry before cooking.
- Avoid contamination when preparing dishes. Keep raw meat, fish, poultry and their liquids away from other food items. For example, do not use the same surface or the same utensils for preparing meat, fish, poultry and vegetables.
- Keep your cutting boards perfectly clean, whether in wood or plastic.
- Wash these with warm water and soap, and rinse with a diluted disinfecting solution.

When cooking food

- Do not taste raw or partially cooked meat, poultry, fish and eggs.
- Cook meat at a temperature of 75°C (167°F) or higher. For cuts of meat over 5 cm, use a meat thermometer to check the temperature. For thinner cuts of meat, to check if it is cooked, check the color of the juice and whether it is clear or pink.
- If you are cooking meat which is not yet defrosted, increase the cooking time one and half times the normal duration.
- Bear in mind that roasted meat and poultry, when cooked in the oven, need temperatures of 160°C (320°F) or higher.
- Cook the egg whites and yolks until they are well done.
- Do not use the same containers that have contained raw or partially cooked eggs.
- If your oven or microwave is equipped with a probe for temperature control, use it.

When you have leftovers

- Keep leftovers in the refrigerator or in the freezer in small closed containers. Before placing them in the refrigerator, make sure that they have cooled off. Therefore let at least two hours pass after cooking and make sure that there is adequate air circulation around the container, so that the food can cool off quickly.
- Date leftover containers and use them within the recommended time.
- Completely cover and heat leftovers before serving.
- Boil sauces and soups. Consume leftovers after they have been heated to a temperature of at least 75°C (167°F).
- If you think the food is gone bad, or when in doubt, throw it away.

A characteristic unique to Vertigo products is the combination of micro beaded stainless steel crisper drawers and the main stainless steel interior liner that help generate and maintain optimum internal humidity levels for extended preservation of fruit and vegetables.

A natural condition that may occur, is the accumulation of water on the bottom of the refrigeration compartment below the bottom crisper. This is dependant on a number of factors, ambient temperature and humidity levels in the surrounding environment, moisture levels on fruit and vegetables

placed in the refrigerator, frequency in which the main door is opened and exposed to the ambient environment.

This temporary presence of water on the bottom is absolutely normal, and under normal operating conditions should be eliminated. However, in rare occasions where there may be an excessive amount of condensation simply remove the bottom drawer and wipe access water away.



When a high level of humidity is present either in the environment or in the foods placed in the Dynamic 0° drawers, the bottom of the Dynamic 0° compartment might be covered with some water or ice (if the temperature is set between 0° and -2°). Such condition is normal and it is due to the high humidity levels of the Dynamic 0° compartment; high humidity together with low temperatures is what guarantees a longer preservation of foods. Water or ice can disappear on its own if the air humidity level should lower; it is also possible to remove the water with a towel. If a thin layer of ice has formed, set the temperature of the Dynamic 0° compartment to +2° and after one day remove the water with a towel.

If the layer of ice is thicker, it might be necessary to shut off the Dynamic 0° compartment for one day in order to melt it.

Recommendations for conserving fresh food

Vegetables	Wash vegetables in cold water and dry well. Place vegetables in vacuum packed containers, plastic containers or vegetable bags in a Dynamic 0° Drawer.
Fruit	Wash and dry fresh fruit. Pack very aromatic fruit in plastic bags. Fruit should be placed in the high humidity Dynamic 0° compartment.
Packaged meat	Place in the refrigerator in its original packaging. After opening, wrap the remaining food in plastic bags or aluminum foil.
Fresh meat, fish and poultry	Remove the original packaging, then put in plastic bags or containers and immediately place in the refrigerator.
Eggs	Place the eggs in their package or container into the refrigerator without washing them. Check the “best used within” date and at any rate use the eggs within two weeks of purchasing.
Milk, cream and fresh cheeses	These should be kept in their original closed packaging. Place these on refrigerator shelves and consume these within five days of purchase.
Cheeses	Place these in the Fresco drawer in their original packaging. Once opened, close these hermetically in plastic bags or aluminum foil.
Leftovers	Let these cool off and cover hermetically with aluminum foil or place in sealed containers to prevent drying or the spread of odors.

Recommendations for conserving frozen food

Frozen food Place food in plastic bags for the freezer. These bags must be hermetically sealed against air and humidity. Do not refreeze defrosted meat.

Ice cream The firmness of ice cream depends on the quantity of cream that it contains. In general, high-quality ice cream has large amounts of cream, therefore a very low temperature in the freezer will be necessary to maintain its firmness. Consequently, ice cream without much firmness is not necessarily an indication of a temperature problem as raised above normal levels.

 **After a prolonged interruption of electrical power, once the electrical power is reactivated, a sound signal indicates that the temperature has raised above normal levels. In addition to this the display will visualize for one minute the highest temperature detected inside the compartments, to allow the user to decide how to better use the food items.**

After one minute the display will resume normal operation, while the Alarm button  will continue to blink. Press the Alarm button  to visualize again the highest recorded temperatures.

Recommended times for food conservation

Fresh foods	Conservation area	Time
Raw meats		
Large cuts	Dynamic 0° Compartment	4 days
Beef steaks, poultry and wild game	Dynamic 0° Compartment	3 days
Ground meat	Dynamic 0° Compartment	1-2 days
Carpaccio	Dynamic 0° Compartment	Immediately
Cooked meat		
Boiled meat and roasted meat	Refrigerator Compartment	2 days
Meat sauce	Refrigerator Compartment	6 days
Fish		
Raw and cooked fish	Dynamic 0° Compartment	2 days
Other		
Soups and broths	Refrigerator Compartment	2 days
Pasta	Refrigerator Compartment	2 days
Opened cold cuts	Dynamic 0° Compartment	3 days
Fresh cheeses	Dynamic 0° Compartment	2-3 days
Well sealed aged cheeses	Refrigerator Compartment	Several months
Eggs (fresh and unwashed)	Refrigerator Compartment	2 weeks
Opened cans	Refrigerator Compartment	2-3 days
Raw vegetables (in perforated bags)	Dynamic 0° Compartment	1 week

Recommended times for food conservation

Frozen foods	Conservation area	Time
Beef, veal, lamb and goat meat	Freezer Compartment	(steaks) 6-12 months
Beef, veal, lamb and goat meat	Freezer Compartment	(Meat with bone) 4-6 months
Ground beef	Freezer Compartment	1-2 months
Pork	Freezer Compartment	(Without bones) 4-6 months
Pork	Freezer Compartment	(With bones) 2-3 months
Ground pork	Freezer Compartment	1-2 months
Meat leftovers	Freezer Compartment	2-3 months
Whole chicken and turkey	Freezer Compartment	8-12 months
Goose, duck and pheasant	Freezer Compartment	4-8 months
Fish	Freezer Compartment	1-2 months
Shellfish	Freezer Compartment	2-3 months
Cooked food	Freezer Compartment	1-2 months
Vegetables	Freezer Compartment	8-12 months
Fruit	Freezer Compartment	6-12 months
Desserts and cakes	Freezer Compartment	2-3 months

Care and Cleaning

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 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.

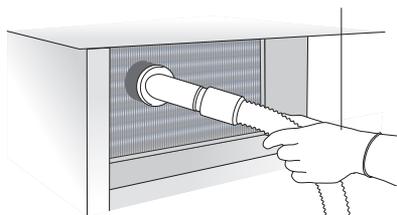


Scrupulously follow the detailed directions that can be found in the provided kit and never use abrasive or metallic products which could scratch and damage the satin finishing on the appliance permanently.
Before performing any sort of cleaning, disconnect the appliance from the electrical power supply.
Make sure you do not damage the refrigerant circuit in any way.

Cleaning the ventilation grille, filter and condenser

To clean it, use a vacuum cleaner on maximum suction with a soft brush attachment, passing it over the slats of the grille.

If there is a heavy build-up of dust, the air vent can be removed to allow more thorough cleaning of the filter. In this case, check the condition of the finned condenser and clean it too if necessary.



Proceed as follows:

- Switch off the appliance by pressing the Unit  button on the main control panel for around 3 seconds.
- Unscrew the ventilation grille in the plinth and remove it.
- Clean the ventilation grille and filter thoroughly with a vacuum cleaner.
- Wait for approximately 30 minutes to allow the condenser to reach ambient temperature.
- Clean the condenser thoroughly to remove all traces of dust, as shown in the figure, taking care not to damage it.
- Switch the appliance back on by pressing the Unit  button again for approximately 3 seconds.



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

Internal cleaning

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.



Every 6 months, the “Check Cond.” message will appear on the display; clean the condenser and press the Enter button for 5 seconds to reset.



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.

Troubleshooting Guide

<p>If you notice malfunctions in your appliance, use this guide before calling for service: this guide can help you personally resolve the problem or could provide important information to be conveyed to the service technician to ensure rapid and effective repair.</p>	
Malfunction message	<p>A malfunction is usually indicated by a message on the display. Problems that cannot be solved by the user are signaled through a malfunction code.</p>
The refrigerator or the freezer does not work	<p>Is the appliance connected to the electrical power supply? Is electrical power available at the electricity socket? Is the Unit button  activated?</p>
The refrigerator or the freezer is warmer than usual	<p>Does the display show a malfunction code? Is the temperature adjusted correctly? Were the doors or drawers open for a long period of time? Were large quantities of food recently inserted?</p>
The appliance remains in function for a long time period	<p>Bear in mind that during very hot weather and with very high temperatures in the room it is normal that the compressor remains on for prolonged periods of time. Were the doors or drawers open for a long period of time? Were large quantities of food recently inserted? Check that the doors are closed and that the food or containers do not obstruct the perfect closure of the door.</p>
If you hear unusual noises	<p>It is normal to hear noises from the ventilators or compressors during operation or during the defrost phase. Noise could be more marked depending on the position of the appliance and the surrounding environment.</p>
Condensation inside and outside of the refrigerator	<p>If the climate is very humid, the formation of condensation is normal. Opening the door or drawers for prolonged periods of time can contribute to the formation of condensation. In any case, make sure that the doors are always perfectly closed.</p>
Ice or frost build up inside the refrigerator or freezer	<p>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. In case of frost or ice built up in the Dynamic 0° compartment, due to frequent and prolonged opening of the doors, deactivate the Dynamic 0° function via the button on the control panel. Wait until the frost or ice melt, then remove the drawer and dry the sides and bottom of the compartment.</p>
Unpleasant odors inside the refrigerator	<p>Clean the appliance completely according to the instructions. Hermetically cover all the food. Do not conserve food for prolonged periods of time.</p>
The doors are difficult to open	<p>The appliance is designed to ensure a fully hermetic closure. When the door is closed, a vacuum condition can occur: in this case it is necessary to wait a few seconds until the pressure balances before opening the door.</p>
The Ice Maker does not work	<p>Make sure that the Ice Maker is on (Icemaker button  on). To switch on the Ice Maker press the button. Make sure that the appliance is connected to the water supply.</p>

The Ice Maker does not produce sufficient amounts of ice	On average, the Ice Maker produces approximately 10 cubes of ice every two and half hours.
The ice cubes freeze into one block	If the ice is not used frequently, it is possible that blocks of ice may form. It is recommended to remove the block of ice cubes and then let the Ice Maker fill the ice tray again.
The ice has an unusual flavor or color	When the Ice Maker is started for the first time, it is recommended to empty the first full tray of ice cubes. If the refrigerator was switched off for more than one month or if the cartridge was not changed for more than six months, it could be necessary to replace the filter cartridge. Contact a plumber or a water treatment expert to make sure that the problem is not due to the water supply.

Malfunction indications appearing on the display

Display message	Malfunction description
Power Failure!!	Prolonged interruption of electrical power the appliance resumes work automatically, the display shows the warmest temperatures achieved
Door Fridge OPEN	Fridge door open the message appears after few minutes from the door opening
Multi-temperature OPEN	Freezer door open the message appears after few minutes from the door opening
No water	No water filter not replaced when required or filter status not reset after replacement
Replace filter	Replace filter cartridge message appears when only 30% of filter capacity is left
Fridge too warm	Fridge too warm see Troubleshooting Guide
Fridge too cold	Fridge too cold wait for 12 hours: if malfunction persists call Customer Care for advice
Fresco too warm	Dynamic 0° Compartment too warm see Troubleshooting Guide
Fresco too cold	Dynamic 0° Compartment too cold wait for 12 hours: if malfunction persists call Customer Care for advice
Multi-temperature too warm	Freezer too warm see Troubleshooting Guide
Multi-temperature too cold	Freezer too cold wait for 12 hours: if malfunction persists call Customer Care for advice
Error Code...	Functional problems call Customer Care who may help you to solve the problem or put you in contact with the nearest Service Agent

After-Sales Service

Before contacting the KitchenAid After-Sales Service:

1. See if you can solve the problem yourself with the help of the Trouble-shooting guide.
2. Switch the appliance off and then on again to check if the problem has been eliminated. If it has not, switch off the appliance again and repeat the operation after one hour.
3. If the problem persists after this course of action, contact After-sales Service.

Specify:

- the type of fault
- the appliance model
- The Service number (the number after the word SERVICE on the rating plate inside the appliance)

- Your full address
- Your telephone number and area code

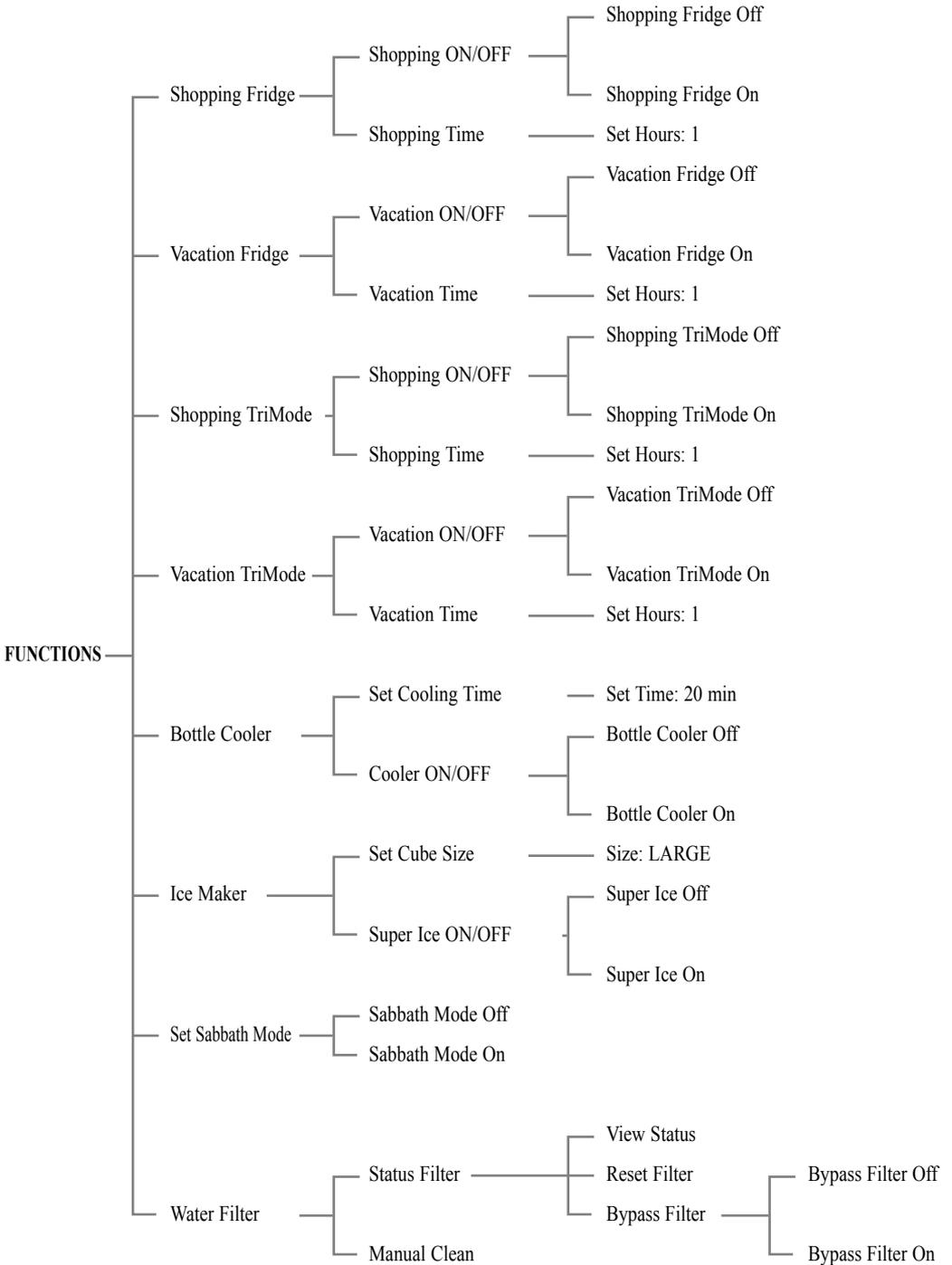
SERVICE 0000 000 00000



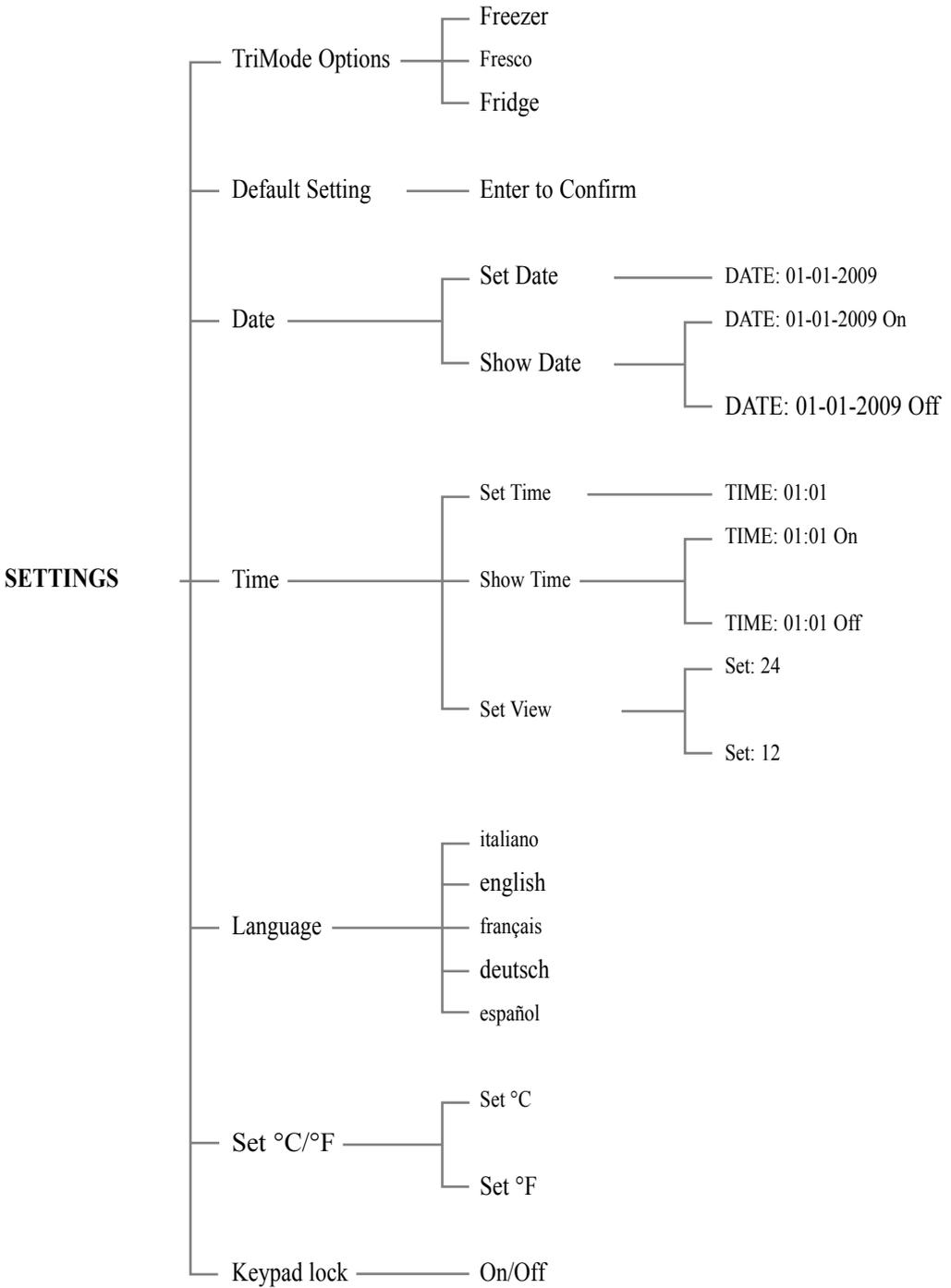
Note:

The direction of door opening can be changed. If this operation is performed by After-sales Service it is not covered by the warranty.

Menu Map - Functions



Menu Map - Setting





FOR THE WAY IT'S MADE.

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