currys essentials

BUILT-IN LARDER

INSTRUCTION MANUAL
CIL55W10



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Congratulations on the purchase of your new Currys Essentials Larder.

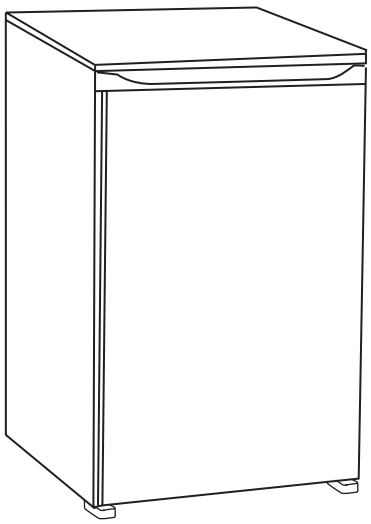
We recommend that you spend some time to read this Instruction Manual in order to fully understand how to install and operate it.

Read all the safety instructions carefully before use and keep this instruction manual for future reference.

Unpacking

Remove all packaging from the Larder. Retain the packaging. If you dispose of it please do so according to local regulations.

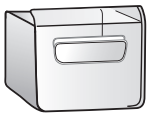
The following items are included:



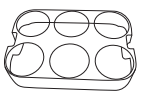
The Main Unit



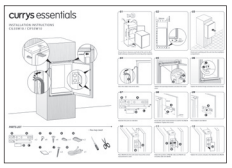
Adjustable Glass Shelf x 2
P.N.: 9210501518



Crisper x 2
P.N.: 9210100212



Egg Tray x 2
P.N.: 21049



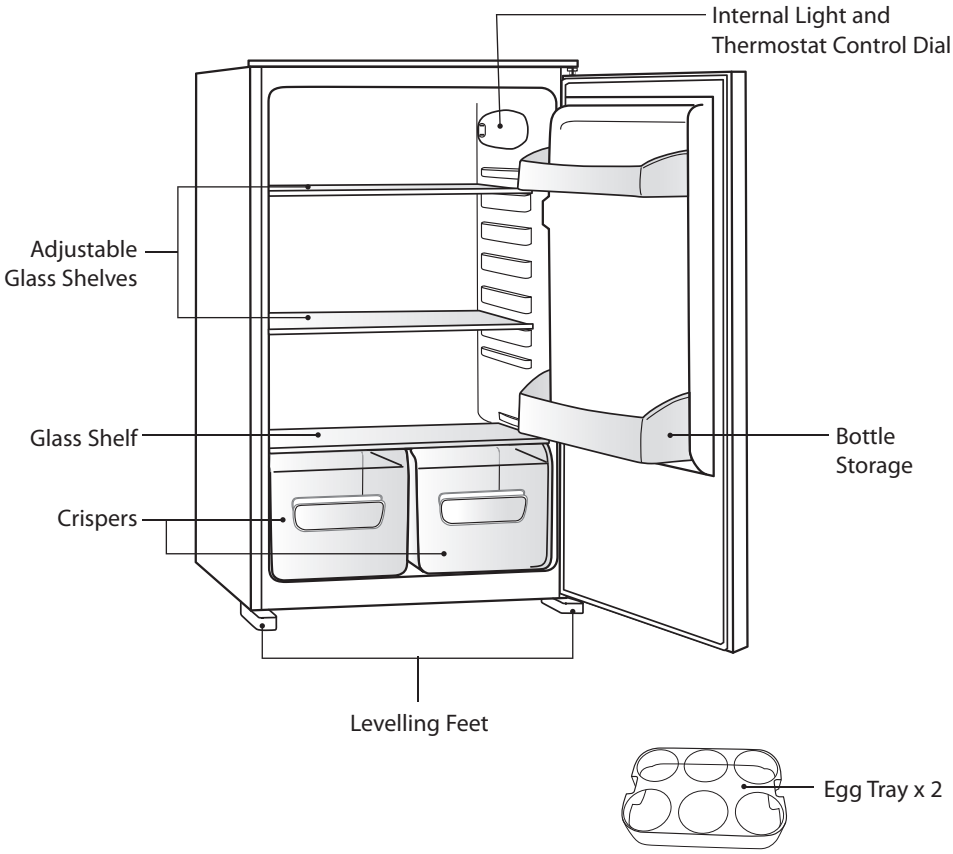
Installation Guide x 1
P.N.: IG5510



Instruction Manual x 1
P.N.: DSGCSS145

If items are missing, or damaged please contact Partmaster (UK only). Tel: 0870 6001 338 for assistance.

Product Overview



Installation

Location

When selecting a position for your larder you should make sure the floor is flat and firm, and the room is well ventilated with an average room temperature of between 16°C and 32°C. Avoid locating your larder near a heat source, eg. cooker, boiler or radiator. Also avoid direct sunlight as it may increase the electrical consumption. Extreme cold ambient temperatures may also cause the appliance not to perform properly. This larder is not designed for use in a garage or outdoor installation.

Do not drape the larder with any covering. When installing, ensure that free space is left at the sides. You may refer to the Overall Space Required in the Specification section. The larder door can open to the right or the left, depending on what better suits the location.

- If you want to have the door swing reversed, we recommend that you contact a qualified technician. You should only try to reverse the door yourself if you believe that you are qualified to do so.
- All parts removed must be saved to do the reinstallation of the door. You should rest the larder on something solid so that it will not slip during the door change process. Do not lay the larder flat as this may damage the coolant system. Ensure the larder is unplugged and empty. We recommend that 2 people handle the larder during assembly.

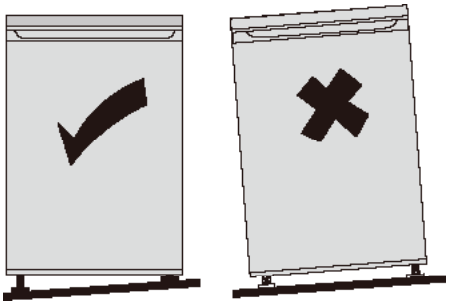
Installing the Larder

Please refer to Installation Guide.

Levelling the Larder

To do this use the two levelling feet at the front of the larder.

If the larder is not level, the door and magnetic seal alignments will not be covered properly.



Cleaning Before Use

Wipe the inside of the larder with a weak solution of bicarbonate soda. Then rinse with warm water using a 'wrung-out' sponge or cloth. Wash the baskets and shelves in warm soapy water and dry completely before replacing in the larder. Clean the exterior of the larder with a damp cloth.

If you require more information refer to the **CLEANING** section.

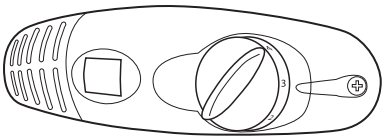
- **Before Plugging in YOU MUST**
  Check that you have a socket which is compatible with the plug supplied with the larder.
- **Before Turning On!**
  Do not turn on until two hours after moving the larder. The coolant fluid needs time to settle.

Before Using Your Larder

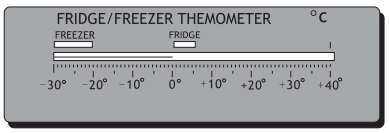
Before placing any food in your larder, turn it on and wait for 24 hours, to make sure it is working properly and to allow the larder to fall to the correct temperature. Your larder should not be overfilled.

Operating Instructions

Switching On Your Larder



1. The internal temperature of your fridge freezer is controlled by a thermostat. There are seven settings, of which position **7** is the coldest, position **1** is the warmest and position **OFF** turns the fridge freezer off.
2. Adjust the thermostat control dial to the desired position, bear in mind that the higher the number, the lower the temperature. Position 4 is the recommended setting for the fridge freezer when operating at normal room temperature (between 16°C and 32°C).
3. The fridge freezer may not operate at the correct temperature if it is in a particularly hot or a particularly cold room, or if you open the fridge freezer door often.
4. To ensure that the fridge freezer is cool enough to sufficiently chill your food wait 24 hours before filling it with food.
5. If you are concerned that your larder is not being kept cold enough and wish to check the temperature you will need a special larder thermometer. These are available from most supermarkets and hardware shops.
   Place the thermometer in the larder, where it can be read easily. Leave overnight, the temperature in the larder should be between 0°C and 5°C.



Adjusting the Temperature

The internal temperature of your larder is controlled by a thermostat. The recommended position is between 1 to 4 for colder working environments (i.e. during winter) and between 5 to 6 for hotter environments. Please adjusted according to the environment.

Noises Inside the Larder!

If you have not owned a larder before, you may notice that it makes some rather unusual noises. Most of these are perfectly normal, but you should be aware of them!

These noises are caused by the circulation of the refrigerant liquid in the cooling system. It has become more pronounced since the introduction of CFC free gases. This is not a fault and will not affect the performance of your larder. This is the compressor motor working, as it pumps the refrigerant around the system.

Shopping for Chilled Foods

- Take a quick look at the chilled food package and make sure it is in perfect condition.
- Try to keep chilled food together whilst shopping and on the journey home as this will help to keep the food cold.
- Don't buy chilled food unless you can chill it straight away. Specially insulated bags can be bought from most supermarkets and hardware shops. These bags can keep chilled food cold for longer while transporting.
- Food that has been left in a car or at room temperature for a prolonged period of time could raise the food temperature to a dangerous level, which allows harmful bacteria to grow.
- Always unpack and place chilled food in the larder before storing dry food.

Tips for Keeping Food Perfect in the Larder

- Cooked meats/fishes should always be stored on a shelf above raw meats/fishes to avoid bacterial transfer. Keep raw meats/fishes in a container which is large enough to collect juices and cover it properly. Place the container on the lowest shelf at the bottom of the larder.
- Leave space around your food, to allow air to circulate inside the larder. Ensure all parts of the larder are kept cool.
- To prevent transfer of flavours and drying out, pack or cover the food separately. Fruit and vegetables do not need to be wrapped.
- Always let pre-cooked food cool down before you put in the larder. This will help to maintain the internal temperature of the larder.
- To prevent cold air escaping from the larder, try to limit the number of times you open the door. We recommend that you only open the door when you need to put food in or take food out.

Cleaning

Cleaning the Interior and the Exterior of the Larder

- Wipe the inside of the larder with a weak solution of bicarbonate soda and then rinse with warm water using a 'wrung-out' sponge or cloth. Wipe completely dry before replacing the shelves and drawers.
- Use a damp cloth to clean the larder exterior, and then wipe with a standard furniture polish. Make sure that the door is closed to avoid the polish getting on the magnetic door seal or inside the larder.
- The grille of the condenser at the back of the larder and the adjacent components can be vacuumed using a soft brush attachment.

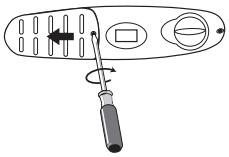
Cleaning Tips

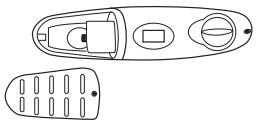
- Condensation may appear on the outside of the larder. This maybe due to a change in room temperature. Wipe off any moisture residue. If the problem continues, please contact a qualified technician for assistance.

Maintenance

Changing the Internal Light

1. Before carrying out the bulb replacement always press and turn the thermostat control dial to Position **0**, then disconnect the mains supply.
2. Hold and unscrew the light bulb cover.
3. Remove the plastic light bulb cover.
4. Remove the old bulb by unscrewing in an anticlockwise direction.
5. Replace with a new bulb (10W SES). Please make sure that it is secure in the bulb cover.
6. Refit the translucent light cover and reconnect your larder to the mains supply and switch on.





Care When Handling / Moving Your Larder

Hold the larder around its sides or base when moving it. Under no circumstances should it be lifted by holding the edges of the top surface.

Servicing

This larder should be serviced by an authorised engineer and only genuine spare parts should be used. Under no circumstances should you attempt to repair the larder yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunction. Contact a qualified technician.

When the larder is not in use for a long period of time, disconnect it from the mains supply, empty all food and clean the appliance, leaving the door ajar to prevent unpleasant smells.

Disposal

Old appliances still have some residual value. An environmentally friendly method of disposal will ensure that valuable raw materials can be recovered and used again. The refrigerant used in your appliance and insulation materials require special disposal procedures. Ensure that none of the pipes on the back of the appliance are damaged prior to disposal.

Up to date information concerning options of disposing of your old appliance and packaging from the new one can be obtained from your local council office.

When disposing of an old appliance break off any old locks or latches as a safeguard.

Specification

Model	CIL55W10
Overall Dimension (W x D x H)	540 x 545 x 872 mm
Overall Space Required in Use (W x D x H)	550 x 1135 x 1272 mm
Total Gross Volume	146 litres
Fresh Food Storage Compartment Volume	140 litres
Defrosting Type	Defrost
Storage Temperature	0-8 °C, average ≤ 4°C
Energy Consumption	0.42 kWh/24h
Energy Grading	A
Power Consumption	90 W

Features and Specification are subject to change without prior notice.

Safety Warnings

For your continued safety and to reduce the risk of injury or electric shock, please follow all the safety precautions listed below.

- Read all instructions carefully before using the larder and keep them for future reference.
- Retain the manual. If you pass the larder onto a third party, make sure to include this manual.
- Keep ventilation openings in the appliance enclosure clear of obstructions.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not use electrical appliances inside the food storage compartments of the larder, unless they are of the type recommended by the manufacturer.
- If the mains cable is damaged, it must be replaced by the manufacturer, its service agent or a qualified technician in order to avoid a hazard.
- Choose a location for your larder away from heat sources such as radiators or fires as refrigerant and vesicant are burnable.
- Young children should be supervised to ensure that they do not play with the larder.
- Do not damage the refrigerant circuit (applicable only for appliances with refrigeration circuits which are accessible to the user).
- The larder must be maneuvered by a minimum of 2 persons.
- This larder is not intended for use by persons (including children) with reduced sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instructions concerning the use of the larder by a person responsible for their safety.
- If your larder is fitted with a lock to prevent children being trapped inside, keep the key out of reach and not in the vicinity of the larder.

WARNING



IT IS HAZARDOUS FOR ANYONE OTHER THAN AUTHORISED SERVICE PERSONNEL TO CARRY OUT SERVICING OF REPAIRS WHICH INVOLVE THE REMOVAL OF COVERS.



TO AVOID THE RISK OF AN ELECTRICAL SHOCK DO NOT ATTEMPT REPAIRS YOURSELF.

eco ideas

	Normal energy consumption	Increased energy consumption
Installation site	In a ventilated room. Protected from direct sunlight. Not situated near to a heat source (radiator, oven). Where the ideal ambient room temperature is approx 20°C.	In an enclosed, unventilated room. In direct sunlight. Situated near to a heat source (radiator, oven). Where there is a high ambient room temperature.
Temperature setting with a thermostat which is approximate (set in stages).	With a medium setting of 4.	With a high setting: the lower the temperature in the compartment, the higher the energy consumption.
Use	Only open the doors when necessary and for as short a time as possible. Store food in an organised way. Allow hot food and drinks to cool down before placing them in the appliance. Store food covered or packaged. Do not over-fill the appliance to allow air to circulate.	Frequent opening of the doors for long periods with cause a loss of coldness. If food is not stored in an organised way, searching for an item will mean the door is open for longer. Placing hot food in the appliance will cause the compressor to run for a long time, as the appliance will have to work harder to lower the temperature. The evaporation or condensation of liquids will cause a loss of coldness in the refrigerator.

If you require a replacement for any of the items listed below, please quote their corresponding part numbers:

Replacement Part	Part Number
Adjustable Glass Shelf	9210501518
Crisper	9210100212
Egg Tray	21049
Installation Guide	IG5510
Instruction Manual	DSGCSS145

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This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU.

For more information, please contact the local authority or your retailer where you purchased the product.

DSG Retail Ltd • Maylands Avenue • Hemel Hempstead •
Herts • HP2 7TG • England

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