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KTP14.../KT/K 1606

The appliance at a glance

Controls, fig. A1:

① On/off and temperature control

"1" = warm "7" = cold

We recommend a **medium** setting.

② Cool-Plus switch*. Switch on at low room temperatures of 18°C or below.

Interior light

Bulb data: max. 15 W, voltage and current should agree with the details on the type plate, bulb fitting: E 14.

Replacing the bulb, fig. A1a:

Switch off the appliance.

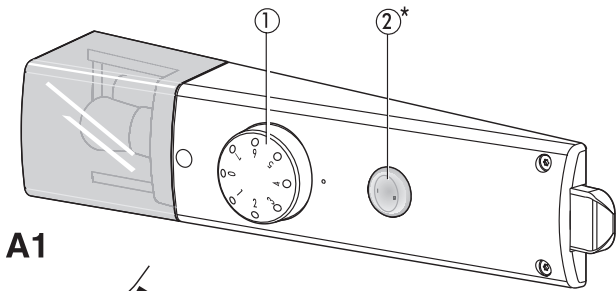
● Pull out the plug or switch off/unscrew the fuse.

● By moving the **bottle and can holder**, you can prevent bottles from tipping over when the door is opened and closed. The holder can be removed for cleaning. With the version illustrated in fig. **A2**, push the front edge of the holder up and detach.

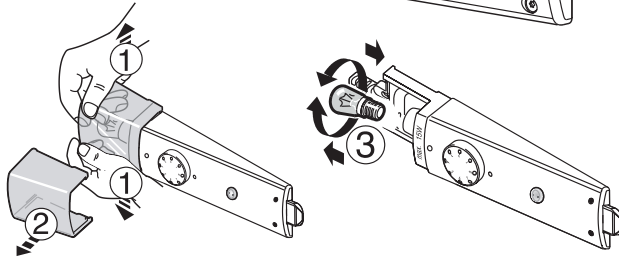
● You can remove all **door racks** for cleaning, fig. **A2**: lift rack and pull forwards.

● **Shelves*** can be adjusted in height for different height items, fig. **A3**:

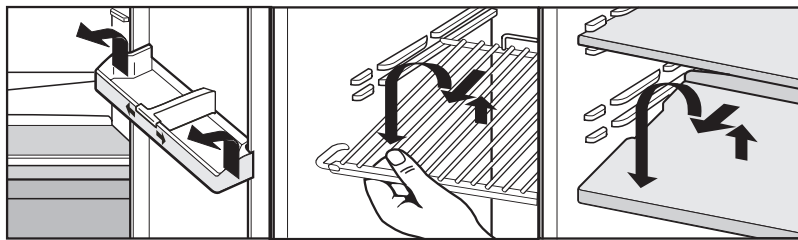
- Lift the shelf, slide forwards and remove.
- Always insert shelves with the raised edge at the back pointing upwards, otherwise food may freeze onto the rear wall.



A1



A1a



A2

A3

Example of food arrangement, fig. A:

- 1 butter, cheese
- 2 eggs
- 3 bottles and cans
- 4 in the freezer compartment*: frozen food, ice-cubes
- 5 preserves, baked goods
- 6 dairy products
- 7 raw meat, fish, cold meats, pre-cooked meals
- 8 vegetables, salad, fruit

Equipment

Butter and cheese compartment*

Adjustable* storage shelves

Jar rack

On/off, temperature control*, interior light

Freezer compartment*

Adjustable bottle and can holder*

Defrost drain

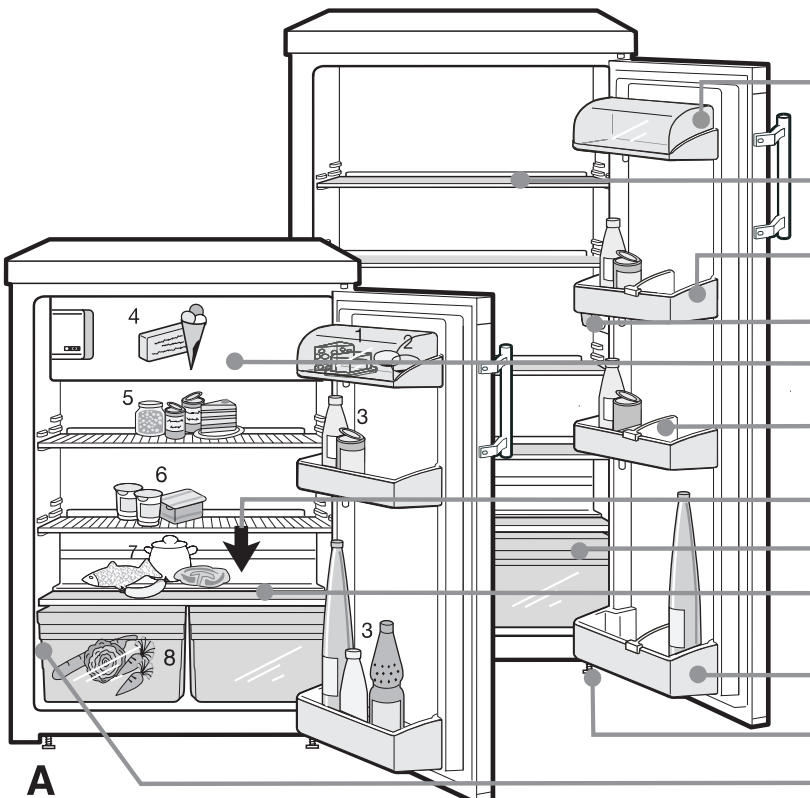
Vegetable, salad and fruit bins

Coldest area of the refrigerator compartment, suitable for cold-sensitive and highly perishable foods

Door rack for large bottles and drinks

Adjustable-height feet

Type/Data plate



A

Congratulations on your purchase. In choosing this appliance you have opted for all the benefits of state-of-the-art refrigeration technology, guaranteeing you top quality, a long life span and excellent reliability.

This appliance has been manufactured with recyclable materials using an environmentally friendly process, so together you and we are making an active contribution to the preservation of our environment.

To get to know all the benefits of your new appliance, please read the information contained in these operating instructions carefully.

We wish you much pleasure with your new appliance.

Keep these operating instructions in a safe place and pass them on to the next owner, where applicable. The operating instructions apply to several models. Differences may therefore occur.

Contents	Page
Operating instructions	
The appliance at a glance	8
Safety regulations	9
1 Safety instructions and warnings	10
Disposal notes	10
Setting up	10
Connecting to the mains	10
2 Cooling	11
Switching the appliance on and off	11
Setting the temperature	11
3 Freezer compartment	11
Freezing fresh food	11
Notes on freezing and storage	11
Notes on energy saving	11
4 Defrosting, cleaning	12
5 Troubleshooting	13
Customer service and type plate	13
Instructions for installation and modification	
Dimensions	13
Changing over door hinges	13
Installing underneath a worktop	13
Insertion into row of kitchen units	13

Safety regulations

- The appliance* is designed for refrigerating food and for storing frozen food, freezing small quantities of fresh food and/or for making ice-cubes, depending on whether it is fitted with a freezer compartment or not. The appliance is designed as a household appliance. If used commercially, the relevant regulations on commercial use must be observed.

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

Climate rating	Set for ambient temperatures of
SN	+10°C to +32°C
N	+16°C to +32°C
ST	+18°C to +38°C
T	+18°C to +43°C

- The refrigerant circuit has been tested for leaks.
- The appliance complies with current safety regulations and EC directives 73/23/EEC and 89/336/EEC.

1 Safety instructions and warnings

Disposal notes

The packaging is made of recyclable materials.



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

- **Keep packaging materials away from children - polythene sheets and bags can cause suffocation!**
- Please return the packaging to an official collection point.



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

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



Technical safety

- To prevent injury or damage to the unit, the appliance should only be transported wrapped and set up by two people.
- The refrigerant R 600a is environmentally friendly but flammable.
- Do not damage the refrigerant circuit pipes. Splashes of refrigerant can harm your eyes or ignite.
- If refrigerant escapes, remove all naked flames or sources of ignition in the vicinity of the leak, disconnect the appliance from the mains and ventilate the area well.
- In the event that the appliance is damaged, contact the supplier immediately before connecting to the mains.
- To guarantee safe operation, ensure that the appliance is set up and connected as described in these operating instructions.
- Disconnect the appliance from the mains if any fault occurs. Pull out the plug (not by pulling on the mains cable) or switch off or remove the fuse.
- **Any repairs and work on the appliance should only be carried out by the customer service department, as unauthorised work could prove highly dangerous for the user.** The same applies to changing the mains power cable.



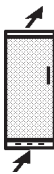
Safety during use

- Do not store explosives or sprays using combustible propellants such as butane, propane, pen-tane, etc. in the appliance. Electrical components might cause leaking gas to ignite. You can identify such sprays by the printed contents or a flame symbol.
- Only store high-percentage alcohol in tightly sealed, upright containers.
- Do not allow naked flames or ignition sources to enter the appliance.
- Do not use electrical appliances inside the appliance (e.g. steam cleaners, heaters, ice makers, etc.).
- The appliance is not intended for use by young children or infirm persons without supervision.
- Do not stand on the plinth, drawers or doors or use them to support anything else.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they have been given initial supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

- Avoid prolonged skin contact with cold surfaces or chilled/frozen food. This could cause pain, numbness and frostbite. In the case of prolonged skin contact, protective measures should be taken, e.g. gloves should be worn.
- Do not consume food which has been stored for too long, as it could cause food poisoning.

Setting up

- When setting up/fitting ensure that the refrigerant circuit pipes are not damaged.
- Once in position, use a 10 spanner to adjust the feet so that the appliance is level and does not wobble.
- Avoid positioning in direct sunlight or next to an oven, radiator or similar, in damp locations or near spraying water.
- Standard EN 378 specifies that the room in which you install your appliance must have a volume of 1 m³ per 8 g of R 600a refrigerant used in the appliance, so as to avoid the formation of inflammable gas/air mixtures in the room where the appliance is located in the event of a leak in the refrigerant circuit. The quantity of refrigerant used in your appliance is indicated on the type plate on the inside of the appliance.
- **The ventilation grilles should not be obstructed. Always ensure that there is good ventilation and that the outward flowing air is able to escape.** Please note the appendix concerning installation instructions.
- Condensation may form on the outside of the refrigerator/freezer during periods of high humidity. Constant ventilation of the installation site is recommended.
- Do not place heat-emitting appliances, e.g. microwave oven, toaster, etc., on top of the refrigerator or freezer.



Connecting to the mains

Power supply (AC) and voltage

at the operating point must comply with the details on the type plate, which is located on the inside left of the appliance, next to the vegetable bins.

- **Connect the appliance with a properly earthed fused plug and socket only.**
- The socket must be fused with a 10 A fuse or higher, it must be away from the rear of the appliance and must be easily accessible.
- Do *not* connect the appliance to the supply with other equipment using an extension cable - risk of overheating.
- When removing the mains cable from the back of the appliance, remove the **cable holder** as well so as to avoid vibration noise.

The wires in the mains lead are coloured in accordance with the following code: green/yellow = earth, blue = neutral, brown = live.

Warning! This appliance must be earthed.

Non-rewireable plugs BS 1363

If this machine or appliance is fitted with a non-rewireable plug, the following information applies: If the socket outlets are not suitable for the plug supplied with this product, it must be cut off and an appropriate plug fitted. The plug cut from the flexible cord should be disposed of and on no account be inserted into a 13 A socket elsewhere in the house (electric shock hazard).

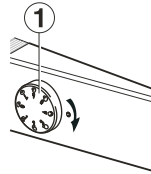
The fuse cover **must** be re-fitted when changing the fuse, and if the fuse cover is lost the plug **must not** be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words on the base of the plug (as applicable to the design of the plug fitted). The correct rating of the replacement fuses that are ASTA approved to BS 1362 should be fitted. Replacement fuse covers may be purchased from your local electrical suppliers, electricity showroom or approved service agent.

2 Cooling

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

Switching the appliance on and off, setting the temperature

- **On:** Turn the temperature control ①, fig. A1, clockwise from "0" to "4". The appliance is now switched on and the interior light comes on.
- **Off:** The appliance is switched off at the "0" setting. The interior light is off.
- The positions of the temperature control indicate the following:
 - "1" = **warm**, lowest cooling setting
 - "7" = **cold**, highest cooling setting
- We recommend a **medium** setting.

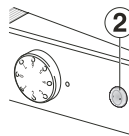


For appliances with a **freezer compartment:**

- If you are storing frozen food and wish to ensure that the low freezer temperature is maintained, we recommend setting the temperature control to between "4" and "7".

Cool-Plus switch ②*

- **At low room temperatures of 18°C or below**, switch on the Cool-Plus switch ②, fig. A1, on the temperature control housing. This will ensure that the freezer compartment stays at the right temperature.
- **At normal room temperatures of above 18°C**, it is *not* necessary to switch on the Cool-Plus switch; it should stay switched off.



NB: Please note that the temperature inside the appliance is affected by the room temperature, the place where the appliance is installed, the frequency with which the door is opened and how full the appliance is.

Notes on cooling

- As a result of the circulation of the air, the temperature in the refrigerator compartment is not uniform. This can have advantages for storing different types of food.
 - Just above the vegetable bins and at the back of the refrigerator, the air is colder, ideal for raw meat or cold meats.
 - At the top front of the compartment and in the door, the air is warmer, making it ideal for cheese and for spreadable butter.
- Store food so that the air can circulate freely; do not place items too close together, and keep at least 2 cm away from the interior light.
- Always store food in closed containers or wrapped; high-percentage alcohols should be tightly sealed and stored upright.
- Reusable plastic, metal, aluminium and glass containers or cling-film can be used for wrapping.
- Always store food which gives off or is sensitive to ethylene gases such as fruit, vegetables and salads separately or wrapped in order not to affect their storage life; e.g. do not store tomatoes together with kiwis or cabbage.

3 Freezer compartment*

Freezer compartment* ❄️

You can store frozen food for several months, prepare ice-cubes and freeze fresh food in the freezer compartment at temperatures of -18°C and lower (medium temperature setting or lower).

NB: The *air temperature* in the compartment, measured with a thermometer or other measuring equipment, may fluctuate. However this will have little effect on the frozen food when the compartment is full. The *core temperature* of the frozen food will be the average of these values.

Freezing fresh food

Fresh food should be frozen to the core as rapidly as possible. This ensures that the nutritional value, vitamins, appearance and flavour of the food remain intact. Larger quantities of fresh food should be frozen as follows:

- Approx. **24** hours before placing the food in the freezer, turn the temperature control to a **medium to cold setting** (approx. 6).
 - Switch on Cool-Plus ②. Frozen food already stored will receive an additional boost.
- Insert the fresh food. You can freeze up to **2 kg/24** hours. Spread out the fresh food on the bottom of the freezer compartment as much as possible and do not allow it to come into contact with frozen food already stored.
- The freshly frozen food will be thoroughly frozen after 24 hours.
 - Set the temperature control back to its previous setting. Switch off Cool-Plus ② again. The freezing procedure is complete and the appliance will return to its normal cooling function.

Notes on freezing and storage

- Ready frozen food can be placed straight into the freezer compartment.
- Once food has been thawed it should be prepared and not simply frozen again.
- The following approximate values apply for frozen food stored in the freezer compartment:

poultry, beef, lamb	6 to 12 months
fish, pork	2 to 6 months
game, rabbit, veal	4 to 8 months
sausage, ham	2 to 4 months
pre-cooked meals	2 to 4 months
vegetables and fruit	6 to 12 months
cheese, bread, baked goods	2 to 6 months
yeast-risen pastry	1 to 5 months
ice-cream	2 to 3 months

Notes on energy saving

- Ensure that the ventilation spaces are free.
- Avoid keeping the door open for too long.
- Store food logically. Do not exceed the storage period specified.
- Keep all food properly packed and covered so as to avoid its frosting up on the outside.
- Always allow hot food to cool to room temperature before placing in the appliance.
- Defrost frozen food in the refrigerator.
- If an ice layer forms in the freezer compartment*, you should defrost it. This will improve the cold transfer and reduce energy consumption.

* Depending on model and options

4 Defrosting, cleaning

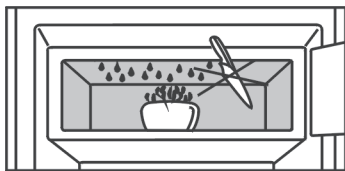
Defrosting

Appliances without a freezer compartment defrost *automatically*. The defrost water is evaporated by the heat from the compressor; drops of water on the rear wall are perfectly normal.

- Ensure that the defrost water can flow freely through the drain hole in the rear wall (arrow in fig. A above).

Freezer compartment*

After a long period of operation, a layer of frost or ice can build up inside the compartment. This increases energy consumption. You should therefore defrost the compartment regularly.



Do not use electric heaters or steam cleaners, defrosting sprays or naked flames for defrosting nor any metal objects for removing the ice. Risk of injury and damage!

To speed up the defrosting process place a saucepan of hot but not boiling water in the compartment.

To defrost:

- Switch off the appliance: disconnect the appliance from the mains or
 - set the temperature control to "0".
- Remove frozen food, wrap in newspaper or blankets and keep in a cool place.
- Leave the freezer compartment door and the appliance door open when defrosting. Mop up the defrost water with a sponge or cloth. Clean the appliance afterwards.

Cleaning

- **Before cleaning, always switch off the appliance. Disconnect from the mains or unscrew or switch off the fuse.**
- Clean the outer walls, inside and equipment by hand with lukewarm water and a little detergent. Because of the risk of injury and damage to the appliance, steam cleaning equipment should not be used. Never use abrasive or scouring sponges. Do not use concentrated cleaning agents and never use abrasive or acid cleaners or chemical solvents.
 - We recommend using a soft cloth and an all-purpose cleaner with a neutral pH value.
 - Ensure that no cleaning water penetrates into the electrical components, drain gully* or ventilation grilles. Wipe the appliance dry.
 - Do not damage or remove the type plate on the inside of the appliance. It is very important for servicing purposes.
- Clean the **drain hole** on the rear wall above the vegetable bins frequently, fig. A, arrow. **If necessary, clean with a thin object, e.g. a cotton swab or similar.**
- The dust should be removed from the **refrigeration unit** and heat exchanger - metal grid at the back of the appliance - once a year. Dust deposits increase energy consumption.
- Ensure that none of the wires or other components are dislodged, bent or damaged.
- Then connect/switch on the appliance.



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

5 Troubleshooting

Your appliance is designed and manufactured for a long life span and reliable operation.

If a malfunction nonetheless occurs during operation, check whether it is due to an operating error. Please note that even during the warranty period the resultant servicing costs in this case will have to be borne by the owner. You may be able to rectify the following faults by checking the possible causes yourself:

Malfunction	Possible cause and remedy
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Appliance does not work:

- Is the appliance switched on properly?
- Is the mains plug properly inserted in the socket?
- Is the socket fuse intact?

The interior light does not come on:

- Is the appliance switched on?
- The bulb is defective. Change the bulb as described in "Interior light".

Interior light on when Cool-Plus activated:

- This is necessary from a technical point of view and is quite normal.

Loud running noise:

- Is the appliance standing firmly on the floor, or does the compressor cause nearby items of furniture or objects to vibrate? If necessary, move the appliance slightly, align by adjusting the adjustable feet, or move bottles and containers apart.

Bubbling noises are normal. These are caused by the refrigerant flowing round the refrigerant circuit.

A short *clicking sound*: This will be heard whenever the refrigeration unit (the motor) switches on or off automatically.

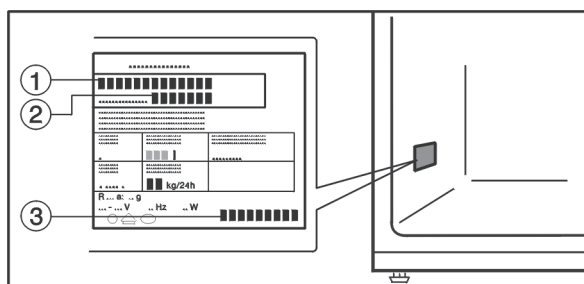
Motor noise: This will be slightly louder for a brief period when the refrigeration unit switches on.

The temperature is not cold enough:

- Is the temperature setting correct? If necessary, set a lower temperature. Loose thermometer in appliance is showing a wrong reading.
- Does the door close properly?
- Is the appliance sufficiently well ventilated? Clear ventilation grilles if necessary.
- Is the ambient temperature too hot? (See "Safety regulations")
- Has the appliance been opened too often or left open too long?
- If applicable, wait until the appliance reaches the required temperature itself.

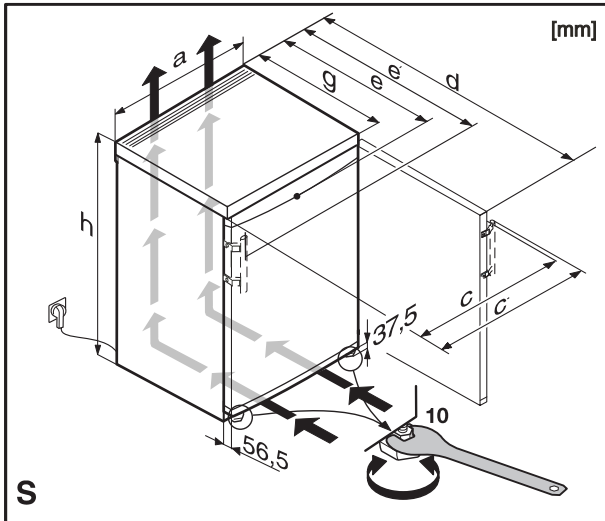
Customer service and type plate

If none of the above causes apply and you cannot rectify the fault yourself, please contact your nearest customer service department (see enclosed list for addresses). State the **type designation** ①, **service number** ② and **appliance number** ③ as given on the type plate, so as to ensure rapid, accurate servicing. The type plate is located inside the appliance on the left-hand side.



* Depending on model and options

Instructions for installation and modification



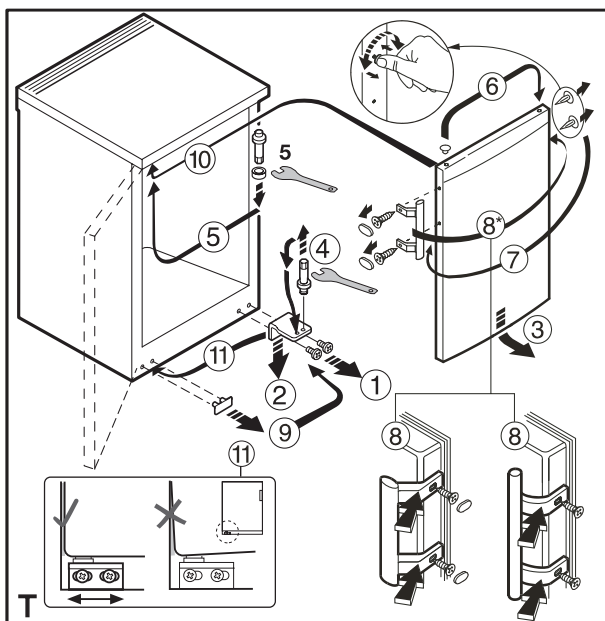
Dimensions

The appliance dimensions can be found in the adjacent diagrams **S** and **U** and in the table below.

Models Nominal width	Appliance dimensions (mm)								
	a	b	c	c'	d	e	e'	f	g
501	497	505	534	1072	620	649	611	610	850
554	550	561	590	1125	623	652	614	610	850
552	-	561	590	1130	628	657	-	613	1168
552	-	561	590	1130	628	657	-	613	1409

Changing over door hinges

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



Installing underneath a worktop*

Table-height appliances up to 850 mm in height can be fitted underneath an existing worktop.

Fig. U: For under-worktop use, the tabletop of the refrigerator can be removed and the appliance fitted underneath the worktop.

- The socket ① must be away from the rear of the appliance and must be easily accessible.
- To remove the tabletop, undo screws ② on the back. Lift the tabletop slightly, slide forwards and remove.
- A ventilation gap in the worktop of at least 140 cm² is needed for ventilation at the back of the appliance. The profile along the back of the worktop may not be more than 10 mm deep on 600 mm worktops.

Insertion into row of kitchen units*

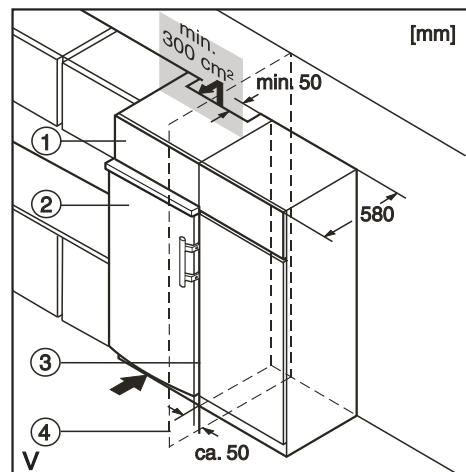
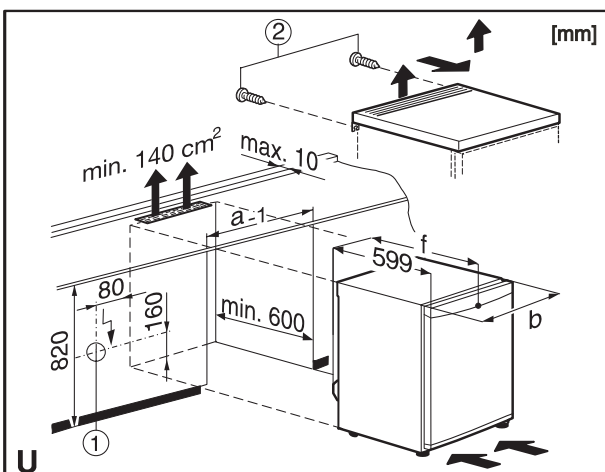
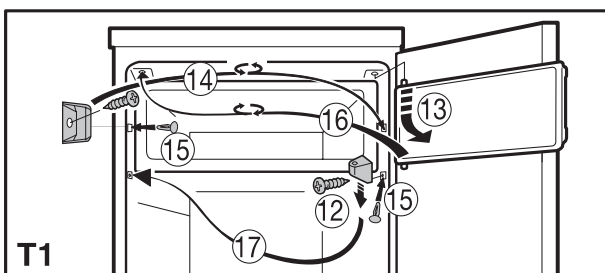
Upright appliances from 1168 mm in height can be installed in a row of kitchen units.

Fig. V: To adapt the height of the appliance to the surrounding furniture a top unit ① can be added.

A gap of at least 50 mm depth must be provided behind and along the entire width of this unit so as to ensure sufficient ventilation. The area of ventilation underneath the ceiling should be at least 300 cm². The greater the area the more economically the appliance will run.

- When setting up the appliance next to a wall ④, a minimum distance of 50 mm must be provided on the hinge side between the appliance and the wall.

- ① top unit
- ② refrigerator/freezer
- ③ kitchen unit side panel
- ④ wall



* Depending on model and options

Subject to modification.