FISHER & PAYKEL

INTEGRATED REFRIGERATOR FREEZER

RB60V18 model

INSTALLATION GUIDE / USER GUIDE

NZ AU GB IE EU HK IN SG CN

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IMPORTANT!
SAVE THESE INSTRUCTIONS

The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website www.fisherpaykel.com or contact your local Fisher & Paykel dealer.

Note that the word 'refrigerator', throughout this user guide, refers to the combination of refrigerator/freezer products.

Registration

Register your product with us so we can provide you with the best service possible.

To register your product visit our website: www.fisherpaykel.com

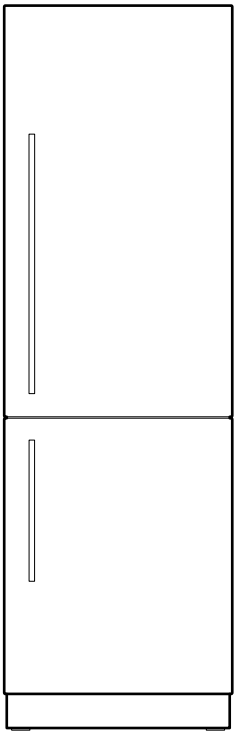
INTRODUCTION

Thank you for buying this Fisher & Paykel refrigerator.

Introducing the next generation in Fisher & Paykel refrigeration. With new flush-fit design and the ability to easily slide into existing kitchen spaces or be integrated behind kitchen cabinetry, these fridges offer a seamless look to the kitchen while providing excellent food care.

As your life changes, so can your refrigerator. This book explains the features and functions, and will help you get the most out of your refrigerator.

We hope you enjoy your new refrigerator.



RB60V18 refrigerator
(Shown with door panels)

⚠ WARNING!	
	**Electric Shock Hazard** **Read and follow the safety and warnings outlined in this user guide before operating this appliance.** **Failure to do so can result in death, electric shock, fire or injury to persons.**

 **R600a**	**This refrigerator contains flammable refrigerant isobutane (R600a).**

Use this appliance only for the intended purpose as described in the user guide.

IMPORTANT SAFETY INSTRUCTIONS

WARNING!
When using this appliance always exercise basic safety precautions including the following:

- **This appliance is not intended for use by persons (including children under the age of 8 years) 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.**
- **Young children should be supervised to ensure they do not play with the appliance.**
- **The manufacturer's installation instructions for product and cabinetry ventilation must be followed when installing the appliance.**

- **To avoid hazard due to instability of the appliance, it must be fixed in accordance with installation instructions.**
- **Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.**
- **Do not use mechanical devices or other means to accelerate the defrosting process.**
- **Do not damage the refrigerant circuit.**
- **In case of damage to the refrigerant circuit, ventilate the area by opening all windows. Do not operate electrical equipment or any other equipment that may produce arcs, sparks or flames in the area. Contact your Fisher & Paykel trained and supported service technician immediately to arrange for the appliance to be repaired.**
- **It is hazardous for anyone other than an authorised service person to service this appliance. In Queensland the authorised service person must hold a gas work licence or authorisation for hydrocarbon refrigerants to carry our service or repairs which involve removal of covers.**

Electrical

- **This appliance must be installed in accordance with the installation instructions before use.**
- **To allow disconnection of the appliance from the supply after installation, incorporate a switch in the fixed wiring in accordance with the wiring rules.**
- **Never unplug your refrigerator by pulling on the power cord. Always grip the plug firmly and pull straight out from the outlet.**
- **Do not plug in any other appliance at the same power point as your refrigerator or use extension cords or double adapters.**

- **Repair or replace immediately all electric service cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion along its length or at either the plug or appliance end.**
- **If the power supply cord is damaged, it must only be replaced by your Fisher & Paykel trained and supported service technician because special purpose tools are required.**
- **When moving your appliance away from the wall, be careful not to roll over or damage the power cord.**
- **Do not use electrical appliances inside the food storage compartments of the appliance.**

IMPORTANT!

Your refrigerator is designed to operate for many years without the need for service checks. However, if your refrigerator is malfunctioning, have it attended to by your Fisher & Paykel trained and supported service technician as soon as possible. All electrical repairs must be carried out by an adequately trained service technician or qualified electrician.

Cleaning

- **Many commercially available cleaning products contain solvents that may attack the plastic components of your refrigerator and cause them to crack.**
- **Avoid using anti-bacterial cleaning products on either the interior or exterior of the cabinet as they may cause rusting of metal components and cracking of plastic components.**
- **Please refer to the 'Cleaning care' section of this user guide for further information.**

Disposal

- **Extreme care must be taken when disposing of your old appliance to avoid hazards:**
  - **The flammable refrigerant gas must be safely removed.**
  - **The thermal insulation foam in this appliance contains flammable insulation blowing gases, any exposed foam may be highly flammable and must be carefully treated during disposal.**
  - **The doors and panels should be removed and the shelves left in place so that children may not easily climb inside.**
- **Your Fisher & Paykel trained and supported service technician will be able to give advice on environmentally friendly methods of disposing of your old refrigerator or freezer.**

Storing food and drinks

- **Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.**
- **Never store volatile or flammable materials in your refrigerator as they may explode.**
- **Never freeze liquids in glass containers. Liquid expands during freezing, which may cause the container to explode.**
- **Never freeze carbonated drinks. They may explode.**
- **Do not consume food if it is too cold. Food removed from the freezer compartment may be cold enough to cause damage when brought into contact with bare skin, eg frozen ice cubes.**

Power failure — food safety

- **Do not refreeze frozen foods that have thawed completely. The food may be dangerous to eat. Follow the recommendations below if you discover food in your freezer has thawed:**
  - **Ice crystals still visible — food may be refrozen but should be stored for a shorter period than recommended.**
  - **Thawed but refrigerator cold — refreezing generally not recommended.**
    Fruits and some cooked food can be refrozen but use as soon as possible.
    Meat, fish, poultry — use immediately or cook then refreeze.
    Vegetables — discard as they usually go limp and soggy.
  - **Thawed and warmer than 5°C — discard all food.**

Please follow the steps for installation to ensure your appliance operates correctly.

Location

Your refrigerator should not be located in direct sunlight or next to any heat generating appliance such as a cooktop, oven or dishwasher.

Power

- To ensure that the appliance is not accidentally switched off, connect your refrigerator to its own power point. Do not plug in any other appliance at this power point or use extension cords and double adaptors, as the combined weight of both power cords can pull the double adaptor from a wall outlet socket.
- For power requirements, refer to the information on the serial plate located inside the refrigerator compartment.
- It is essential that the appliance be properly grounded (earthed).

Energy saving tips

There are many simple things that can be done to save energy.

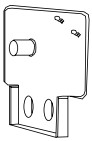
During installation
- Locate refrigerator to the coolest part of the room. Avoid areas of direct sunlight, or near heating ducts, registers, or other heat producing appliances.
- Ensure your refrigerator has adequate ventilation as shown in the installation instructions.

During use
- Avoid overcrowding shelves, as this reduces airflow.
- Do not use anything (such as aluminium foil, wax paper, or paper towelling) as a shelf liner, as this reduces airflow.
- Avoid loading too much warm food in at once and allow good clearances in front of the air ducts within the cabinet for maximum cold air distribution.
- Your refrigerator is most efficient when it is two thirds full.
- Do not leave the door open for any longer than is necessary and organise items in the refrigerator to reduce the time that the door is open.

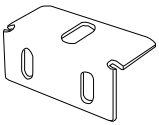
Before placing food in the fresh food or freezer compartments

- Remove all packaging found inside the compartments eg tape, polystyrene etc.
- Clean the inside of the appliance with a mixture of warm water and a little liquid detergent to remove manufacturing and transportation dust.
- The appliance may have an odour on its initial operation, but this will go when the refrigerator has cooled sufficiently.
- Allow the refrigerator to run empty for 2 – 3 hours to allow each compartment to cool to the appropriate temperature.

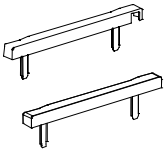
Components list — Refrigerator installation



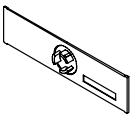
① Clearance adjustment plate
H0060212285
(4)



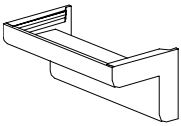
② Bottom attachment bracket
H0060106782
(4)



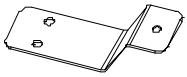
③ Top attachment bracket cover
H0060222453
(2 installed)



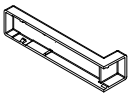
④ Hinge cover
(4 installed)



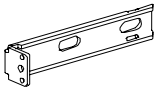
⑤ Bottom attachment bracket cover
H0060210289
(4)



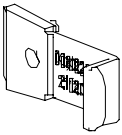
⑥ Upper fastenings
H0060113353
(2)



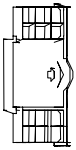
⑦ Cabinet attachment bracket cover
H0060222991
(1)



⑧ Cabinet attachment bracket
H0060113352
(1)



⑨ Position adjustment plate
H0060222989
(1)



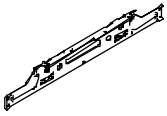
⑩ Door gasket baffle
H0060223016
(2)



⑪ Wood screw
0130100516
(32)



⑫ Bottom attachment bracket screw
0060802014
(4)



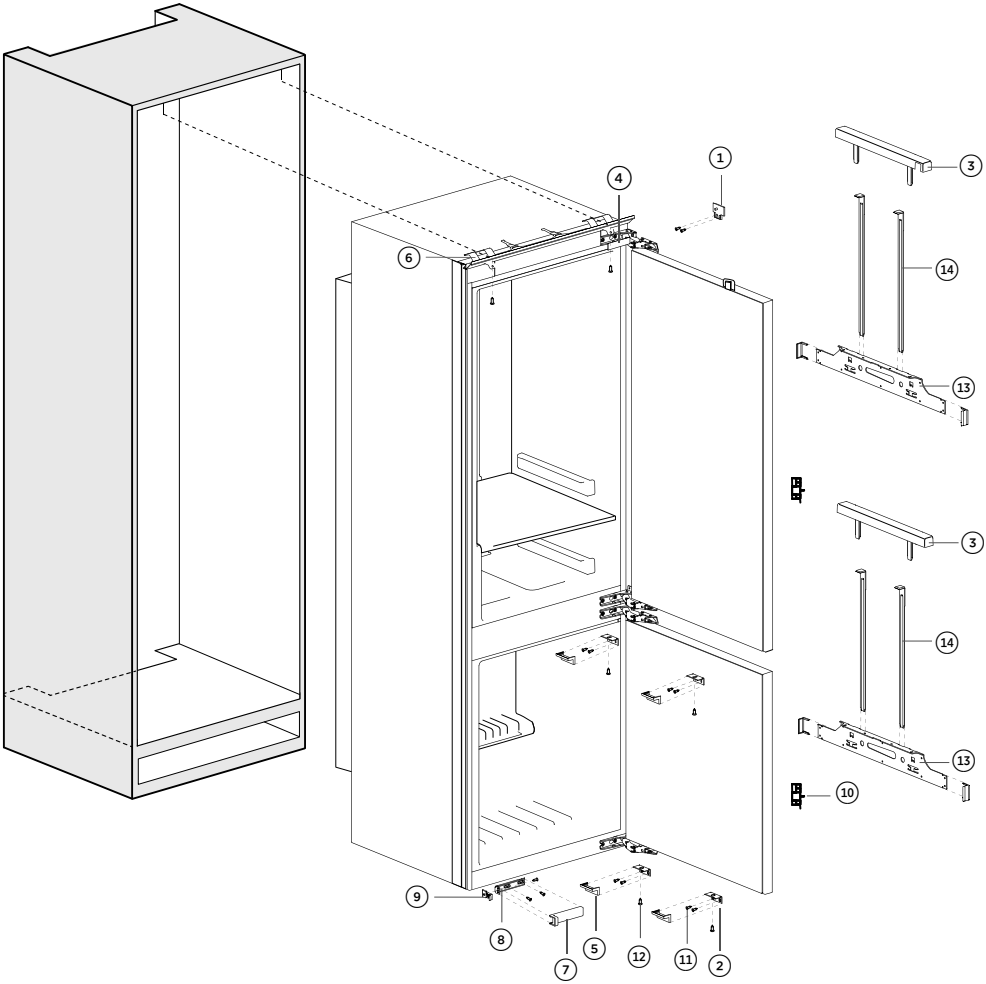
⑬ Top attachment bracket
H0060210200
(2 installed)



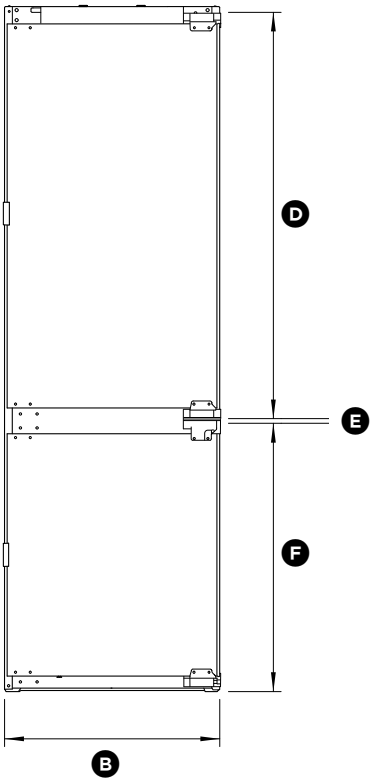
⑭ Top attachment ruler
H0060817710
(2 installed)

15mm to 18mm kitchen cabinet thickness can be used.

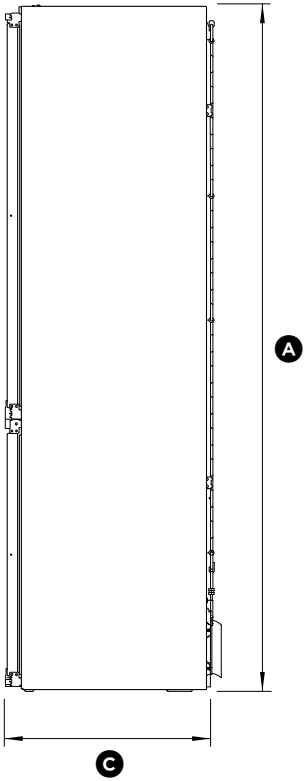
Exploded view



Product dimensions



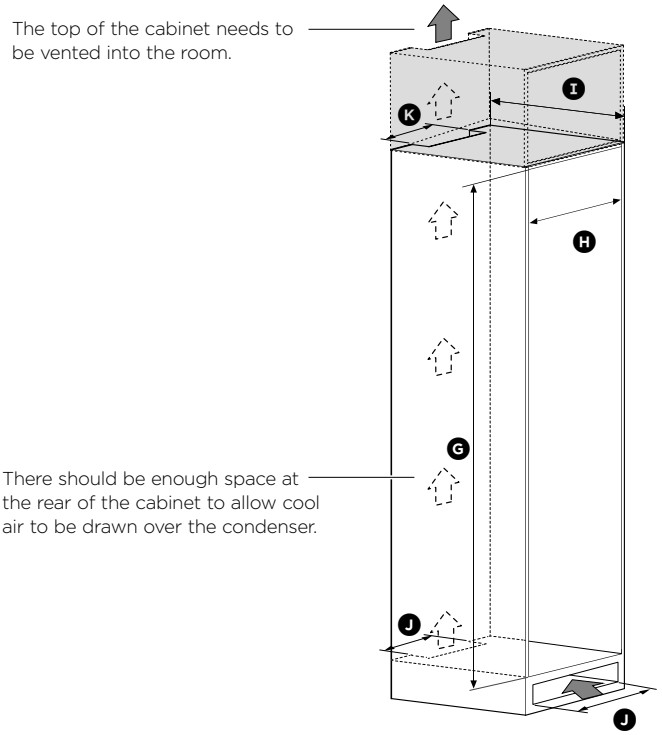
FRONT VIEW



SIDE VIEW

PRODUCT DIMENSIONS	mm
Ⓐ Overall height	1773
Ⓑ Overall width	555
Ⓒ Overall depth	540
Ⓓ Top door height	1066
Ⓔ Hinge gap height	12
Ⓕ Bottom door height	692

Cabinetry dimensions



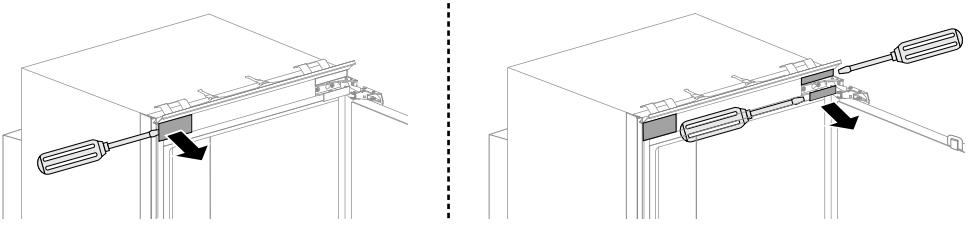
CABINETRY DIMENSIONS (including minimum clearances)		mm
(G)	Inside height	1782 – 1786
(H)	Inside width	564 – 570
(I)	Overall depth	min. 550
MINIMUM CLEARANCES		**cm²**
(J)	Minimum inlet vent area	200cm²
(K)	Minimum outlet vent area	280cm²

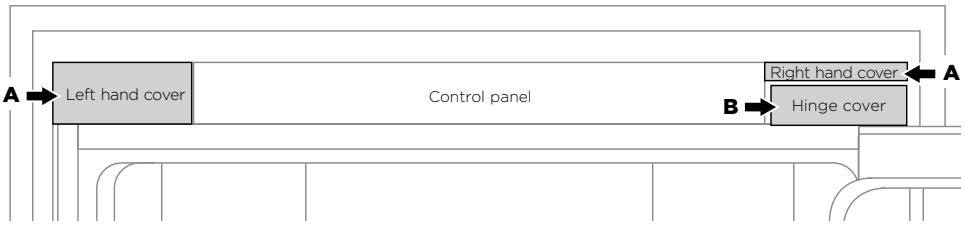
1. Preparations before installation

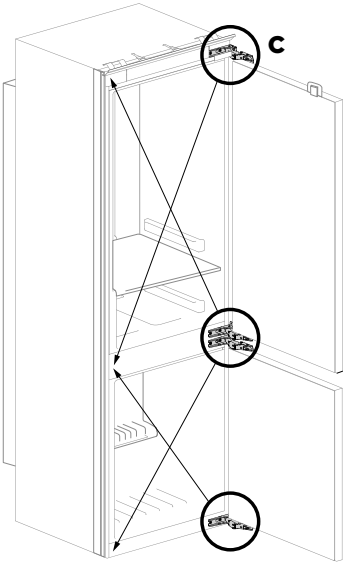
① **Door hinge**

This model is right-hand hinged, with a left-hand door opening. If required, you can change this model to left-hand hinged and right-hand door opening.

- To do this, use a flat-head screwdriver to remove the covers to the left and right of the control panel.
- Lever the left and right hand covers from the outer edge (A) as levering from the inner edge may cause damage the to the trim and the control panel.
- Lever the hinge cover from the inner edge (B).

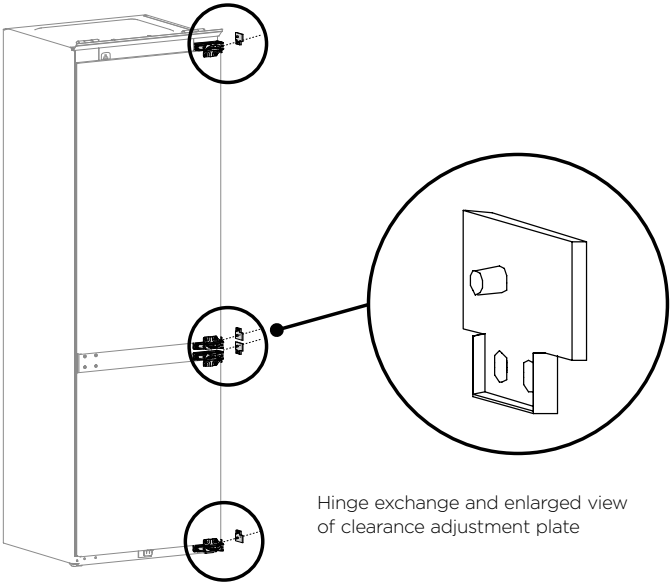






② **Clearance adjustment plate/sheet**

- If 18mm cabinet is used, clearance adjusting plate is not needed.
- If 15mm cabinet is used, clearance adjusting plate is needed.



Hinge exchange and enlarged view of clearance adjustment plate

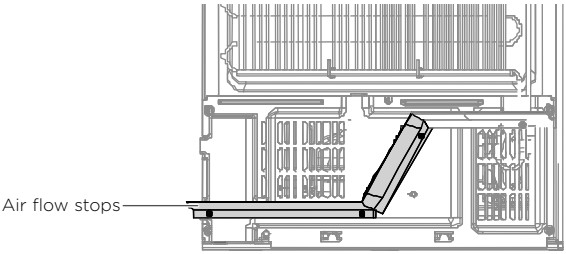
③ **Cabinet attachment bracket and clearance adjustment plate**

Fix the cabinet attachment bracket to the refrigerator with the screws provided. Then lock the clearance adjustment plate to the left side of the cabinet attachment bracket.



Installation of cabinet attachment bracket and clearance adjustment plate

④ **Air flow stops**
The air flow stops are located on the back cover of the compressor. Adjust these air flow stops to ensure they make contact with the cabinet.



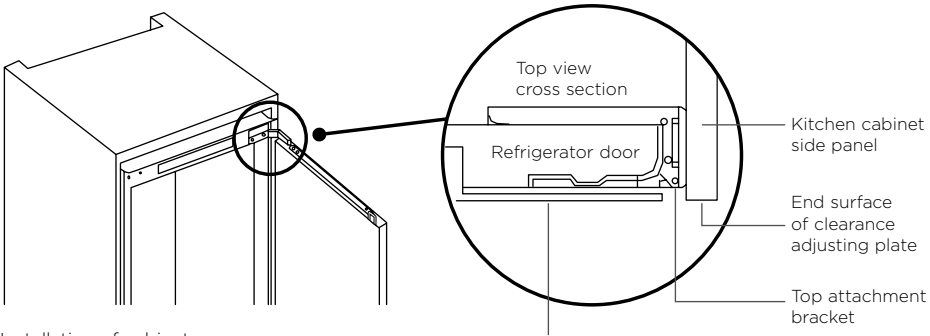
Adjusting the air flow stops

⑤ **Door gasket baffle**
Remove the door gasket baffle from the door and then store for future transportation.

2. Placing the refrigerator into the cabinet

① Pull the power cord through the hole at the back of the cabinet or if the power socket is inside the cabinet, plug in the refrigerator before installing it into the cabinet.
- Take care not to kink or bend the power cord as a damaged cord is a fire risk.
- For safety reasons, only turn on the refrigerator once installation is complete.

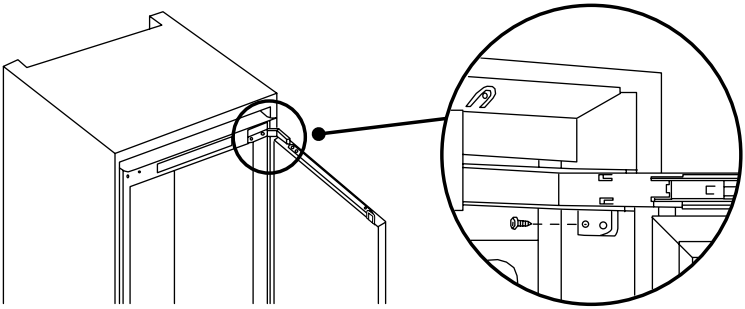
② Move the refrigerator into the cabinet and adjust its position to ensure that the clearance adjustment plate is attached to the bottom end of the cupboard side panel and the door gasket is attached to the front end of the cupboard side panel.



Installation of cabinet

③ Make sure the left and right side clearances between the refrigerator and cabinet are the same.

④ Fasten the side surfaces of the hinge with screws. Fix one screw to the top hinge and one screw to the bottom hinge. Then fix all other screws to the remaining hinges.



Fastening of hinge screws

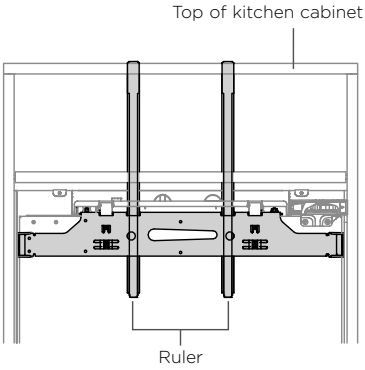
3. Dismantling the top attachment brackets

① Open the refrigerator door and remove the top attachment bracket cover by drawing it upwards. Do the same for the freezer.

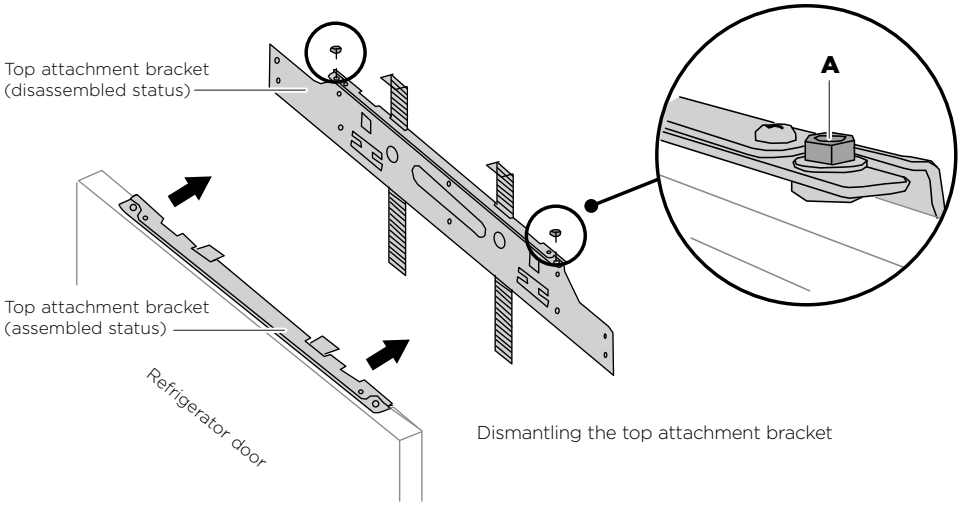
② Move the rulers vertically so the top of the rulers latch onto the cabinet above.

③ Loosen the two hexagonal nuts on the top attachment bracket (**A**) and then remove the top attachment bracket and rulers together. Do the same for the freezer door.

- Both attachment brackets are required for refrigerator installation. Go to page 19 if you are now installing the refrigerator. If you do not intend to install the refrigerator at this time, store the brackets for later use.



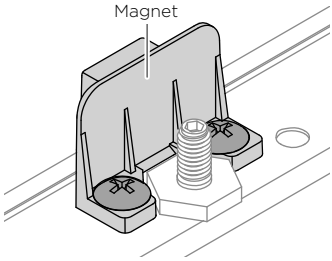
Latching the rulers onto the cabinet



Dismantling the top attachment bracket

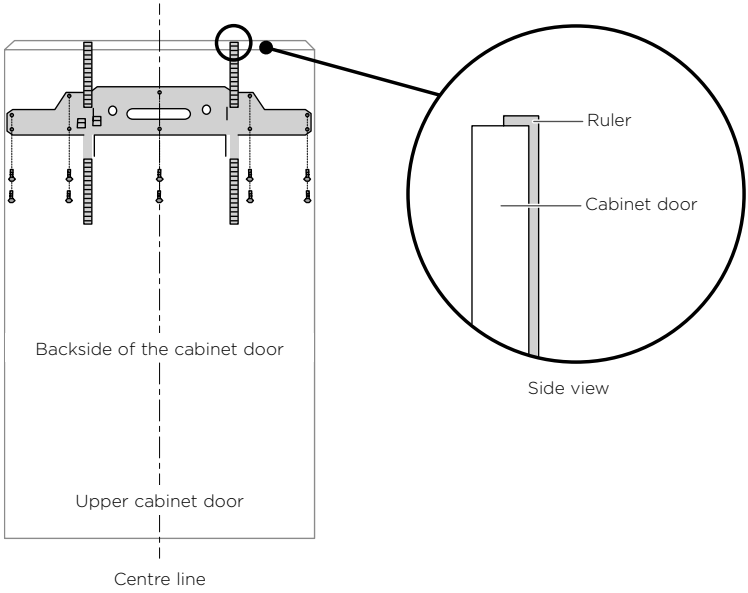
IMPORTANT!

Do not remove the door magnet.



4. Attaching the top attachment bracket to the upper cabinet door

① Lay the upper cabinet door (face down) onto a clean floor.
② Attach the top attachment bracket to the top of the cabinet door.
③ Adjust to ensure the centre line of the top attachment bracket aligns with the centre of the cabinet door. The rulers should latch onto the top of the cabinet door.
④ Once aligned, screw the wood screws in to attach the top attachment bracket to the cabinet door.
⑤ Pull out the rulers on the top attachment bracket.

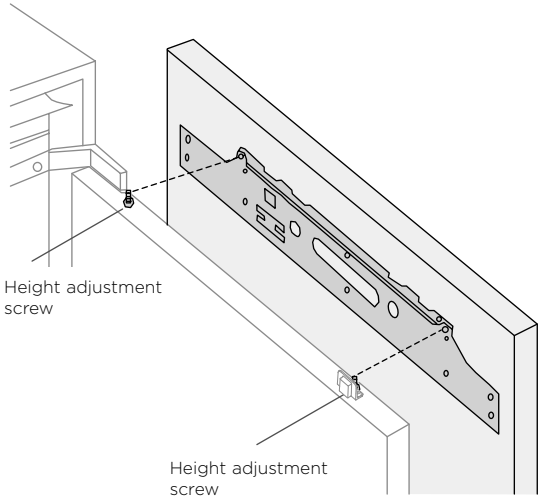


Attaching the top attachment bracket to the upper cabinet door

5. Attaching the upper cabinet door

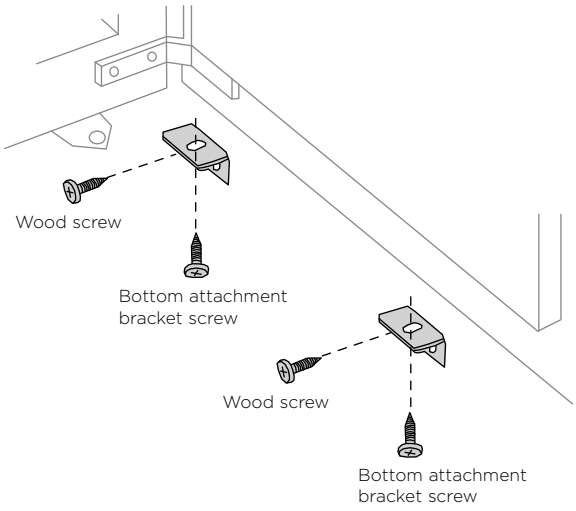
① Open the refrigerator door, hang the upper cabinet door onto the height adjustment screws (at the upper sides of the refrigerator) and fix with hex screws.

- Do not fasten the screws too tightly as to allow for some horizontal movement of the cabinet door.



Hanging the upper cabinet door on the height adjustment screws of the refrigerator door

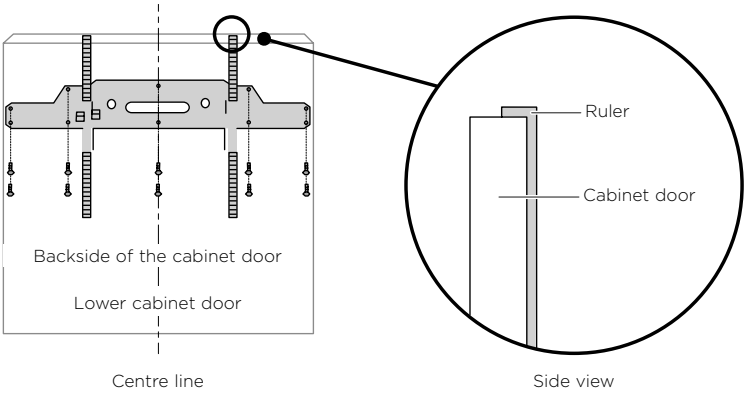
② Adjust cabinet doors as per the adjustment method (page 22). After adjustment use the bottom attachment brackets to fix the upper cabinet door to the refrigerator door.



Anchoring the bottom attachment brackets

6. Attaching the top attachment bracket to the lower cabinet door

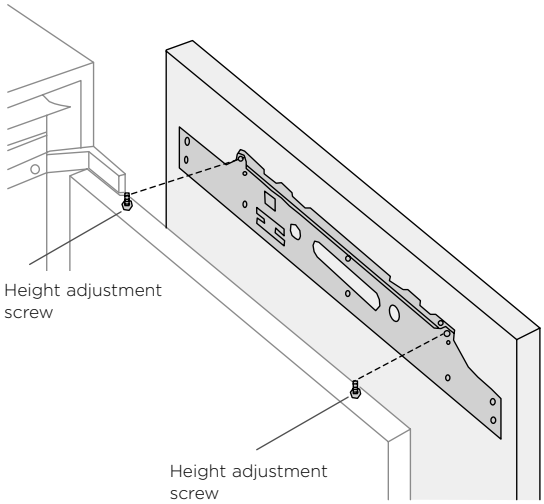
① Lay the lower cabinet door (face down) onto a clean floor.
② Attach the top attachment bracket to the top of the cabinet door.
③ Adjust to ensure the centre line of the top attachment bracket aligns with the centre of the cabinet door. The rulers should latch onto the top of the cabinet door.
④ Once aligned, screw the wood screws in to attach the top attachment bracket to the cabinet door.
⑤ Pull out the rulers on the top attachment bracket.



Attaching the top attachment bracket to the lower cabinet door

7. Attaching the lower cabinet door

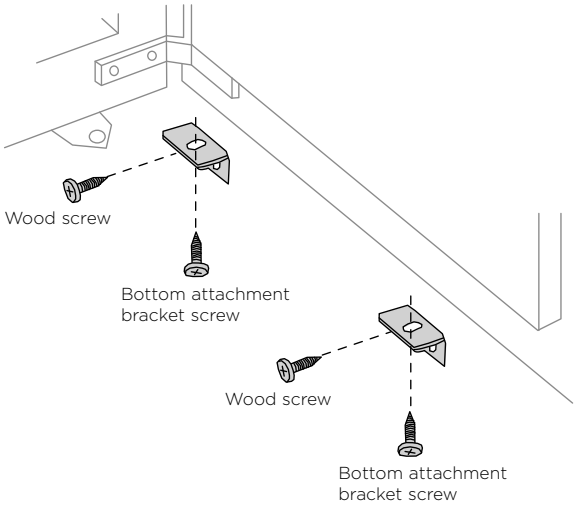
① Open the freezer door, hang the cabinet door onto the height adjustment screws and fix with a hex screw.
- Do not fasten the screws too tightly, allow for some horizontal movement of the cabinet door.



Hanging the lower cabinet door on the height adjusting screws of the freezer door

② Close the door, the screw should not be tightened. Adjust the left and right clearance of the upper end.

③ Adjust the cabinet doors as per the adjustment method (page 23). Then use the bottom attachment brackets to fix the lower cabinet door to the freezer door.



Anchoring the bottom attachment brackets

8. Top adjustment of the cabinet doors

Height adjustment of the cabinet door

① Turn the height adjustment nuts (**A**) with a hex key.

- We recommend to use a T-handle hex key so that the height adjustment nuts can be turned easily without being blocked by the magnet sensor.
- If the height adjustment nuts cannot be adjusted, check the left and right clearances of the top hanging bracket.

Side adjustment of the door panel

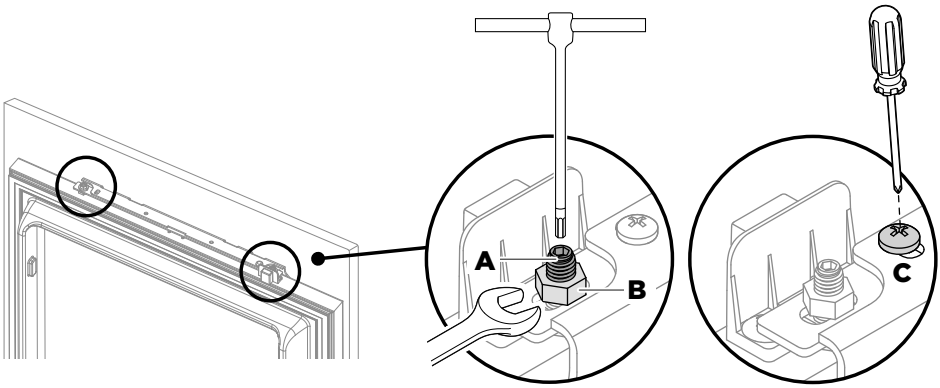
② Loosen the side adjustment nuts (**B**) and move the door panel slightly sideways to adjust the side alignment.

- We recommend to use socket spanner to loose or tighten the nuts N so that it can be turned easily without being blocked by the magnet sensor and cabinet door.

Depth adjustment of the door panel

③ Loosen the depth adjustment nuts (**C**) and move the door panel forward/backward to adjust the depth position.

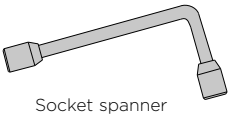
④ Tighten the nuts fully after you are satisfied with the adjustments.



Adjusting top of cabinet door

IMPORTANT!

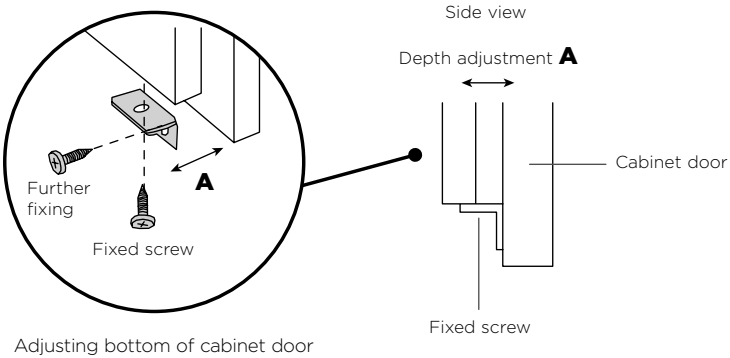
We recommend to use a socket spanner to loose or tighten the nut (A) in case of interference.



Socket spanner

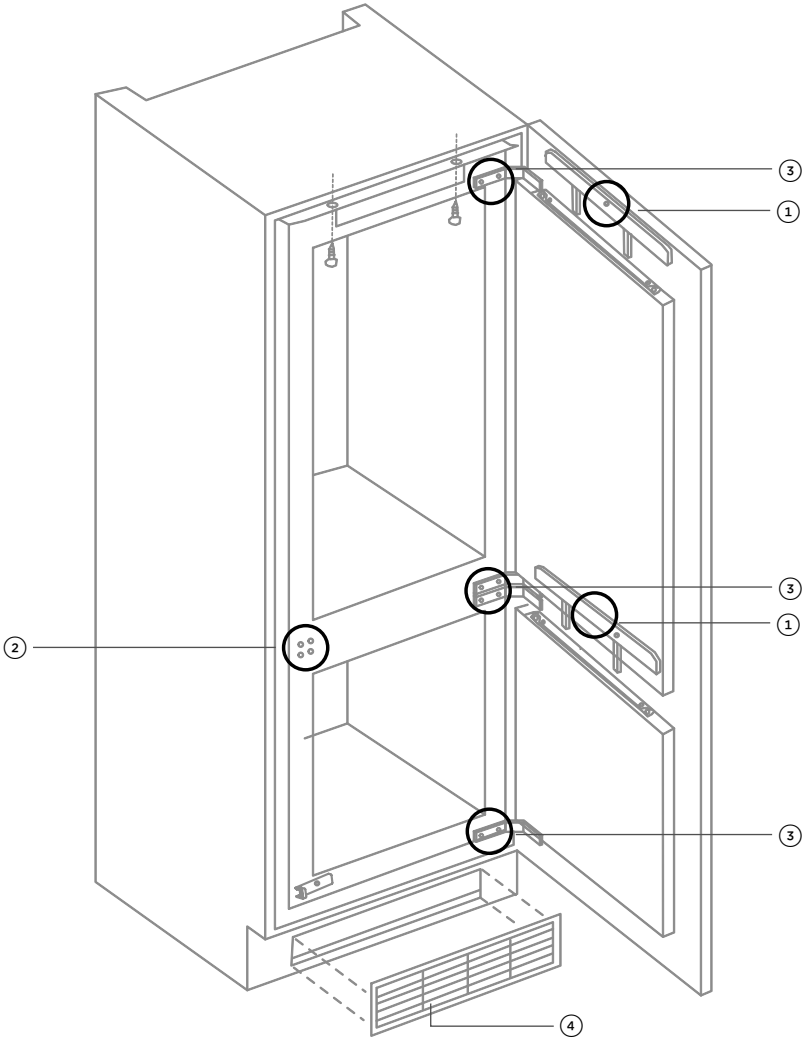
9. Bottom adjustment of the cabinet doors

① Loosen the screws slightly, adjust the depth (**A**) and then tighten the screws.
② Insert the wood screws into the remaining holes in the bottom adjustment bracket after adjusting the horizontal positioning of the cabinet door.



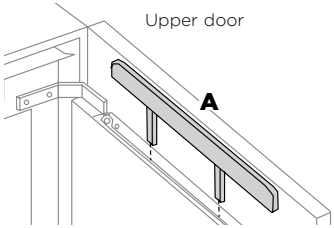
Adjusting bottom of cabinet door

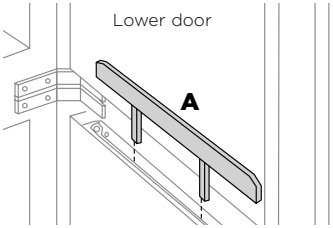
10. Finishing work



Positions of final adjustments

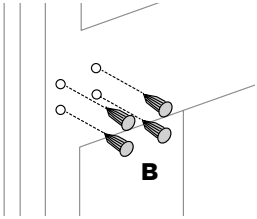
① Insert the top adjustment bracket cover onto the top adjustment bracket (2 places, refer to **A**).



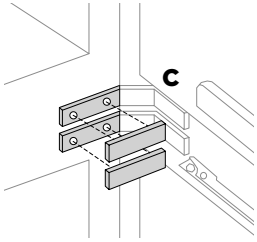


② When changing the hinge position, remember to insert hinge hole sheets (4 places, refer to **B**).

- For left-opening door, take off the hinge hole sheets and change the position of the hinge. Insert hinge hole sheets to the hinge fixing holes on the opposite side.

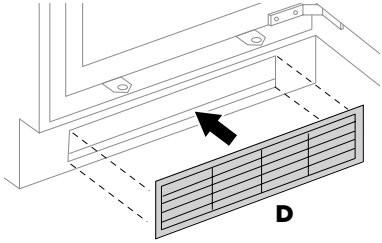


③ Insert the hinge cover (4 places, refer to **C**).

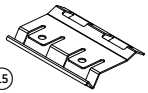


④ Install the ventilation grill at the kick strip section of the refrigerator cabinet (refer to **D**). Fix the ventilation grill into the kick strip.

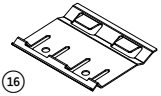
- Grille can be purchased as an optional accessory. Go through spare parts (selected markets only) or your authorised retailer. Part number 873917.



Components list — Trim kit installation



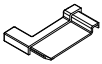
⑮
Top trim clip
H0060114628
(2)



⑯
Side trim clip
H0060114629
(8)



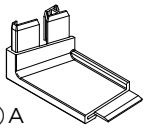
⑰
Trim end LH
H0060224901
(2)



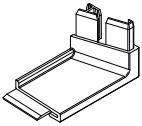
⑱
Trim end RH
H00060224901A
(2)



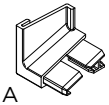
⑲
Screw
H0130100516
(20)



⑳ A
Top corner
non hinged RH
H0060224899
(1)



⑳ B
Top corner
non hinged LH
H0060224899A
(1)



㉑ A
Top corner
hinged LH
H0060224900
(1)



㉑ B
Top corner
hinged RH
H0060224900A
(1)



㉒
Top trim
H0060114625
(1)



㉓
Side trim bottom
compartment
hinged side
H0060114626B
(1)



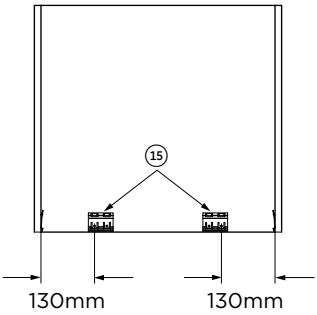
㉔
Side trim top
compartment
hinged side
H0060114626A
(1)

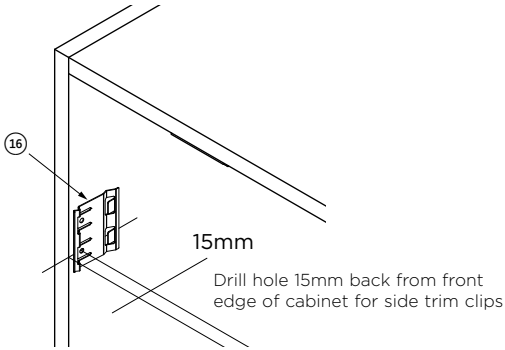


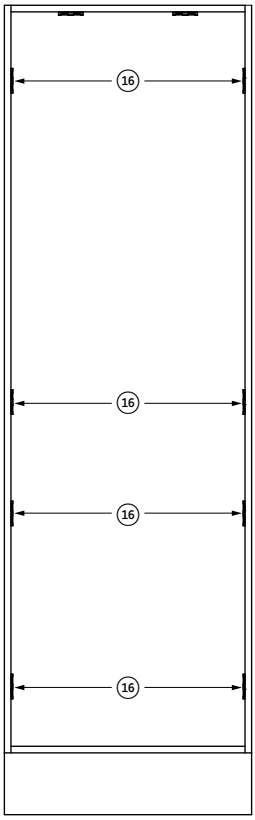
㉕
Side trim non
hinged side
H0060114626
(1)

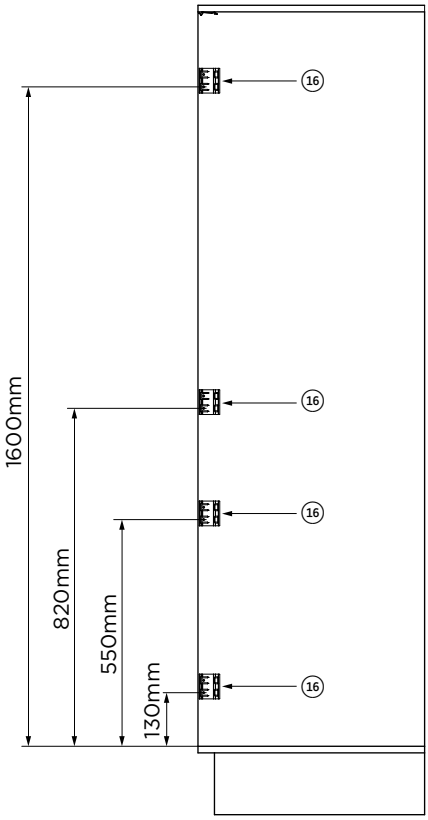
Mounting the trim clips to the cabinetry

Attach brackets at ‘Installation Instructions — Refrigerator’, ‘1. Preparations before installation’.



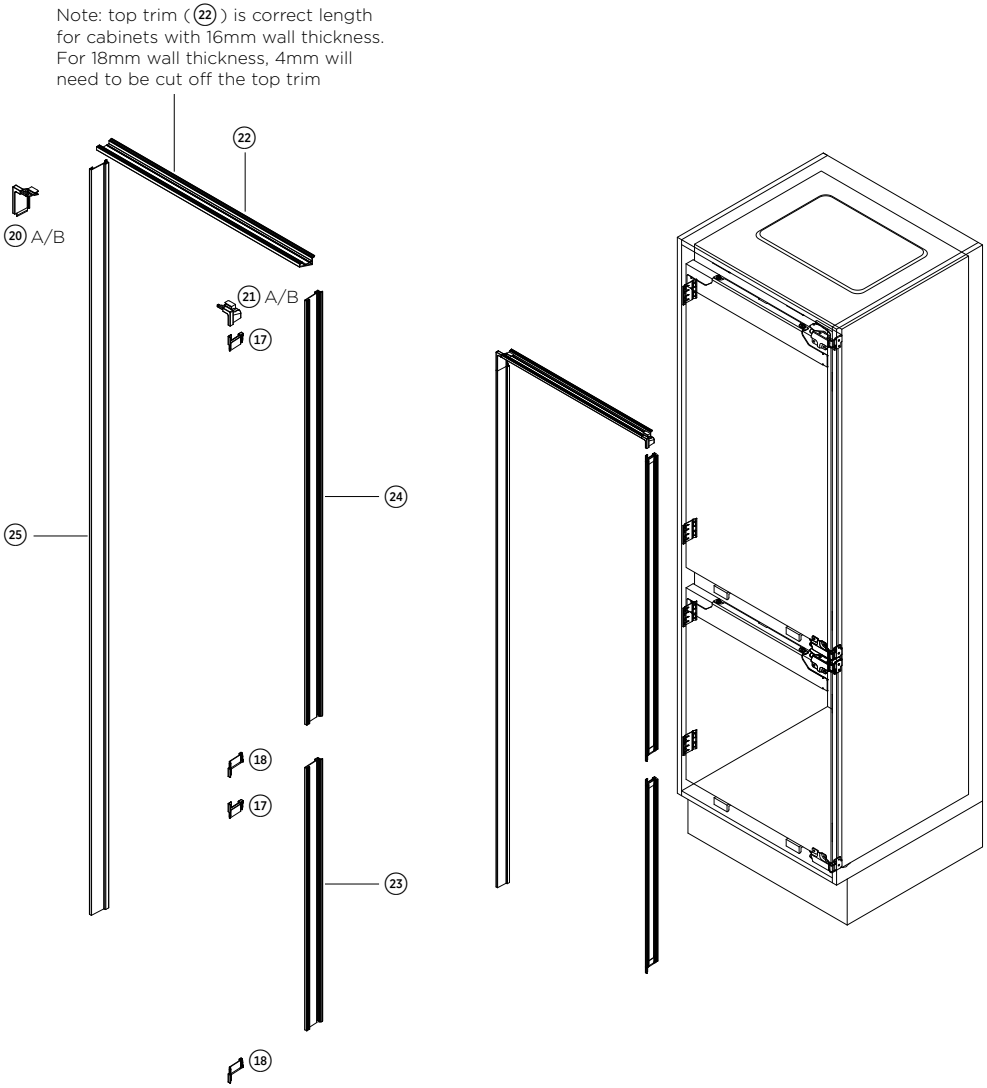






Installation of trim kit

Attach trims at 'Installation Instructions — Refrigerator', '10. Finishing work'.



If your refrigerator is turned off for any reason, wait 10 minutes before turning it back on. This will allow the refrigeration system pressures to equalise before restarting.

Moving your refrigerator

- Turn off the appliance by pressing the ⏻ button for 3 seconds, turn it off at the wall and unplug it from the power point. Remove all food inside.
- Relocate and install. The inclination during transportation shall be less than 45° to ensure no damage to the cooling system occurs.

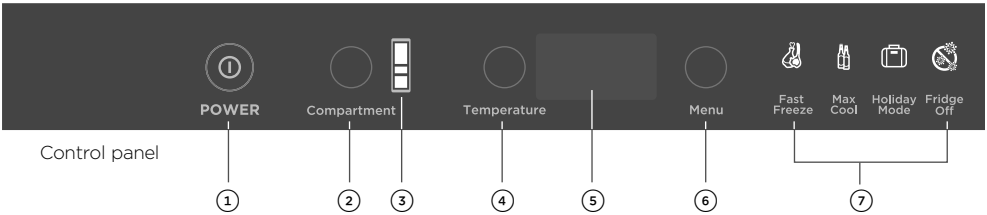
Storing your refrigerator

- When storing your cleaned appliance, leave the door(s) open. This allows air to circulate and prevents the build up of bacteria and moulds.
- Before using again, clean well using a mixture of warm water and baking soda (add 1tsp of baking soda to each 500ml of water). Rinse with clean water.

Holiday time

- We recommend you leave your refrigerator operating on 'Holiday Mode' (see page 33) while you are on holiday.
- For extended time away from home, remove all food and unplug the power plug. Clean the refrigerator and open all doors to ensure undesirable odours do not develop.

Control panel



Note: control panel shows all icons and options available on the control panel where in fact icons and options will only be visible when they have been selected or interacted with.

① **Power Off/On** ⏻

Press ⏻ to turn the appliance off or on.

- To turn the refrigerator off hold the ⏻ button for 3 seconds, the control panel will not function.
- To turn the refrigerator on hold the ⏻ button for 3 seconds, the control panel will function as normal.

② **Compartment select button**

Press this button to scroll through the refrigerator, variable-temperature drawer and freezer compartments. The Compartment icon (③) will illuminate each of the compartments successively with each press of the button (②).

④ **Temperature select button**

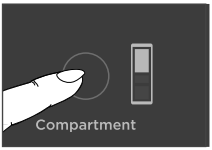
Press this button to scroll through the temperatures available for each of the compartments. The Temperature display (⑤) will show each of the available temperatures successively with each press of the button (④).

⑥ **Menu select button**

Press this button to scroll through the special functions: Fast Freeze, Max Cool, Holiday Mode and Fridge Off. Each of the special functions icons (⑦) will illuminate with each press of the button (⑥).

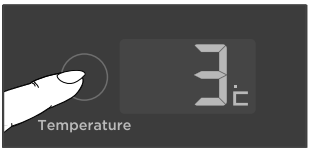
Setting/changing the temperature of a compartment

① Press the ‘Compartment’ select button to scroll through the compartments indicated on the compartment icon. Stop when the compartment you wish to set is illuminated eg the refrigerator compartment.



Selecting the refrigerator compartment

② Press the ‘Temperature’ select button to scroll through the available temperatures for that compartment. Stop when your desired temperature is displayed eg 3°C.



Setting the refrigerator compartment temperature

- The selected temperature and compartment will flash and then the temperature display will revert back to the actual measured temperature.

Available refrigerator compartment temperatures:
2°C, 3°C, 4°C, 5°C, 6°C, 7°C, 8°C

Available variable-temperature drawer temperatures:
-5°C, -4°C, -3°C, -2°C, -1°C, 0°C, 1°C, 2°C, 3°C

Available freezer compartment temperatures:
-24°C, -23°C, -22°C, -21°C, -20°C, -19°C, -18°C, -17°C, -16°C, -15°C

Setting a special function

Fast Freeze

This function helps you get the best possible results when freezing fresh food. 'Fast Freeze' boosts the freezing speed by dropping the freezer compartment to a colder temperature for a preset time to ensure freshness, texture and taste are retained during the freezing process.

To activate and deactivate 'Fast Freeze':

- To activate the 'Fast Freeze' press the 'Menu' select button once. The icon will start to flash. After 5 seconds the icon will stop flashing and remain illuminated indicating that 'Fast Freeze' has been activated.
- 'Fast Freeze' will automatically deactivate. However if you wish to manually deactivate 'Fast Freeze' press the 'Menu' select button once. The icon will flash then turn off and the freezer compartment will return to its previously set temperature.



Activating and deactivating 'Fast Freeze'

IMPORTANT!

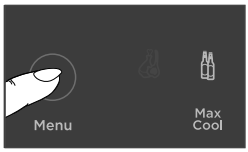
For best results we recommend that you activate this function before it is required.

Max Cool

Having the refrigerator door open for long periods of time or loading the refrigerator full of warm food (such as after a trip to the supermarket) will raise the temperature of the compartment. 'Max Cool' boosts the cooling power by dropping the refrigerator to a colder temperature for a preset time, thereby ensuring vital nutrients, freshness, texture and taste are retained.

To activate and deactivate 'Max Cool':

- To activate 'Max Cool' press the 'Menu' select button twice. The icon will start to flash. After 5 seconds the icon will stop flashing and remain illuminated indicating that 'Max Cool' has been activated.
- 'Max Cool' will automatically deactivate. However if you wish to manually deactivate 'Max Cool' press the 'Menu' select button twice. The icon will flash then turn off and the refrigerator compartment will return to its previously set temperature.



Activating and deactivating 'Max Cool'

IMPORTANT!

For best results we recommend that you activate this function approximately 2 hours before it is required. Alternatively activate this function when placing a load of fresh food into the refrigerator compartment.

Holiday Mode

This function allows your refrigerator to run at an efficient state to save you energy when you are away. Be sure to remove any perishable food items or items close to their expiry dates before activating the 'Holiday Mode'.

To activate and deactivate 'Holiday Mode':

- To activate 'Holiday Mode' press the 'Menu' select button three times. The icon will start to flash. After 5 seconds the icon will stop flashing and remain illuminated indicating that the 'Holiday Mode' has been activated.
- 'Holiday Mode' will not deactivate automatically. Once you return from holiday, press the 'Menu' select button three times. The icon will flash then turn off and the appliance will return to normal operation.



Activating and deactivating 'Holiday Mode'

Fridge Off

This function turns the refrigerator compartment and variable-temperature drawer off while the freezer compartment operates as normal. Be sure to remove all items from the refrigerator and variable-temperature drawers before activating 'Fridge Off'.

To activate and deactivate 'Fridge Off':

- To activate 'Fridge Off' press the 'Menu' select button four times. The icon will start to flash. After 5 seconds the icon will stop flashing and remain illuminated indicating that 'Fridge Off' has been activated.
- 'Fridge Off' will not deactivate automatically. Once you require your refrigerator compartment and variable-temperature drawer to cool, press the 'Menu' select button four times. The icon will flash then turn off and the refrigerator and variable-temperature drawer will return to their previously set temperatures.



Activating and deactivating 'Fridge Off'

IMPORTANT!

The 'POWER' button is not equivalent to turning off the power at the wall.

For cleaning and maintenance, the appliance must be disconnected from the power supply at the wall socket.

Display screen

The display screen will remain illuminated while the refrigerator door is open.

Power failure memory function

The fridge will keep its original settings when power is restored after a power failure. Additionally it will automatically recall and reset the process of quick cooling in the refrigerator, variable temperature drawer and freezer compartments.

Using your refrigerator

- When switched on, the refrigerator will take several hours to cool.
- You can start to store food in it 2 – 3 hours after it has been turned on.
- The refrigerator and variable-temperature drawer compartment temperatures will automatically default to settings suitable for the storage of fresh food items and the freezer compartment will default to a setting suitable for frozen food items. To change these settings refer to 'Operating instructions' section.
- After placing food in the refrigerator, leave it to stabilise for 24 hours. After this time you may wish to alter the temperature.

Loading the refrigerator with food

- Do not store too much food in the freezer. It is recommended not to exceed the load line of the drawers.
- The total weight of the food per shelf should not exceed 24kg in the fridge compartment.

Door alarm

If the refrigerator door has been left open for more then 60 seconds, an alarm will sound to alert the user to close the door.

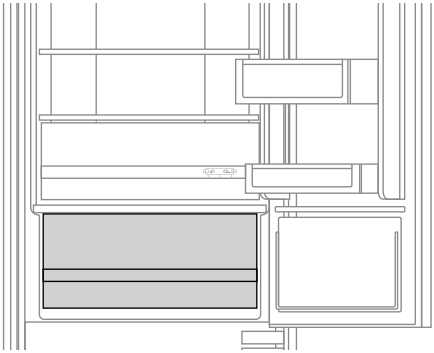
Variable-temperature drawer

This drawer is controlled by a separate system to the refrigerator and freezer compartments to provide you with greater flexibility of food storage.

Different foods require different storage temperatures so we have designed this drawer to operate from -5°C to 3°C. This enables you to set the perfect temperature based on what you are storing in the drawer.

The variable-temperature drawer is suitable for storing fruit and vegetables as well as dairy products, deli products and fresh meats.

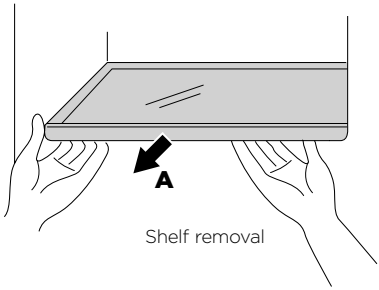
- The 3°C setting is suitable for most fresh, perishable food items such as fruit and vegetables, dairy products and deli items.
- If you are storing fruit and vegetables, keep the drawer set at 3°C and loosely wrap your produce in plastic bags. This will reduce moisture loss and prevent excess moisture build-up.
- To store fresh meat, adjust the temperature to a lower (colder) setting eg -1°C. Ensure the meat is fresh when purchased and covered or wrapped-well during storage.



The variable-temperature drawer

Shelves

Your refrigerator is fitted with shelves specially designed to retain spills, making clean up easier.



Shelf removal

- The shelves can be repositioned at different heights to accommodate different food storage container sizes and heights.
- To remove the shelf, use the front edge to pull the shelf forward (**A**).

Fruit and vegetable bin

The fruit and vegetable bin provides a humid environment for your produce ensuring moisture is retained, nutrients are locked in and your fruit and vegetables are kept fresher for longer.

- To remove the bin, pull it out until it stops, then lift and continue to slide the bin until it is fully extended.

Fruit and vegetable bin humidity slide

The bin has a humidity control slide that can be adjusted to fruit or vegetable setting depending on what is being stored in the bins.


Humidity Control graphic

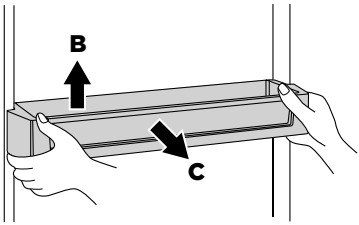
- If you are storing fruit, set the humidity slide to the fruit setting (left side).
- If you are storing vegetables, set the humidity slide to the vegetable setting (right side).
- If you are storing a mixture of fruit and vegetables, position the humidity slide in the centre.

Humidity mat

The humidity mat is designed to hold your fruit and vegetables off the base of the bin. This increases air flow around your produce thereby preventing rotting.

Door shelves

Door shelves can be moved to meet individual storage needs.



Door shelves

- To remove the door shelf, lift the shelf up (**B**) and pull straight out (**C**).
- To install, place shelf into desired door liner retainer, push down gently until shelf stops.

Replacement of the interior light

The LED lighting in your refrigerator saves energy and has a long lifetime. However, if replacement of an LED is required, simply call your Fisher & Paykel trained and supported service technician and they will replace it for you.

Interior light: 12V, max 2.5W.

IMPORTANT!

Your refrigerator is designed to operate for many years without the need for service checks. However, if your refrigerator is malfunctioning, have it attended to by your Fisher & Paykel trained and supported service technician as soon as possible. All electrical repairs must be carried out by an adequately trained service technician or qualified electrician.

Interior

- It is important to keep the interior of the refrigerator and freezer clean to help prevent food from becoming contaminated during storage.
- The amount and types of food stored determines how often cleaning should be carried out (ideally once every 1 to 2 weeks) in the refrigerator.
- Remove the shelves, door shelves and bins and rinse these parts in a mixture of warm water and liquid dishwashing detergent. Rinse and dry the shelves and bins thoroughly before replacing them into the refrigerator.
- Wipe over the interior surfaces with a mixture of warm water and liquid dishwashing detergent or baking soda dissolved in warm water (add 1tsp of baking soda to each 500mls of water). Rinse with clean water.
- To help remove “old stale refrigerator” smells add a few drops of vanilla essence or vinegar to the water before cleaning.
- Do not use harsh, abrasive cloths or cleaners or highly perfumed, strong smelling cleaners or solvents on any part of the refrigerator as they can cause damage.

Glass shelves

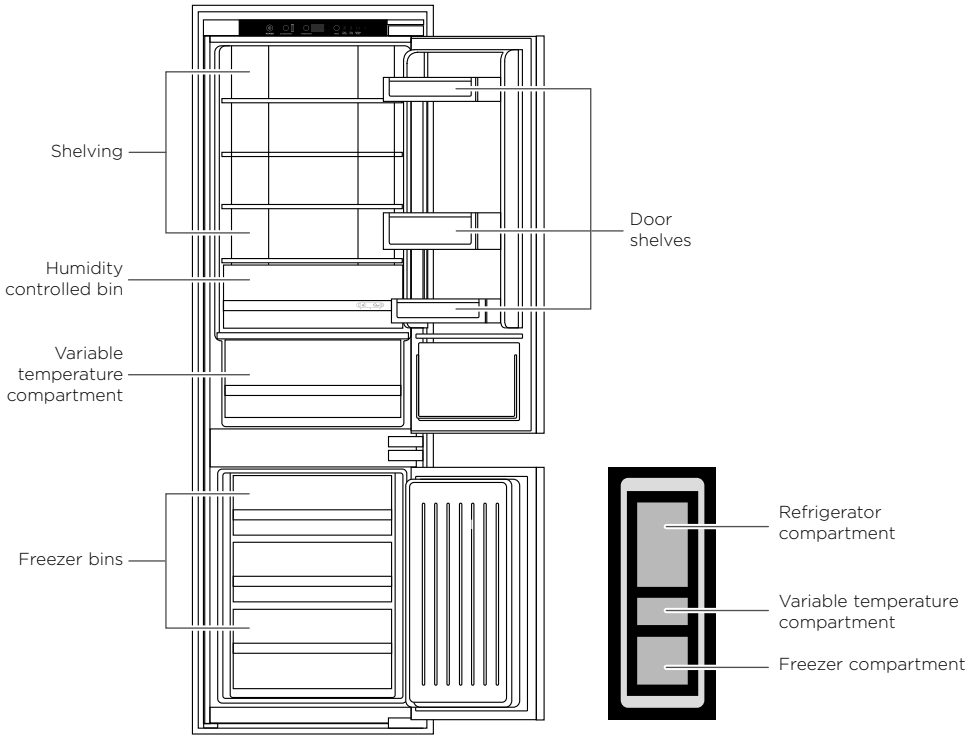
- Clean with warm water and detergent or a glass cleaner. If cleaning the shelves without removing from the cabinet, use only warm water and detergent as a glass cleaner can damage the plastic components of your refrigerator.

Exterior surfaces

- Clean exterior surfaces with warm water and detergent only.
- If necessary, clean the magnetic door gasket with an old toothbrush, and a mixture of warm water and liquid dishwashing detergent.

STORING FOOD IN YOUR REFRIGERATOR

There are recommended storage areas for various foods. As cold air circulates inside the refrigerator, there is a temperature difference within both the fresh food and freezer compartments.



COMPONENTS	
Humidity controlled bin	This bin helps to provide a humid microclimate to extend the storage times of fruit and vegetables.
Shelving	• Selectable shelf heights. • Heat treated safety glass. • Adjustable door shelves.
Variable temperature compartment	This compartment enables you to set the perfect temperature between 23°F – 37°F (-5°C – 3°C) based on what you are storing.
Freezer bins	Allows for easy storage of frozen items.

STORING FOOD IN YOUR REFRIGERATOR COMPARTMENT AND VARIABLE-TEMPERATURE DRAWER

Storing fresh, perishable foods in your refrigerator helps to extend storage times. The cold temperatures slow down the major causes of food spoilage — possible growth of bacteria, moulds and yeasts, and microbial chemical and physical reactions.

Fresh food care

IMPORTANT!

The quality of food before it is placed in the refrigerator is critical to successful storage.

For best results:

- Select foods that are very fresh and of good quality.
- Buy only the amount that you will use within the recommended storage time. If you buy extra, plan to freeze it.
- Ensure that food is well wrapped or covered before it is stored. This will prevent food from dehydrating, deteriorating in colour or losing taste and will help maintain freshness. It will also prevent odour transfers. Vegetables and fruit do not need to be wrapped provided they are stored in the vegetable bins of the refrigerator.
- Make sure that strong smelling foods are wrapped or covered and stored away from foods such as butter, milk and cream which can be tainted by strong odours.
- Refrigerate fresh, perishable foods as soon as possible after purchase. If left at room temperature for any length of time the rate of deterioration will be accelerated.
- Avoid placing food directly in front of air outlets, as it may freeze. Cold air needs to circulate to maintain safe food storage. Do not open the refrigerator door unnecessarily.
- Cool hot foods down before placing them in the refrigerator. This should be done quickly. It can be aided by placing the container of food in a bowl of ice and water; renew the ice as necessary. (Note: hot containers may damage shelves and walls of the refrigerator).
- Store raw and cooked foods in separate containers or packaging to prevent cross contamination.

In addition:

- Keep the refrigerator clean. Wipe the inside walls and shelves frequently (refer to 'Cleaning care' on page 41) and place only clean containers in the refrigerator.
- Keep a close check on the quality of food in your refrigerator. Discard any food that shows signs of spoilage. Pay particular attention to meat, fish and poultry, as these foods are highly perishable. Use food within the recommended storage times.

Dairy foods and eggs

- Most pre-packed dairy foods have a recommended 'use by/best before/best by' date stamped on them. Store them in the refrigerator and use within the recommended time.
- Butter can become tainted by strong smelling foods so it is best stored in a sealed container.
- Eggs should be stored in the refrigerator. For best results, especially when baking, remove the eggs from the refrigerator two hours before use.

Red meat

- Place fresh red meat on a plate and loosely cover with waxed paper, plastic wrap or foil.
- Store cooked and raw meat on separate plates. This will prevent any juices lost from the raw meat from contaminating the cooked product.
- Delicatessen meats should be used within the recommended storage time.

Poultry

- Fresh whole birds should be rinsed inside and out with cold running water. Dry and place on a plate. Cover loosely with plastic wrap or foil.
- Poultry pieces should also be stored this way. Whole poultry should never be stuffed until just before cooking, otherwise food poisoning may result.
- Cool and refrigerate cooked poultry quickly. Remove stuffing from poultry and store separately.

Fish and seafood

- Whole fish and fillets should be used on the day of purchase. Until required, refrigerate on a plate loosely covered with plastic wrap, waxed paper or foil.
- If storing overnight or longer, take particular care to select very fresh fish. Whole fish should be rinsed in cold water to remove loose scales and dirt and then patted dry with paper towels. Place whole fish or fillets in a sealed plastic bag.
- Keep shellfish chilled at all times. Use within 1 – 2 days.

Precooked foods and leftovers

- These should be stored in suitable covered containers so that the food will not dry out.
- Keep for only 1 – 2 days.
- Reheat leftovers only once and until steaming hot.

Fruit and vegetable bins

- Although most fruit and vegetable varieties store best at low temperatures, take care not to store the following at temperatures of less than 7°C for long periods:
  Citrus fruit, melons, eggplant, pineapple, paw paw, courgettes, passionfruit, cucumber, peppers, tomatoes.
- Undesirable changes will occur at low temperatures such as softening of the flesh, browning and/or accelerated decaying.
- Do not refrigerate avocados (until they are ripe), bananas, mangoes or pepinos. If possible store fruit and vegetables separately, ie fruit in one bin and vegetables in the other.

The use of temperatures of -18°C or colder to store food means that the food can be kept for longer periods than when refrigeration temperatures are used. This is because the growth of bacteria, moulds and yeasts are stopped, and microbial chemical and physical reactions are severely restricted at very low temperatures.

Frozen food care

For best results:

- Choose only high quality foods that freeze well.
- Store at -18°C or colder. Take care to maintain this low storage temperature, eg try to avoid opening the freezer door unnecessarily. If your ice cream is soft you are running your freezer too warm.
- Leave space at the top of containers, glass jars or plastic bags containing liquids or semi-solid foods as they expand during freezing. Usually 20 – 50mm head space is recommended. Seal well. Ideally, remove all the air from the package after food is frozen.
- Packages or containers of solid foods should have the air removed from them and be sealed tightly before freezing.
- Freeze immediately and as quickly as possible. Freeze only small quantities of food at any one time. For best results we recommend that only 1kg of food be frozen per 25L freezer capacity. (About 3kg in small freezers and 4kg in larger freezers).
- Do not pile frozen food around the fan cover. This can prevent adequate air circulation.
- Thaw foods preferably in a refrigerator, or using a microwave oven or multifunction oven.
- Keep a constant turnover of food. Use older items of food first. Do not exceed recommended storage times.
- Use good quality freezer proof packaging to maintain food quality.
- If food is only covered in plastic film place inside a freezer-proof plastic bag.

Recommended freezer storage times

These times should not be exceeded.

MONTHS	TYPE OF FOOD STORED
1	Bacon, casseroles, milk
2	Bread, ice cream, sausages, pies — (meat and fruit), prepared shellfish, oily fish
3	Non-oily fish, shellfish, pizza, scones and muffins
4	Ham, cakes, biscuits, beef and lamb chops, poultry pieces
6	Butter, vegetables (blanched), eggs whole and yolks, cooked crayfish, minced meat (raw), pork (raw)
12	Fruit (dry or in syrup), egg whites, beef (raw), whole chicken, lamb (raw), fruit cakes

Meat, poultry and game

- Do not try to freeze more than 1kg meat per 25L freezer capacity. Meat must be frozen quickly in order to maintain its texture.
- Do not stuff poultry before freezing.
- Red meat can be cooked from frozen, or from the partly or completely thawed states. Remember to allow extra cooking time if cooking from frozen.
- Always thaw poultry completely before cooking.

Fish

- Fish is best frozen commercially. If, however, you do want to freeze fish at home, make sure the fish is very fresh and of high quality.
- Clean, scale and preferably leave whole. All fish should be wrapped in two layers of packaging as depending on the type of fish, odours and flavours can be readily transferred either to or from it. Seal well.
- For best results, cook from either the frozen or partly thawed state.

Vegetables

- Most vegetables freeze well, although 'salad' vegetables lose their crispness. Other vegetables, eg celery, onion and tomatoes, should only be used in cooked dished as they soften on freezing.
- Freeze only high quality, mature, ready-to-eat vegetables.
- Sort and discard any that are damaged.
- It is necessary to blanch most raw vegetables prior to freezing.
- Blanching involves a short cooking period during which vegetable enzymes are destroyed. If these enzymes are not destroyed they cause undesirable physical and chemical changes during freezer storage.
- Vegetables can be blanched in boiling water, steam or in a microwave oven. If using boiling water, boil vegetables for 2 – 4 minutes and cool quickly.
- In general frozen vegetables are best cooked from their frozen state.

Prepared and cooked foods

- Most cooked foods can be frozen but it is not recommended to freeze the following:
- Cooked egg white, custards, cream fillings and milk puddings, gelatine or jelly-like dishes, mayonnaise and similar salad dressings, meringue toppings. These tend to separate on thawing.

Fruit

- Choose high quality, mature, and ready-to-eat fruit. Preferably select varieties recommended for freezing.
- Avoid unripe and over-ripe fruit.
- The way fruit is packed depends on how it is to be used. Fruits packed in syrup are ideal for desserts, whereas fruits packed without sugar are better used for cooking. Most fruits can be stored for 8 – 12 months.

TROUBLESHOOTING

If there is a problem with your appliance, please check the following points before contacting your local Fisher & Paykel trained and supported service technician or the Customer Care Centre.

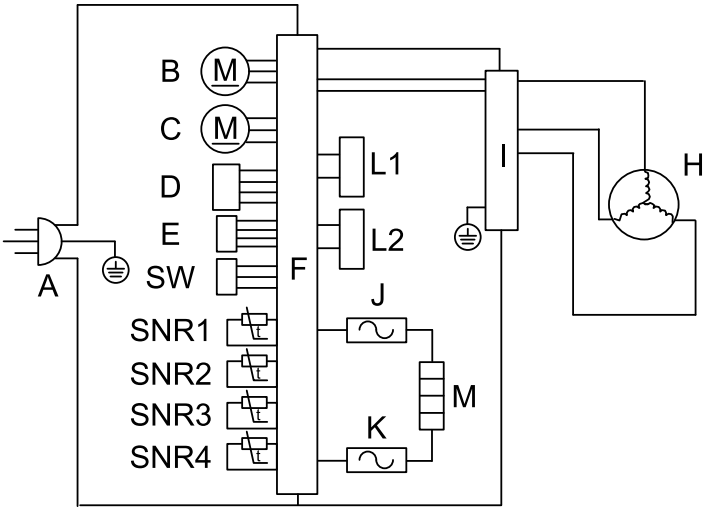
Product parts and accessories can be purchased through Fisher & Paykel Customer Care Centre or online at www.fisherpaykel.com (this service is available to selected markets only).

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Appliance does not operate.	No electricity at power outlet.	Check that the plug is correctly connected and power switched on.
		Check another appliance at the same outlet.
		Check house fuse.
	The refrigerator is in the defrosting cycle.	This is normal for an automatic defrosting refrigerator.
	The refrigerator is turned off.	Press the ⏻ button for 3 seconds to start the refrigerator.
Light not working.	Light not functioning.	The light cannot be serviced by the user. Contact your Fisher & Paykel Dealer or Fisher & Paykel trained and supported service technician.
	Refrigerator not working.	See previous section above.
Motor operates for long periods.	Hot weather.	Minimise door openings to allow temperatures to stabilise.
	Frequent door openings.	
	Large amount of food recently added.	
	Temperature control set too low.	See ‘Operating instructions’ section on page 31.
	Doors not sealing properly.	Check that the cabinet is levelled and gasket seals are clean.
Storage compartment(s) too warm.	Temperature setting not correct.	See ‘Operating instructions’ section on page 31.
	Frequent door openings.	Minimise door openings to allow temperatures to stabilise.
	Large amount of food recently added.	
Food freezing in the refrigerator.	Temperature setting not correct.	See ‘Operating instructions’ section on page 31.
	Food placed directly in front of air outlets.	Move chill sensitive foods away from the centre back of the shelf. Refer to ‘Storing food in your refrigerator compartment and variable-temperature drawer’ on page 43.

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Unfamiliar noises.	Cabinet not stable or level.	Ensure cabinet is on even flooring.
	Freezer is defrosting.	This is normal.
Water in the vegetable bins.	Condensation is formed by the water produced by fruit and vegetables.	A small amount of condensation is beneficial for fruit and vegetable storage. If there is too much water, store fruit and vegetables loosely wrapped in plastic bags.
		Wipe out water with a cloth.
Condensation inside fresh food compartment.	Frequent or long door openings.	Minimise door openings.
	Door gasket leaking.	Check that gasket is sitting flat and sealing tightly.
	Not unusual during periods of high humidity.	Wipe dry.
Ice buildup inside freezer compartment.	Freezer door not closing tightly.	Move items in the freezer so that the door can close tightly.
		Check and clean door gasket seal.

PROBLEM If you hear...	POSSIBLE CAUSE	WHAT TO DO
Abnormal sound.	The refrigerator is not located either in a levelled cabinet or on level flooring.	Ensure cabinet is on even flooring.
	The refrigerator touches some object(s) around it.	Remove objects around it. Refer to 'Installation instructions' on page 12.
Slight sound similar to that of flowing water.	This is the sound of the refrigerating system.	This is normal.

WIRING DIAGRAM



A	Power cord plug
B	FC Fan
C	Cooling Fan
D	PC Damper
E	Display Panel
SW	PC Door switch
SNR1	PC Temperature sensor
SNR2	FC Temperature sensor
SNR3	Ice Temperature sensor
SNR4	Defrost sensor
F	Main control board
L1	PC Light
L2	Variable temperature compartment light
H	Compressor
I	VCC board
J	Fuse 1
K	Fuse 2
M	Defrost heating element

You automatically receive a 2 year Manufacturer's Warranty with the purchase of this refrigerator covering parts and labour for servicing within the country of purchase.

Fisher & Paykel undertakes to:

Repair or, at its option, replace without cost to the owner either for material or labour any part of the product, the serial number of which appears on the product, which is found to be defective within TWO YEARS of the date of purchase.

Note: this Manufacturer's Warranty is an extra benefit and does not affect your legal rights.

This Manufacturer's Warranty DOES NOT cover

Ⓐ Service calls which are not related to any defect in the product. The cost of a service call will be charged if the problem is not found to be a product fault. For example:
  ① Correcting the installation of the product.
  ② Instructing you how to use the product.
  ③ Replacing house fuses or correcting house wiring or plumbing.
  ④ Correcting fault(s) caused by the user.
  ⑤ Noise or vibration that is considered normal, eg drain/fan sounds, refrigeration noises or user warning beeps.
  ⑥ Correcting damage caused by pests, eg rats, cockroaches, etc.
  ⑦ Replacement light bulbs.

Ⓑ Defects caused by factors other than:
  ① Normal domestic use; or
  ② Use in accordance with the product's user guide.

Ⓒ Defects to the product caused by accident, neglect, misuse or 'act of God'.

Ⓓ The cost of repairs carried out other than by a Fisher & Paykel trained and supported service technician or the cost of correcting such repairs.

Ⓔ Normal recommended maintenance as set out in the product's user guide.

Ⓕ Repairs when the appliance has been dismantled, repaired or serviced by other than a Fisher & Paykel trained and supported service technician or the selling dealer.

Ⓖ Pick-up and delivery.

Ⓗ Transportation or travelling costs involved in the repair when the product is installed outside the Fisher & Paykel trained and supported service technician's normal service area.

Ⓘ Filter replacement except in the case of faulty parts or materials within the filter cartridge.

Ⓙ Damage (including water damage) caused by faulty installation or plumbing.

Nothing in this Manufacturer's Warranty is intended to, or does limit, any rights you may have under law to recover the costs of inspecting or returning the goods to us.

This product has been designed for use in a normal domestic (residential) environment. This product is not designed for any commercial use (whatsoever). Any commercial use by a customer will affect this product's Manufacturer's Warranty.

Service under this Manufacturer's Warranty must be provided by a Fisher & Paykel trained and supported service technician (refer to the 'Customer Care' section at the back of this book). Such service shall be provided during normal business hours. This Manufacturer's Warranty certificate should be shown when making any claim.

For Australian Customers

This Manufacturer's Warranty is an extra benefit and does not affect your legal rights. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Please keep this user guide in a safe place.

Complete and keep for safe reference:

Model _____

Serial No. _____

Purchase Date _____

Purchaser _____

Dealer _____

Suburb _____

Town _____

Country _____

Before you call for service or assistance...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

1. Your product is correctly installed.
2. You are familiar with its normal operation.
3. You have read the 'Troubleshooting' section at the back of the book.

If after checking these points you still need assistance or parts, please refer to your nearest Fisher & Paykel trained and supported service technician, Customer Care, or contact us through our website www.fisherpaykel.com.

In New Zealand if you need assistance...*

Call the Fisher & Paykel Customer Care Centre and talk to one of our Customer Care Consultants.
Toll Free: 0800 FP CARE or 0800 372 273
Fax: (09) 273 0656
Website: www.fisherpaykel.com
Postal address: Fisher & Paykel Appliances Ltd, PO Box 58550, Botany, Auckland 2163

If you need service...*
Fisher & Paykel has a network of Fisher & Paykel trained and supported service technicians that can carry out any service necessary on your appliance. Our Customer Care Centre can recommend a Fisher & Paykel trained and supported service technician in your area.

In Australia if you need assistance...*

Call the Fisher & Paykel Customer Care Centre and talk to one of our Customer Care Consultants.
Toll Free: 1300 650 590
Fax: (07) 3826 9298
Website: www.fisherpaykel.com
Postal address: Fisher & Paykel Appliances Australia Pty Ltd, PO Box 798, Cleveland QLD 4163

If you need service...*
Fisher & Paykel has a network of Fisher & Paykel trained and supported service technicians that can carry out any service necessary on your appliance. Our Customer Care Centre can recommend a Fisher & Paykel trained and supported service technician in your area.

In the United Kingdom if you need assistance...*

Call the Fisher & Paykel Customer Care Centre and talk to one of our Customer Care Consultants.
Phone: 08000 886 605
Fax: 08000 886 606
Website: www.fisherpaykel.com
Postal address: Fisher & Paykel Appliances Ltd, Maidstone Road, Kingston, Milton Keynes, Buckinghamshire, MK10 0BD

In Ireland if you need assistance...*

Call the Fisher & Paykel Customer Care Centre and talk to one of our Customer Care Consultants.
Phone: 1800 625 174 or 01-8077960
Fax: 1800 635 012
Website: www.fisherpaykel.com
Postal address: Fisher & Paykel Appliances, Unit D2, North Dublin Corporate Park, Swords, Co. Dublin

In Singapore if you need assistance...*

Call the Fisher & Paykel Customer Care Centre and talk to one of our Customer Care Consultants.
Phone: 6741 0777
Fax: 6547 0123
Website: www.fisherpaykel.com
Postal address: 150 Ubi Avenue 4, Sunlight Building #03-01A, Singapore 408825

For rest of the world...*

Call the Fisher & Paykel Customer Care Centre and talk to one of our Customer Care Consultants.
Phone: +64 9 273 0660
Fax: +64 9 273 0580
Website: www.fisherpaykel.com
Postal address: Fisher & Paykel Appliances Ltd, PO Box 58550, Botany, Auckland 2163, New Zealand

*If you call, write or contact us via our website please provide: your name and address, model number, serial number, date of purchase and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

Product details can be found on the serial plate located inside the refrigerator compartment.

Registration

Register your product with us so we can provide you with the best service possible. To register your product visit our website: www.fisherpaykel.com

Before you call for service or assistance...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

1. Your product is correctly installed.
2. You are familiar with its normal operation.
3. You have read the 'Troubleshooting' section at the back of the book.

If after checking these points you still need assistance or parts, please refer to your nearest Fisher & Paykel trained and supported service technician, Customer Care, or contact us through our website www.fisherpaykel.com.

Manufactured for:

Fisher & Paykel Appliances Ltd
78 Springs Rd
East Tamaki
Auckland 2013
New Zealand

Manufactured by:

Qingdao Haier Joint Stock Co.ltd
Haier Industrial Park
Haier Road
Qingdao 266101
P.R. China

Complete and keep for safe reference:

Model _____

Serial No. _____

Purchase Date _____

Purchaser _____

Dealer _____

Suburb _____

Town _____

Country _____

EUROPEAN DIRECTIVE 2012/19/EU ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

GB This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate handling of this product.

The symbol  marked on the serial plate, or on the documents accompanying the product, indicates that this appliance cannot be treated as household waste. It shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal of the appliance shall be carried out in accordance with the local environment regulations for waste disposal and ensure the refrigerant circuit is not damaged.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or your Fisher & Paykel retailer/dealer from whom you purchased this product.

FISHERPAYKEL.COM

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The product specifications in this document apply to the specific products and models described at the date of issue. Under our policy of continuous product improvement, these specifications may change at any time. You should therefore check with your Dealer to ensure this document correctly describes the product currently available.

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