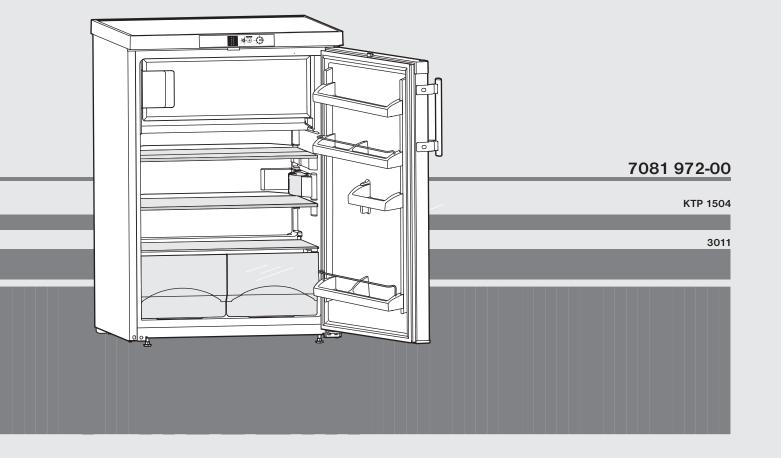
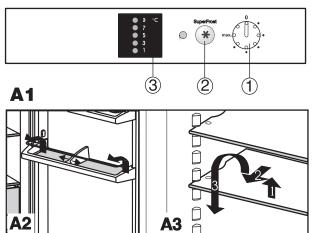
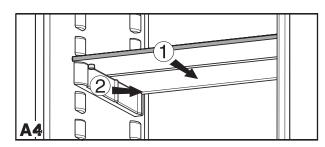
Gebrauchsanweisung für Tischkühlschrank	D
Instructions for Use for Table-Top Refrigerator	GB
Consignes d'utilisation pour réfrigérateur de table	F
Gebruikshandleiding voor tafelkoelkast	NL
Istruzioni per l'uso del frigorifero da tavolo	
Instrucciones de manejo para frigoríficos "Table-Top"	E
Instruções de utilização para frigorífico de mesa	P
Masa dondurma dolabinin kullanım kılavuzu	TR



# The appliance at a glance

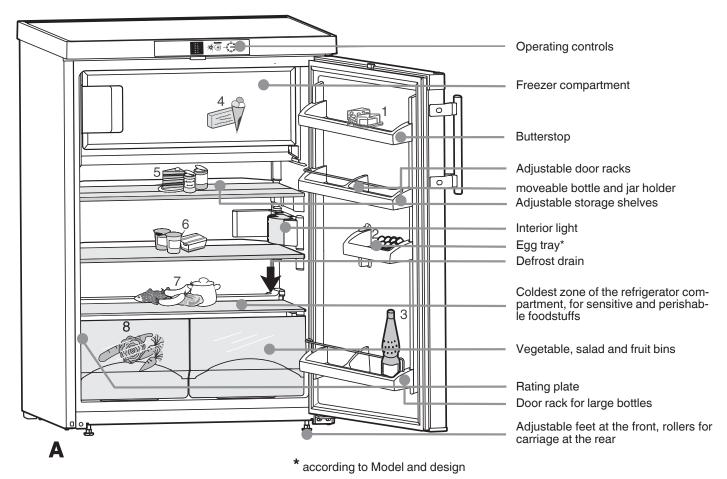




#### **Operating controls Fig. A1**

- Main on off control for the complete appliance (refrigerator and freezer compartment)
- ② SuperFrost buttonwith LED display for activated function for rapid freezing of fresh food
- 3 Temperature setting display for freezing temperature Recommended temperature settings:
- Refrigerator compartment: Temperature Setting Indicator 4:5 °C
- By moving the bottle and jar holder, you can prevent bottles from tipping over when the door is opened and closed. The holder can be removed for cleaning:
- fig. A2: The holder slides and releases left or right along the door stops.
- You can remove all door racks for cleaning, fig. A2: Lift rack and pull forwards.
- The shelves\* can be adjusted according to height of frozen food, 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.
- Fig. A4: If you need space for large bottles and containers, then simply push the front half of glass shelf ① back. For cleaning, the holder ② can be used to remove the half glass shelves.

## **Description of the applicance and equipment Fig. A**



We congratulate you on your new machine. With your purchase you have decided on all the advantages of the most modern refrigeration technology, which guarantees you high quality, durability and high functional safety.

The features on your appliance have been designed to ensure maximum convenience - day in, day out. 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 familiarise yourself with all the advantages your new appliance has to offer, please read the information contained in these operating instructions carefully. Read through the instructions for use 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.

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#### Example of food arrangement, Fig. A

- 1 Butter, Cheese
- 2 Eggs
- 3 Bottles and Jars
- 4 In the freezer compartment: Frozen Food, Ice Cubes
- 5 Jams, Bakery Goods
- **6** Dairy Products
- 7 Meat, Fish, Sausages, Ready Meals
- 8 Vegetables, Salads, Fruit

#### Note

- Place food inside the appliance as shown in the diagram. This allows the appliance to save energy during operation.
- Shelves, drawers and baskets are arranged for optimum energy efficiency on delivery.

## **Conditions**



- The appliance is suitable solely for cooling food in a domestic environment or similar. This includes use in, for example
- in staff kitchenettes, bed and breakfast establishments,
- by guests in country homes, hotels, motels and other forms of accommodation,
- in catering and similar services in the wholesale trade. Use the appliance solely as is customary within a domestic environment. All other types of use are inadmissible. The appliance is not suitable for storing and cooling medicines, blood plasma, laboratory preparations or similar substances and products covered by the 2007/47/EC Medical Devices Directive. Misuse of the appliance can result in the stored products suffering harm or perishing. Furthermore, the appliance is not suitable for operation in potentially explosive atmospheres.
- The device is designed for operation in limited ambient temperatures according to the climate classification. It should not be operated outside these limits. The climate class applicable for your equipment is printed on the rating plate. It means:

climate class	designed for ambient temperatures of
SN	+10 °C to +32 °C
N	+16 °C to +32 °C
ST	+16 °C to +38 °C
Т	+16 °C to +43 °C

- The refrigerant circuit is checked for leaks.
- The appliance complies with current safety regulations and EC directives 2006/95/EC and 2004/108/EC.

# Saving energy

- Always ensure good ventilation. Do not cover ventilation openings or grille.
- Do not place appliance in areas of direct sunlight or next to a stove, heater or similar object.
- The energy consumption depends on the installation conditions, e.g. the ambient temperature.
- Keep the time the appliance is open to a minimum.
- The lower the temperature setting, the higher the power consumption.
- Store food logically.
- Ensure that all food is well packed and covered for storage.
  This will prevent frost from forming.
- Remove food as needed in order that it does not warm too much.
- First cool warm food to room temperature before storing it.
- Defrost frozen food in the refrigerator
- If there is a thick layer of frost in the appliance: defrost the appliance.

Accumulated dust increases the energy consumption:

 Once a year, dust the refrigerating unit together with the metal grille of the heat exchanger at the back of the appliance.



# 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 reusab le 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.
- In the event of a fault, disconnect the appliance from the mains: disconnect mains plug (do not pull on the connection cable) or trigger or unscrew 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, pentane, 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
- Do not use electrical appliances inside the appliance (e.g. steam cleaners, heaters, ice makers, etc.).
- Do not stand on the plinth, drawers or doors or use them to support anything else.
- Do not let children play with the appliance, e.g. do not allow them to sit in the drawers or swing on the door. 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 su-pervised 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. Protect against long-term contact with the skin, e.g. wear gloves.
- Do not consume food which has been stored for too long, as it could cause food poisoning.
- Special-purpose lamps (incandescent lamps, LEDs, fluorescent tubes) in the appliance serve to illuminate the appliance interior and are not suited for room illumination.

#### 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.
  - Standard EN 378 specifies that the room in which you install your appliance must have a volume of 1 m<sup>3</sup> 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.
- Always position the appliance directly up against the wall.
- The ventilation grilles should not be obstructed. Observe the appendix to the installation and modification instructions.
- Condensation may form on the outside of the refrigerator/freezer during periods of high humidity. Constant ventilation of the installation site is recom-
- Do not place heat-emitting appliances, e.g. microwave oven, toaster, etc., on top of the refrigerator or freezer.
- Keep burning candles, lamps and other items with naked flames away from the appliance so that they do not set the appliance on fire.
- Fire hazard due to dampness! If live parts or the mains lead become damp this may cause short circuits.
- The appliance is designed for use in enclosed areas. Do not operate the appliance outdoors or in areas where it is exposed to splash water or damp conditions. CAUTION! Risk of injury and danger of damage as a result of
- incorrect transport!
- Transport the appliance in a packed condition.
- Transport the appliance upright.
- Do not transport the appliance without assistance.
- The appliance may be moved only when it is empty.

#### WARNING

Risk of fire due to short circuit!

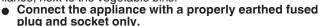
If the mains cable/connector of the appliance or of another appliance touch the rear of the appliance, the mains cable/ connector may be damaged by the appliance vibrations, leading to a short circuit.

- Stand the appliance so that it is not touched by connectors or main cables.
- Do not plug the appliance or any others into sockets located near the rear of the appliance.

## Connecting to the mains

#### Power supply (AC) and voltage

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



- 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 acces-
- When removing the mains cable from the back of the appliance, remove the cable holder as well so as to avoid vibration noise.

### **NOTICE**

Risk of damage to the electronic control system!

Do not use stand-alone inverters (conversion of d.c. to a.c./ three-phase) or energy saving plugs.

## WARNING

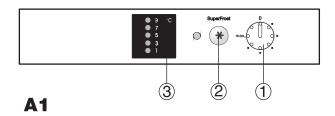
Fire and overheating hazard!

Do not use extension cables or multiple socket outlets.





# **Putting into operation**



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

# Switching the appliance on and off

- Fig. A1: With the main On/Off control ① you always switch the complete appliance on or off, freezer and refrigerator compartment.
- Switching on: Turn On/Off controls ① with a coin, so that the temperature setting display ③ lights up.
- The equipment is switched on, if the temperature setting display ③ lights up and the interior lighting is on.
- Switching off the complete appliance: Turn the slot of the main On/Off control ① with a coin right back to position "0", so that the temperature setting displays are unlit. The refrigerator and freezer compartment are switched off.

# Setting the temperature

Fig. A1: Turn temperature control ① with a coin until the LED
 ③ of the required temperature are lit. The positions of the slot mean:

1st dot = warmest temperature,

lowest refrigerating capacity

max. = coldest temperature,

highest refrigerating capacity

- Recommended temperature settings:
- For the refrigerator compartment: 5 °C
  During setting, the LED of the set temperature flashes.

For appliances with **freezer compartment** the following is true:

- If frozen food is stored and low compartment temperatures are guaranteed, the temperature control setting between 5°C and 1°C is recommended.
- When the ambient temperatures are below 18 °C, the winter heating of the device switches on automatically.

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

The control is to be readjusted according to the temperature required.

## Temperature setting display, Fig. A1/3

- The illuminated temperature setting display indicates operation of the appliance.
- Temperature ranges are allocated to the individual LEDs.
  They indicate the selected setting of the refrigerating/ freezing temperature.

# Refrigerator compartment

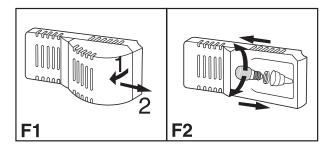
# The interior light

switches off automatically when door is open for more than approx. 15 minutes. If the lamp does not light up when the door is opened briefly, but the temperature setting display does, the light bulb may be defective.

GB

#### Replacing the bulb:

- Light-bulb specifications: max.15 W, power supply and voltage should match the details on the rating plate. Only use light bulbs with the same dimensions, fitting: E 14.
- Switch off the appliance. Disconnect mains plug or trip or unscrew fuse.
- Push the sides 1 of the lamp cover together according to Fig. F1, unlatch and detach at rear 2.
- Replace the light bulb according to Fig. F2.
- Attach the cover at the rear again and lock into place on sides



# Notes on refrigerating

- Due to the natural circulation of air in the refrigerator, different temperature areas are set, which are suitable for storing different types of food.
- Immediately above the vegetable bins and on the rear wall is the coldest (e.g. suitable for sausages and meat products);
- In the top front area and in the door is the warmest (e.g. suitable for spreadable butter and cheese).
- Food is to be stored so that the air can circulate properly, so do not store things too cramped.
- Food which often gives off or absorbs smells or tastes, and liquids should always be stored in closed containers or covered.
- Reusable plastic, metal, aluminium or glass containers and food wrap are suitable packaging material.
- Food that gives off a large amount of ethylene or are highly sensitive to it such as fruit, vegetables are salads should always be separated or packed so as not to reduce storage life; e.g. do not store tomatoes together with kiwi fruit or cabbage.

<sup>\*</sup> according to Model and design

# Freezer compartment

# Freezer compartment \*\*\*\*\*\*

You can store frozen foods and other frozen goods for several months, at a storage temperature of -18 °C and below (from a medium temperature controller setting) make ice cubes and also freeze fresh food.

Note: The air temperature in the compartment, measured with thermometer or other measuring devices, may vary. However, in a full compartment, that has little effect on the frozen goods. The core temperature of the frozen goods therefore is the medium setting for these fluctuations.

## **SuperFrost**

The fresh food should be frozen through to the core as quickly as possible and already stored frozen goods maintain a cold reserve. This is possible with the SuperFrost equipment. Therefore the nutritional value, appearance and flavour of frozen food is maintained the best.

 As a maximum, you can freeze as many kg of fresh food within 24 hours, as is indicated on the rating plate under "freezing capacity ... kg/24h" (4). This maximum quantity of frozen goods varies depending on model and climate class.

# Freezing with SuperFrost

Fig. A1/(2)

- press SuperFrost button ② quickly so that the LED lights up.
- The freezing temperature decreases and the appliance works at the highest possible refrigeration capacity.
- Then insert the fresh food.
- SuperFrost switches off **automatically** after a total of about 65 hours. The fast freeze process is finished.
- The SuperFrost LED turns off. The appliance continues to operate in energy-saving mode.

Note: You must notturn on SuperFrost:

- when inserting already frozen goods.

## Notes on freezing and storage

- Frozen food (goods that are already frozen) can be inserted into the cold compartment.
- If possible do not put any bottles in the compartment to fast freeze, and if you do, remove them within an hour, otherwise they will burst!
- Do not refreeze food that has already been defrosted, but remake into a prepared dish. The nutrition value and taste will therefore remain the best.
- As a guideline for the storage time, the following applies to various foodstuffs in the freezer compartment:

	· · · · · · · · · · · · · · · · · ·
Ice cream	2 to 6 months
Sausage, ham	2 to 6 months
Bread, cakes and pastries	2 to 6 months
Game, pork	6 to 10 months
Fish, oily	2 to 6 months
Fish, lean	6 to 12 months
Cheese	2 to 6 months
Poultry, beef	6 to 12 months
Vegetables, fruit	6 to 12 months

- The value that is applicable depends on the quality of the food, the preparation before freezing and the quality requirements of the individual household. For food with a high fat content the lower values are alway applicable; fats tend to go rancid.

# Making ice-cubes

 Fill the ice-cube tray\* threequarters full with water and freeze.
 The ice-cubes can be removed from the tray by twisting or by holding upside down for a short time under running water.



# Defrosting, cleaning

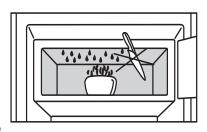
## In the refrigerator

Appliances without freezer compartment defrost automatically. The moisture occurring at the back wall of the refrigerator is carried outside the refrigerator into an evaporating dish through the defrost water channel. The defrost water is evaporated by the compressor heat - water droplets on the rear wall depend on function and are completely normal.

 At least ensure that the defrost water can always flow out of through the outlet hole via the vegetable bin to the rear wall (arrow in Fig. A) unhindered.

# Freezer compartment

Do not use any electrical heating or steam cleaning appliances, defrosting sprays, open flames or metal objects to remove ice. Risk of injury and damage to the appliance.



To accelerate the defrosting process, put a pan with warm, not boiling water into the compartment.

How to defrost:

- Switch off the appliance: Disconnect from the mains or
- Turn the temperature setting to the "0" position.
- Remove frozen goods, put into newspaper or blankets and stored in a cool place.
- Leave the compartment and appliance door open during the defrosting process.
- Collect defrosting water with a sponge or cloth. Then clean the appliance.

Cleaning

Before cleaning, always switch off the appliance.
 Disconnect from the mains or un-screw or switch off the fuse.



- Clean the outer walls, inside and appliance 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. Only use food safe cleaning materials inside the appliance.
- Ensure that no cleaning water penetrates into the electrical components, drain gulley\* 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 often Fig. A, arrow.
  - If necessary, clean with a thin object, e.g. a cotton swab or similar.
- 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.

# **Troubleshooting**

Your appliance is designed and manufactured in such a way as to provide fault.free operation and a long service life.

Nevertheless, if a fault should occur during operation, please check whether the fault is due to incorrect operation. In this case we have to charge you for any costs incurred also within the warranty period.

You can eliminate the following faults yourself by checking the possible causes:

#### Fault

#### possible cause and remedy

#### Appliance not working, display is unlit

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

#### 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.
- The following are normal:

Flow noises, bubbling or dripping, coming from the coolant in the refrigerating circuit.

A soft clicking sound, this always occurs when 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. When SuperFrost is switched on, fresh food is inserted, or when the door is open for a long time, the refrigerating capacity increases automatically.

#### Temperature is not cold enough

- Is the temperature controller set correctly? (Set colder as needed).
- Is the appliance door properly closed?
- Is there sufficient ventilation?
  Unblock ventilation grill as needed.
- Is the ambient temperature too hot? (see "Conditions" section)
- Has the appliance been open too often or for too long?
- Wait as needed, whether the required temparture has been set on its own.

# **Customer service and type plate**

If none of the above causes applies and you cannot eliminate the fault yourself or if more than one LED is flashing, please contact your nearest after-sales service point (see list attached).

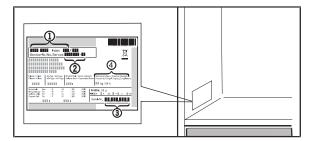


Appliance name (1),

Service 2,

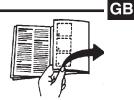
Appliance number ③

of the rating plate with (see Fig.), and **which LED indicators** are flashing. This ensures rapid, accurate servicing. The rating plate is located inside the appliance on the left-hand side.



# Instructions for installation and modification

Before reading, please fold out the reference page with the illustrations at the back.



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.

# **Setup Dimensions**

The appliance dimensions can be found on the fig **S** below and in the following table.

Model Nominal width	Appliance dimensions (mm)							
	а	С	c'	d	е	e'	g	h
KTP 1504	602	613	640	1174	628	657	611	851

#### Insertion into row of kitchen units

① top unit

② refrigerator/freezer

(3) Kitchen cupboard

(4) wall

Fig. **U**: The appliances can be installed in a row of kitchen units. To adapt the height of the appliance to the surrounding furniture a top unit ① can be added.

When retrofitting with standard kitchen cabinets (max. depth 580 mm), the appliance can be set up directly next to the kitchen cupboard Fig. **U** ③ . The appliance door protrudes 31 mm at the side and 48 mm in the middle of the appliance against the front panel of the kitchen cupboard. It can therefore be opened and closed without any problems.

Important for ventilation:

- On the rear side of the top unit there must be a ventilation duct of at least 50 mm depth along the entire width of the top unit.
- The area of ventilation underneath the ceiling must be at least 300 cm<sup>2</sup>.
- The larger the ventilation cross section, the more energy the appliance will be able to save.

If the appliance is installed with the hinge side against a wall Fig.  $\mathbf{U}$  4, the distance between the appliance and the wall must be at least 36 mm. This corresponds with the handle protrusion when the door is open.

All types and models are subject to continuous improvement and the manufacturer therefore reserves the right to make modifications in the shape, equipment and technology.

