

SIEMENS

Kühl- und Gefrierkombination

Refrigerateur / Congelateur combine

Combinazione frigorifero / congelatore

Refrigerator with freezer

KI86V..

KI87V..

de Gebrauchsanleitung
fr Manuel d'utilisation

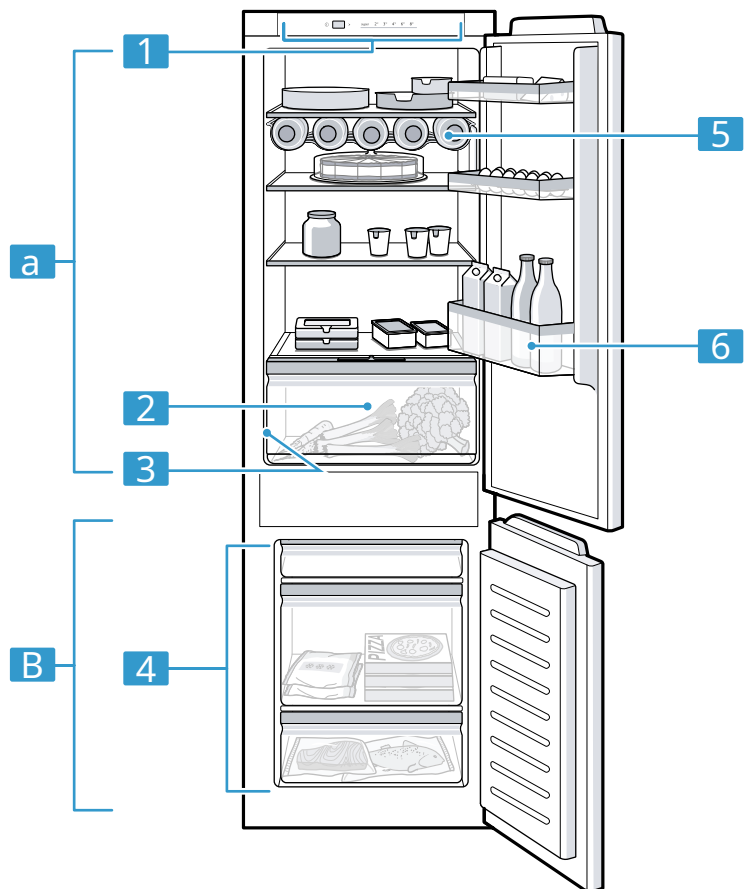
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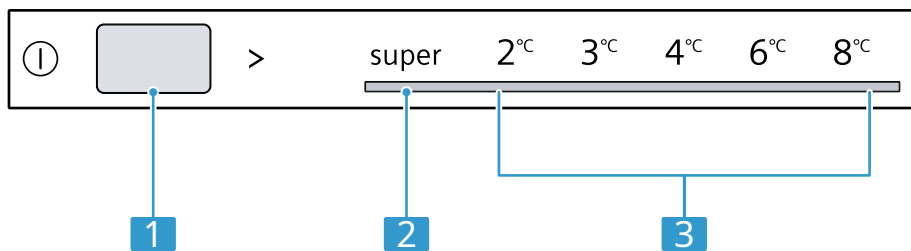
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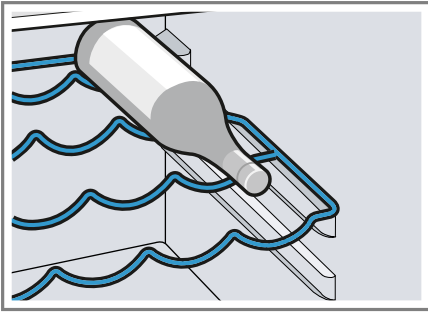
Siemens Home Appliances



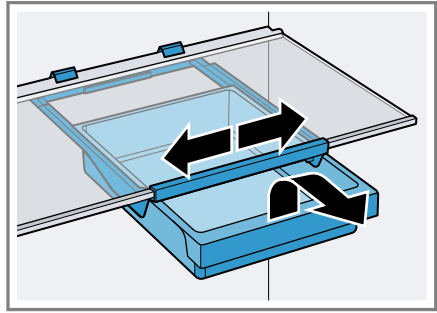
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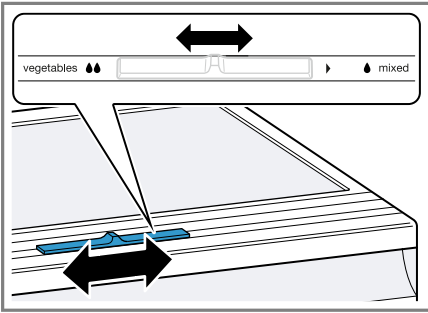
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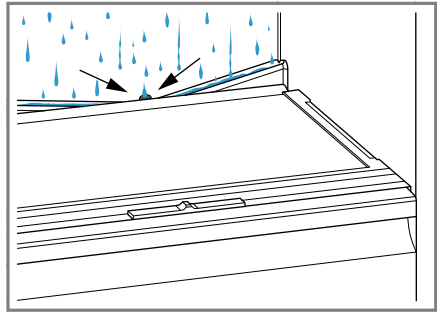
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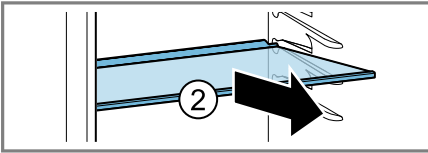
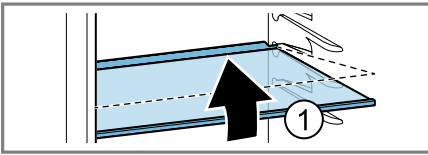
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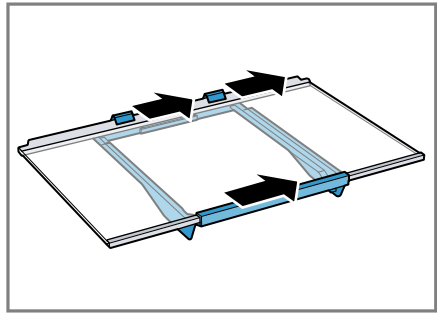
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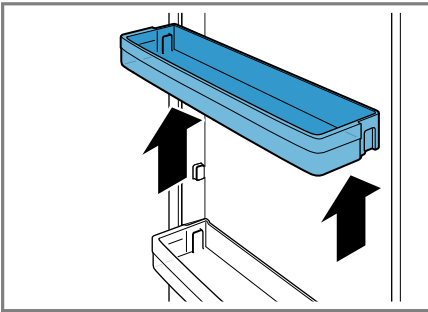
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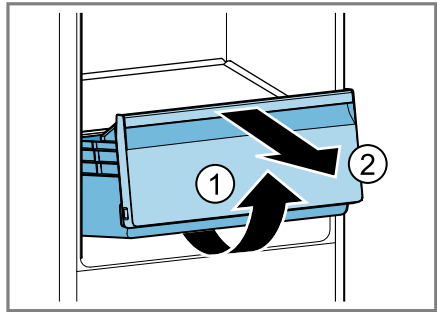
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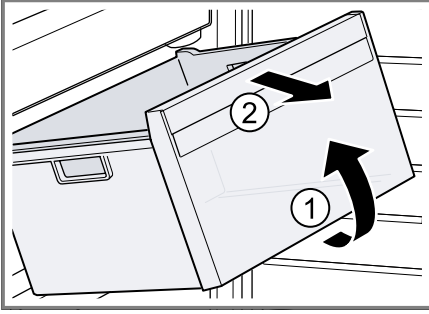
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1 Safety

Observe the following safety regulations.

1.1 General instructions

†Please read this manual carefully.

†Keep the operating instructions and product information for future reference.
for use or for subsequent owners.

†Do not connect the device in case of transport damage.

1.2 Destination of the device

This device is only intended for installation. Only use the device:

†for cooling and freezing food and for preparing
thing of ice cubes.

†for domestic use and in enclosed spaces within the
sly environment.

†to an altitude of 2000 m above sea level.


1.3 Restriction of users

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and/or knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the resulting hazards. understood. Children must not play with the appliance.

Cleaning and user maintenance shall not be made by children unless they are supervised.

Children from 3 years old and under 8 years old are allowed to fill and empty the fridge/freezer.

1.4 Safer transport

 **WARNING – Risk of injury!**

The heavy weight of the device can cause injuries when lifted.

▶ Do not lift the device alone.

1.5 Secure installation

⚠ WARNING – Risk of electric shock! Improper installations are dangerous.

- ▶ Connect and operate the device only in accordance with the information on the type plate.
- ▶ Only connect the device to a mains supply with alternating current via a properly installed earthing socket.

- ▶ The protective earth system of the electrical house installation must be installed in accordance with the electrical engineering regulations.
- ▶ Never power the device via an external switching device, e.g. a time switch or remote control.
- ▶ When the device is installed, the mains plug of the mains connection cable must be freely accessible or, if free access is not possible, an all-pole disconnecting device must be installed in the permanently installed electrical system in accordance with the installation instructions.
- ▶ When setting up the device, make sure that the power cord is not pinched or damaged.

Damaged power cord insulation is dangerous.

- ▶ Never bring the connecting cable into contact with heat sources.

⚠ WARNING – Risk of explosion!

If the ventilation openings of the device are closed, a flammable gas-air mixture can form in the event of a cold circuit leak.

- ▶ Do not block ventilation openings in the housing of the device or in the installation housing.

⚠ WARNING – Risk of fire!

Using an extended power cord and unauthorized adapters is dangerous.

- ▶ Do not use extension cords or multiple sockets.
- ▶ If the power cord is too short, contact customer service.

- ▶ Only use adapters approved by the manufacturer.

Portable mobile multiple power outlets or portable power supplies can overheat and cause a fire.

- ▶ Do not place portable mobile multiple outlets or portable power supplies on the back of the devices.

1.6 Safe use

⚠ WARNING – Risk of electric shock! Penetrating moisture can cause an electric shock.

- ▶ Only use the device in closed rooms.
- ▶ Never expose the device to excessive heat and humidity.
- ▶ Do not use a steam cleaner or high-pressure cleaner to clean the appliance.

⚠ WARNING – Risk of suffocation!

Children can pull packing material over their head and become entangled and suffocate.

- ▶ Keep packaging material away from children.
- ▶ Do not let children play with packaging material. Children can inhale or swallow small parts and choke.

- ▶ Keep small parts away from children.
- ▶ Do not allow children to play with small parts.

⚠ WARNING – Risk of explosion!

Mechanical devices or other means can damage the refrigerant circuit, flammable refrigerant can leak and explode.

- ▶ Do not use mechanical devices or means other than those recommended by the manufacturer to accelerate defrosting.

Products with flammable propellants and explosive substances can explode, eg aerosol cans.

- ▶ Do not store products with flammable propellants and explosive substances in the device.

⚠ WARNING – Risk of fire!

Electrical appliances inside the appliance can lead to a fire, e.g. heating appliances or electric ice-cream makers.

- ▶ Do not use electrical appliances inside the appliance.

⚠ WARNING – Risk of injury!

Bottles or cans of fizzy drinks may burst.

- ▶ Do not keep bottles or cans of carbonated drinks in the freezer.

Injury to the eyes from leaking flammable refrigerant and harmful gases.

- ▶ Do not damage the pipes of the refrigerant circuit and the insulation.

⚠ WARNING – Risk of cold burns! Contact with frozen foods and cold surfaces can cause cold burns.

- ▶ Never put frozen food in your mouth after it has been taken out of the freezer compartment.
- ▶ Avoid prolonged skin contact with frozen foods, ice and freezer compartment surfaces.

⚠ CAUTION – Risk of health hazard! Observe the following instructions to avoid contamination of foodstuffs.

- ▶ Opening the door for an extended period of time can lead to a significant increase in temperature in the compartments of the appliance.
- ▶ Clean surfaces that come into contact with food and accessible drainage systems regularly.
- ▶ Store raw meat and fish in suitable containers in the refrigerator in such a way that it does not come into contact with or drip onto other foodstuffs.
- ▶ If the fridge/freezer has been left empty for a long time, switch off the appliance, defrost, clean and leave the door open to prevent mold from forming.

Parts of the device made of metal or with a metallic appearance may contain aluminum. When acidic foods come into contact with aluminum, aluminum ions can transfer to the foodstuffs.

- ▶ Do not consume contaminated food.

1.7 Damaged device

 WARNING – Risk of electric shock!

A damaged appliance or power cord is dangerous.

- ▶ Never use a damaged device.
- ▶ Contact customer service. *Page 100* Improper repairs are dangerous.
- ▶ Only qualified personnel may carry out repairs on the device.
- ▶ Only original spare parts may be used for repair of the device.
- ▶ If the power cord of this appliance is damaged, it must be replaced with a special cord available from the manufacturer or its service agent.

 WARNING – Risk of fire!



If the pipes are damaged, flammable refrigerant and harmful gases can escape and ignite.

- ▶ Keep fire and ignition sources away from the device.
- ▶ Ventilate the room.
- ▶ Turn off the device. *Page 90*
- ▶ Pull the mains plug out of the socket or switch off the fuse in the meter box.
- ▶ Contact the service department. *Page 100*

2 Preventing material damage

PAY ATTENTION!

Using the plinth, drawers or appliance doors as a seat or step can damage the appliance.

- ▶ Do not stand or lean on the plinth, drawers or doors. Contamination with oil or grease can make plastic parts and door seals porous.
- ▶ Keep plastic parts and door seals free of oil and grease. Parts of the device made of metal or with a metallic appearance may contain aluminum. Aluminum reacts on contact with acidic foods.
- ▶ Do not store unpackaged food in the appliance.

3 Environmental protection and savings

3.1 Disposal of the packaging

The packaging materials are environmentally friendly and can be reused.

- ▶ Dispose of the individual components separately according to type.

3.2 Saving energy

If you follow these directions, your device will use less power.

Choice of installation location

- † Do not expose the device to direct sunlight.

- † Place the appliance as far as possible from radiators, stove and other heat sources:
 - Keep a distance of 30 mm from electric or gas stoves.
 - Keep a distance of 300 mm from oil and coal stoves.
- † Never open the external ventilation opening cover or close.

Save energy when using.

Remark: The arrangement of the equipment parts has no influence on the energy consumption of the appliance.

- † Open the device only briefly. † Never enter the ventilation openings, or cover or close the ventilation grilles on the outside.

- † Transport refrigerated foodstuffs parts in a cool bag and put them in the appliance quickly.

- † Warm food and drinks first to cool, then place in the appliance.

- † To avoid the cold of the deep-to use frozen products, put them in the refrigerator compartment for thawing. †

Always leave some space between the legs equipment and the back wall. † Pack the food in air closed.

- † Defrost the freezer regularly. † Open the freezer compartment only briefly and close it carefully.

4 Set up and connect

4.1 Scope of delivery

After unpacking, check all parts for transport damage and the completeness of the delivery.

In case of complaints, please contact your dealer or our service → *Page 100* contact on.

The delivery consists of:

- † Built-in
- † Equipment and accessories
- † mounting material
- † Assembly instructions
- † Instructions
- † Customer service overview †
- Warranty Supplement
- † Energy label
- † Information about energy consumption and sounds

4.2 Criteria for the installation location

WARNING

Risk of explosion!

If the device is located in a room that is too small, a flammable gas-air mixture can form in the event of a leak in the cooling circuit.

- ▶ Only install the device in a room with a volume of at least 1 m³ per 8 g of refrigerant. The amount of refrigerant is stated on the rating plate. *fig.†*

1 3

The weight of the device can be up to 65 depending on the model.

The surface must be stable enough to support the weight of the appliance.

Permissible room temperature

The permitted room temperature depends on the climate class of the device.

The climate class can be found on the type plate. *fig. 1†3*

Climate-class	Permitted space-temperature
SN	10 °C...32 °C
N	16 °C...32 °C
ST	16 °C...38 °C
t	16 °C...43 °C

The device is fully functional within the permitted indoor temperature.

If you use a device of the climate class SN at lower room temperatures, damage to the device up to a room temperature of 5 °C can be excluded.

Niche dimensions

Observe the niche dimensions when installing your appliance in the niche. In case of deviations, problems may arise during the installation of the device.

recess depth

Install the appliance in the recommended recess depth of 560 mm.

With a smaller recess depth, the energy consumption is slightly higher. The recess depth must be at least 550 mm.

¹ Depending on the device version Not

² in all countries

niche width

The appliance requires a furniture niche with an internal width of at least 560 mm.

Side-by-side arrangement

If you want to set up 2 devices next to each other, you must maintain a distance of at least 150 mm between the devices.

4.3 Mounting the device

- ▶ Install the device in accordance with the installation instructions supplied.

4.4 Preparing the device for the first use

- 1.Remove the information material.
- 2.Remove the protective film and transport safeguards, eg adhesive strips and cardboard.
- 3.Cleaning the device for the first time. *Page 94*

4.5 Connecting the appliance electrically

- 1.Connect the appliance plug of the connecting cable to the appliance.
- 2.Insert the mains plug of the mains cable of the device into a socket in the vicinity of the device.

The connection data of the device can be found on the type plate.

→ *fig.†* **1** **3**

- 3.Check the mains plug for tightness.

aThe appliance is now ready for use use.

5 Getting to know your device

5.1 Device

Here you will find an overview of the components of your device.

→ Fig. **1**

a	refrigerator compartment
B	Freezer
1	Control panel
2	Fruit and vegetable drawer with humidity control → <i>Page 89</i>
3	Nameplate
4	freezer drawer
5	Bottle rack → <i>Page 89</i>
6	Door rack for large bottles

Remark:Differences between your device and the images may be based on equipment and size.

5.2 Control panel

You can set all functions of your device and obtain information about the operating status via the control panel.

→ Fig. **2**

1	> sets the temperature of the refrigerator compartment.
2	super lights up when the Super function is on.
3	Shows the set temperature of the refrigerator compartment in °C.

6 Equipment

The equipment of your appliance is model dependent.

6.1 Shelf

To vary the shelves as desired, you can remove the shelf and place it in a different position.

→ *†Remove platform*", page 95

6.2 Bottle rack

Store bottles safely on the bottle rack.

→ Fig. **3**

To vary the bottle rack as desired, you can remove the bottle rack and put it back in a different location.

→ *†Remove platform*", page 95

6.3 Snack tray

Store packaged foods or small snacks in the snack drawer.

You can remove the snack tray. To do this, lift the snack drawer and pull it out. The holder of the snack tray can be moved.

→ Fig. **4**

6.4 Fruit and vegetable drawer with humidity control

Store fresh fruits and vegetables in the fruit and vegetable drawer.


The humidity controller allows you to adjust the humidity in the fruit and vegetable drawer. This allows you to store fresh fruit and vegetables longer than with a conventional container a method.


→ Fig.

You can adjust the humidity in the fruit and vegetable drawer depending on the type and quantity

stored food by moving the

set humidity controller: †Low humidity at over-

suitable storage of fruit, mixed or high load. 

†High humidity at over- 
weighing vegetables or at low loads.

Depending on the type of food and the amount, condensation may form in the fruit and vegetable drawer.

Remove the condensed water with a dry cloth and adjust the humidity in the crisper drawer using the humidity controller.

To ensure that the quality and aroma are preserved, you should store cold-sensitive fruit and vegetables outside the appliance at temperatures of approx. 8 °C to 12 °C, e.g. pineapple, bananas, citrus fruits, gherkins, zucchini, peppers, tomatoes and potatoes.

6.5 Door racks

To vary the door rack as required, you can remove the door rack and place it in a different position.

→ *†Remove door rack*", Page 95

6.6 Accessories

Only use original accessories. These are adapted to the device. The accessories of the device depend on the model.

egg tray

Store eggs safely on the egg tray.

ice cube tray



Use the ice cube tray to make ice cubes.

Making ice cubes

1. Fill the ice cube tray $\frac{3}{4}$ full with water and place in the freezer compartment.
Only loosen frozen ice cube trays with a blunt object, e.g. the handle of a spoon.
2. To loosen the ice cube tray, twist the ice cube tray slightly or hold it briefly under running water.

7 The Ministry in essence

7.1 Switch on device

1.  impressions.
Remark: If the appliance was previously switched off via the control panel, press  and hold for 3 seconds.
aThe appliance starts to cool.
2. Set the desired temperature.
→ Page 90

7.2 Notes on use

- †When you have set up the device switched on, it takes up to a few hours before the set temperature is reached.
Do not put food in the appliance until the temperature has been reached.
- †The housing around the freezer compartment is temporarily heated. This prevents condensation from forming in the area of the door seal.

†When you close the door, a under pressure arise. The door will then only be more difficult to open. Wait a moment until the negative pressure is compensated.

7.3 Switching off the machine

- ▶  impressions.

7.4 Set temperature

Set fridge compartment temperature

- ▶ Press repeatedly until the temperature display shows the desired temperature.

The recommended temperature in the refrigerator compartment is 4 °C.
→ †Sticker "OK", Page 91

Set freezer temperature

- ▶ To set the freezer compartment temperature, change the fridge compartment temperature → Page 90†

The refrigerator compartment temperature influences the freezer compartment temperature. Higher set refrigerator compartment temperatures result in higher freezer compartment temperatures.

8 Additional Features

8.1 Super function

With the Super function, the refrigerator compartment and the freezer compartment cool more strongly.

Switch on the Super function 4 to 6 hours before storing an amount of food from 2 kg. To use the freezing power, use the Super function.

→ †Freezing capacity", page 92

Remark: If the Super function is on, more noise may be produced.

Enable super function

- ▶ Press repeatedly until lit. ^{super}

Remark: After approx. 48 hours, the device switches to normal operation.

Disable super function

- ▶ Press.

9 Alarm

9.1 Door alarm

If the door of the appliance is left open for a longer period of time, the door alarm is activated.

After 10 minutes, the interior light flashes.

Disable door alarm

- ▶ Close the appliance door or press . >

aThe warning signal is off switched.

1 Refrigerator compartment

In the refrigerator compartment you can store meat, sausage, fish, dairy products, eggs, ready meals and bread and pastries.

The temperature is adjustable from 2 °C to 8 °C.

The recommended temperature in the refrigerator compartment is 4 °C.

→ *†Sticker "OK"*, Page 91 The cold storage also allows you to store highly perishable foodstuffs in the short or medium term. The lower the temperature selected, the longer the food will remain fresh.

10.1 Tips for storing food in

the refrigerator compartment

†Only fresh and undamaged clearing out resources.

†The . specified by the manufacturer the best before date or use date.

†Foods well packed or tidy up covered.

†Hot foods and drinks let it cool down first.

10.2 Cold zones in the refrigerator compartment

The air circulation in the refrigerator compartment creates different cold zones.

Coldest zone

The coldest zone is between the arrow stamped on the side and the shelf underneath.

Tip: Store quickly perishable food in the coldest zone, e.g. fish, sausage and meat.

Warmest zone

The warmest zone is at the very top of the door.

Tip: Store less sensitive foods in the warmest zone, eg hard cheese and butter. This allows the aroma of the cheese to develop better and the butter remains spreadable.

10.3 Sticker "OK"

With the OK sticker you can check whether the safe temperature ranges recommended for food of +4°C or colder have been reached in the refrigerator compartment.

The OK sticker is not included with all models.

If the sticker does not show OK, lower the temperature step by step.

→ *†Set refrigerator compartment temperature*", page 90

It can take up to 12 hours after using the device to reach the set temperature.



Correct setting

1 freezer compartment

You can store frozen food, freeze food and make ice cubes in the freezer compartment.

The temperature in the freezer compartment depends on the temperature in the refrigerator compartment.

Long-term storage of foodstuffs should be at a temperature of $-18\text{ }^{\circ}\text{C}$ or lower.

Freezing allows you to store perishable foods for a long time. The low temperatures slow down or stop spoiling.

11.1 Freezing capacity

The freezing capacity indicates which amount of food can be frozen to the core in how many hours.

Information about the freezing capacity can be found on the type plate. *fig.†* **1**

3

Conditions for freezing capacity

1. Approx. 24 hours before loading fresh food Switch on the super function.

→ *†Enable super function*", page 91

2. First place the food in the top freezer drawer. This is where the food freezes fastest.

11.2 Fully use freezer compartment volume

Find out how to accommodate the maximum amount of frozen food in the freezer compartment.

1. Remove all equipment.

→ *Page 95*

2. Store food directly on the shelves and the bottom of the freezer compartment.

11.3 Tips for storing food in

the freezer compartment

†For larger quantities of fresh to freeze food quickly and carefully, place it in the bottom freezer drawer.

†The foodstuffs side by side the compartments or freezer drawers.

†Do not freeze foodstuffs contact with frozen foods.

†For good air circulation in push the appliance into the freezer drawer as far as it will go.

11.4 Tips for freezing fresh food

†Only fresh and impeccable freezing foodstuffs. †Foods per portion frozen zen.

†Prepared foods are better suitable than raw edible foods.

†Wash vegetables before freezing, reduce and blanch. †Wash fruit before freezing, destone and, if necessary, peel, if necessary add sugar or ascorbic acid solution.

†Food suitable for freezing
Foods such as baked goods, fish and seafood, meat, game and poultry, eggs without shells, cheese, butter, quark, ready meals and leftovers.

†Food unsuitable for freezing
Foods are eg lettuce, radishes, eggs with shell, grapes, red apples and pears, yogurt, sour cream, crème frache and mayonnaise.

Pack frozen foods

Suitable packaging material and the right type of packaging largely preserve product quality and avoid freezer burn.


- 1.Place the food in the packaging.
- 2.Push the air out.
- 3.Seal the package airtight to prevent the food from losing their flavor or drying out.
- 4.Provide the packaging with the contents of the freezing date.

11.5 Shelf life of the frozen food at – 18 °C

Product	Storage time
fish, sausage, ready made dishes, bread and banquet	up to 6 months <small>Pine tree</small>
poultry, meat	up to 8 mon- <small>Pine tree</small>
Vegetables fruit	Up to 12 mon- <small>Pine tree</small>

The freezer calendar printed on it indicates the maximum storage time in months at a constant temperature of -18°C.

11.6 Defrosting methods for frozen food

 **CAREFULLY**
Risk of health hazard!

When defrosting, bacteria can multiply and the frozen food can go bad.

- ▶ Do not refreeze partially or completely thawed frozen food.
- ▶ Do not refreeze the food until it has been cooked or roasted.
- ▶ Do not take full advantage of the maximum retention time.

†Animal foodstuffs in the refrigerator compartment defrost parts, e.g. fish, meat, cheese and cottage cheese.

†Bread is prepared at room temperature thaw.

†In the microwave, in the oven or on the cooker to prepare food for immediate consumption.

Defrost

12.1 Defrosting in the refrigerator compartment.

During use, water droplets or frost form on the back wall of the refrigerator compartment depending on operation. The back wall of the refrigerator compartment defrosts automatically. The defrost water runs through the defrost water trough into the drain hole to the evaporation tray and does not need to be wiped.

Observe the following information to ensure that defrost water can drain and odors are avoided:

→ *†Cleaning the condensation channel and the drain hole.*, page 95†

12.2 Defrosting in the freezer compartment

The freezer compartment does not defrost automatically. A layer of frost in the freezer compartment reduces the transfer of cold to the frozen food and increases energy consumption.

Defrost freezer compartment

Defrost the freezer compartment regularly.

1. Approx. Switch on the Super function 4 hours before defrosting.
→ *†Enable super function*", page 91
The food thus reaches very low temperatures and you can store the food longer at room temperature.
2. Remove the freezer drawer with the frozen food and store in a cool place. Place cold batteries, if available, on top of the frozen food.
3. Turn off the device.
→ Page 90
4. Unplug the appliance from the mains.
Pull the mains plug out of the socket or switch off the fuse in the meter box.
5. To speed up defrosting, place a pan of hot water on a trivet in the freezer compartment.
6. Wipe up the defrost water with a soft cloth or sponge.
7. Wipe the freezer compartment dry with a soft, dry cloth.
8. Connect the appliance electrically.

9. Switch on the device.


→ Page 90

10. Re-insert the freezer drawer with the frozen food.

13 Cleaning and maintenance loves

Carefully clean and maintain your device to ensure that it continues to function properly for a long time. The cleaning of inaccessible places must be carried out by the after-sales service. There may be costs associated with cleaning by the service department.

13.1 Preparing the device for cleaning

1. Turn off the device.
→ Page 90
 2. Unplug the appliance from the mains.
Pull the mains plug out of the socket or switch off the fuse in the meter box.
 3. Remove all food and store in a cool place.
If available, place cooling elements on the food.
 4. If a layer of frost is available, let it thaw.
 5. Remove all equipment from the device. Page 95
- ### 13.2 Cleaning the appliance
-  **WARNING**
Risk of electric shock! Penetrating moisture can cause a shock.
- Do not use a steam cleaner or high-pressure cleaner to clean the appliance.

Liquid in the lights or in the controls can be dangerous.

- ▶ The flushing water must not get into the lighting or the controls.

PAY ATTENTION!

Unsuitable cleaning agents can damage the surfaces of the device.

- ▶ Do not use hard scouring or dishwashing sponges.
- ▶ Do not use sharp or abrasive cleaning agents.
- ▶ Do not use strongly alcoholic cleaning agents.

When liquid enters the drain hole, the evaporation tray can overflow.

- ▶ The suds should not enter the drain hole.

When you clean equipment and accessories in the dishwasher, they can become deformed or discolored.

- ▶ Never clean equipment and accessories in the dishwasher.

1.Prepare device for cleaning. *Page 94*

2.Clean the appliance, the equipment and the door seal with a dish cloth, lukewarm water and a little pH-neutral washing-up liquid.

3.Dry thoroughly with a soft, dry cloth.

4.Place the equipment in the device.

5.Connect the appliance electrically.

6.Switch on the device.

→ *Page 90*

7.Put the food in the appliance.

13.3 Cleaning the condensation channel and the drain hole.



Clean the defrost water trough and the drain hole regularly to ensure that the defrost water can drain.

- ▶ Carefully clean the condensation channel and the drain hole, e.g. with a cotton ballst yay.
→ Fig.

13.4 Removing parts

If you want to thoroughly clean the equipment parts, remove them from the device.

Remove platform

- ▶ Lift the platter and  remove it .

→ Fig. **7**

Remove snack drawer with bracket


1.Remove snack tray.

2.Remove the platform with the bracket.

3.Slide the bracket on the side of the platform.


→ Fig. **8**

Remove door rack

- ▶ Lift and remove the door rack  †
→ Fig.

Remove fruit and vegetable drawer

1.Pull out the fruit and vegetable drawer as far as it will go.

2.Lift and remove the fruit and vegetable draw er at the front

 †

→ Fig. **10**

Remove freezer drawer

1.Pull out the freezer drawer as far as it will go.

NLCleaning and maintenance

2.Lift the freezer drawer at the front and

① emoultin t get .②

→ Fig.

14 Troubleshooting

You can remedy minor faults on the device yourself. Before using contact customer service for information on troubleshooting. This way you avoid unnecessary costs.



WARNING

Risk of electric shock! Improper repairs are dangerous.

- ▶ Only qualified personnel may carry out repairs on the device.
- ▶ Only original spare parts may be used for repair of the device.
- ▶ If the power cord of this appliance is damaged, it must be replaced with a special cord available from the manufacturer or its service agent.

Malfunction	Cause and Troubleshooting
Device does not cool, indicators and lighting are on.	The presentation light is turned on. ▶ Run the device self-test. <i>Page 99 a</i> After the device self-test has elapsed, the unit returns to normal operation.
LED lighting does not function.	Various causes are possible. ▶ Contact customer service. The service number can be found in the enclosed service overview.
Temperature varies a lot depending on the setting.	Various causes are possible. 1. Turn off the device. <i>Page 90</i> 2. Switch the device on again after approx. 5 minutes. → <i>Page 90</i> † If the temperature is too high, check the temperature again after a few hours. † If the temperature is too low, check the temperature again the next day.
The bottom of the refrigerator compartment is wet.	The condensate trough or drain hole is clogged. ▶ Clean the condensation trough and the drain hole. → <i>Page 95</i>
The device is bubbling, buzzes or gurgles or clicks.	No malfunction. A motor is running, eg cooling unit, fan. Refrigerant flows through the pipes. Motor, switches or solenoid valves switch on or off. No action required. No action required.

Malfunction	Cause and Troubleshooting
Device produces sounds.	Equipment parts wobble or jam. ▶ Check the removable equipment and, if necessary, reinsert them into the appliance.
	Bottles or containers touch each other. ▶ Separate bottles or containers.
	Super function is on. No action required. No action required.

14.1 Power failure

During a power failure, the temperature in the appliance rises, which shortens the storage time and reduces the quality of the frozen products.

Comments

†The appliance during a power cut
Open the trap as little as possible and do not put in other foodstuffs.

†Food quality
immediately after the power failure.

† Discard frozen foods that are thawed and warmer than 5°C.

† Cook or bake slightly thawed frozen foods and either consume or refreeze.

14.2 Running the device self-test

1. Turn off the device.
→ *Page 90*
2. Switch on the device again after 5 minutes. *Page 90*
3. Within 10 seconds after making the electrical connection, hold down for 5 to 7 seconds until a second acoustic signal sounds.

aThe device self-test starts. aDuring the device self-test, a long acoustic signal sounds in between.

aIf after the end of the device self-test 2 acoustic signals sound and blink twice, your device is OK. The device returns to normal operation.

aIf after the end of the device self-test 5 acoustic signals sound and flash for 10 seconds, contact service.

15 Store and Discard


here you will get an explanation about the way on which to prepare the device for storage. We also explain how to dispose of old appliances.

15.1 Decommissioning the device

1. Turn off the device.
→ *Page 90*
2. Unplug the appliance from the mains.
Pull the mains plug out of the socket or switch off the fuse in the meter box.
3. Remove all food.
4. Defrost the appliance.
→ *Page 93*
5. Clean the device.
→ *Page 94*
6. To ensure ventilation of the interior, leave the appliance open.


15.2 Disposal of your old device

Environmentally friendly disposal means that valuable raw materials can be reused.

 **WARNING**
Risk of health hazard!

Children can lock themselves in the appliance and endanger their lives.

- ▶ To prevent children from getting into the appliance, do not remove the shelves and drawers from the appliance.
- ▶ Keep children away from a discarded appliance.

 **WARNING**
Risk of fire!
If the pipes are damaged, flammable refrigerant and harmful gases can escape and ignite.

- ▶ Do not damage the pipes of the refrigerant circuit and the insulation.
- ▶ Dispose of the device in an environmentally friendly way.

You can obtain information about the current disposal methods from your dealer and your municipal or district council office.



This appliance is marked in accordance with the European Directive 2012/19/EU on waste electrical and electronic

chemical equipment (waste electrical and electronic equipment - WEEE). The Directive sets the framework for the take-back valid in the EU and processing of old appliances.

16 Customer Service

a If you have any questions, indicate a malfunction. If you cannot remedy the device yourself or if the device needs to be repaired, please contact our service department.

Original replacement parts that are relevant for the function in accordance with the respective Ecodesign Regulation can be obtained from our service department for a period of at least 10 years from the time the device is placed on the market within the European Economic Area.

Remark: Calling in customer service is free of charge under the locally applicable manufacturer's warranty conditions. The minimum duration of the warranty (manufacturer's warranty for private users) in the European Economic Area is 2 years in accordance with the applicable local warranty conditions. The warranty terms do not affect any other rights or claims you may have under local law.

Detailed information about the warranty period and warranty conditions in your country can be obtained from our after-sales service, your dealer or on our website.

When contacting customer service, you will need the product number (E-Nr.) and the production number (FD) of the device.

The contact details of the after-sales service can be found in the supplied service list or on our website.

16.1 Product number (E no.) and production number (FD)

The product number (E-Nr.) and the production number (FD) can be found on the type plate of the device.

→ *fig.†* **1** **3**

In order to quickly find your device data and the service telephone numbers, you can write down the data.

17 Technical data

old medicine, net content and other
The technical data can be found on the type plate.

→ *fig.†* **1** **3**

Further information about your model can be found on the Internet at <https://energylabel.bsh-group.com>† This web address contains a link to the official EU product database EPREL, the URL of which had not yet been published at the time of printing. Then follow the instructions when looking for the model. The model identification consists of the slash character of the E-number (E-No.) on the type plate. Alternatively, you will also find the model identifier in the first line of the EU energy label.

†Only applies to countries in the European Economic Area

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