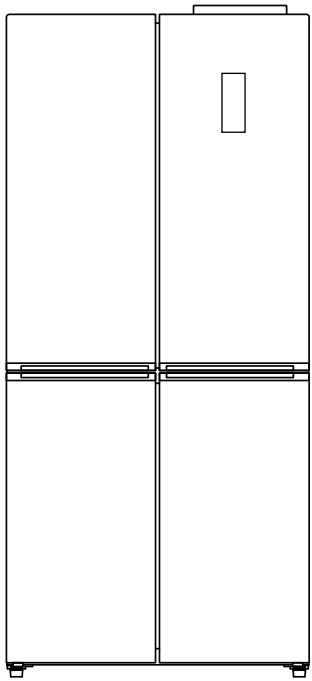
linärie

MERIBEL

REFRIGERATOR FREEZER

LSCD436MIR



Operation, Installation & Instruction Manual

Register your product online

www.linarie.com.au

cont. storage of food

Poultry

- Fresh whole birds should be rinsed inside and out with cold running water, dried and placed 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.

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.

Vegetable container

- The vegetable container is the optimum storage location for fresh fruit and vegetables.
- Take care not to store the following at temperatures of less than 7°C for long periods: Citrus fruit, melons, pineapple, papaya, curettes, passion fruit, 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 and mangoes.

Food	Location
Butter, cheese	Upper door rack
Eggs	Door rack
Fruit, vegetables, salad	Crisper
Meat, sausage, cheese, milk	Lower area (lowest shelf / crisper cover)
Dairy products, canned food, cans	Upper area/ door rack
Drinks, bottles, tubes	Door rack

Freezing fresh food

- Freeze fresh and undamaged food only.
- To retain the best possible nutritional value, flavour and colour, vegetables should be blanched before freezing. Aubergines, peppers, zucchini and asparagus do not require blanching.

Note:
Keep food to be frozen away from food which is already frozen.

The following foods are suitable for freezing:
Cakes and pastries, fish and seafood, meat, game, poultry, vegetables, fruit, herbs, eggs without shells, dairy products such as cheese and butter, ready meals and leftovers such as soups, stews, cooked meat and fish, potato dishes, soufflés and desserts.

The following foods are NOT suitable for freezing:
Types of vegetables, which are usually consumed raw, such as lettuce or radishes, eggs in shells, grapes, whole apples, pears and peaches, hard-boiled eggs, yoghurt, soured milk, sour cream, and mayonnaise.

Packing frozen food

To prevent food from losing its flavor or drying out, place food in airtight packaging.

1. Place food in packaging.
2. Remove air.
3. Seal the wrapping.
4. Label packaging with contents and dates of freezing.

Suitable packaging:
Plastic film, tubular film made of polyethylene, aluminum foil. These products are available from specialist outlets.

Recommended storage times of frozen food in the freezer compartment

These times vary depending on the type of food. The food that you freeze can be preserved from 1 to 12 months (minimum at - 18°C).

Food	Storage time
Bacon, casseroles, milk	1 months
Bread, ice cream, sausages, pies, prepared shellfish, oily fish	2 months
Non-oily fish, shellfish, pizza, scones and muffins	3 months

Ham, cakes, biscuits, beef and lamb chops, poultry pieces	4 months
Butter, vegetables (blanched), eggs whole and yolks, cooked crayfish, minced meat (raw), pork (raw)	6 months
Fruit (dry or in syrup), egg whites, beef (raw), whole chicken, lamb (raw), fruit cakes	12 months

Never forget:

- When you freeze fresh foods with a 'use by /best before/best by/' date, you must freeze them before this date expires.
- Check that the food was not already frozen. Indeed, frozen food that has thawed completely must not be re-frozen.
- Once defrosted, food should be consumed quickly.

10. DEFROSTING

- When you freeze fresh foods with a 'use by /best before /best by/' date, you must freeze them before this date expires. Check that the food was not already frozen. Indeed, frozen food that has thawed completely must not be re-frozen. Once defrosted, food should be consumed quickly.

Refrigerator compartment defrosts fully automatically

- While the refrigerating unit is running, beads of condensation or hoarfrost from at the back of the refrigerator compartment. This is normal. It is not necessary to wipe off the condensation or frost.
- The rear panel defrosts automatically.
  The condensation runs into the condensation channel and is conveyed to the refrigerating unit where it evaporates.
  Note:
  Keep the condensation channel and drainage hole clean, so that the condensation can run out.

Defrosting the freezer compartment

The freezer compartment does not defrost automatically, otherwise the frozen food would start thawing.
A layer of frost in the freezer compartment impairs refrigeration of the frozen food and increases power consumption. Remove the layer of hoarfrost regularly.

WARNING: Do not scrape off hoarfrost or ice with a knife or pointed object. Doing this may damage the refrigerant tubes.

1. Remove the frozen food and place temporarily in a cool location.
2. Set the temperature control knob to the o position and disconnect the mains plug from the mains socket.
3. To accelerate the defrosting process, place a pan of hot water on a stand in the freezer compartment.
4. Wipe up condensation with a cloth or sponge.
5. Wipe dry the freezer compartment.
6. Plug in the appliance and adjust the temperature control knob as desired.
7. Put the frozen food back in the freezer compartment.

11. HELPFUL HINTS AND TIPS

We recommend that you follow the tips below to save energy.

- Try to avoid keeping the door open for long periods in order to conserve energy.
- Ensure the appliance is away from any sources of heat(Direct sunlight, electric oven or cooker etc)
- Don't set the temperature colder than necessary.
- Don't store warm food or evaporating liquid in the appliance.
- Place the appliance in a well ventilated, humidity free room. Please refer to Installing your new appliance chapter.
- The "STRUCTURE ILLUSTRATION" shows the correct combination for the drawers, crisper and shelves, do not adjust the combination as this is designed to be the most energy efficient configuration.

Hints for refrigerator

- Meat (All Types) Wrap in polythene food: wrap and place on the glass shelf above the vegetable drawer. Always follow food storage times and use by dates suggested by manufacturers.
- Cooked food, cold dishes, etc.: They should be covered and may be placed on any shelf.
- Fruit and vegetables: They should be stored in the special drawer provided.
- Butter and cheese: Should be wrapped in airtight foil or plastic film wrap.
- Milk bottles: Should have a lid and be stored in the door racks.

Hints for fresh food refrigeration

- Do not place hot food directly into the refrigerator or freezer, the internal temperature will increase resulting in the compressor having to work harder and will consume more energy.
- Do cover or wrap the food, particularly if it has a strong flavor.
- Place food properly so that air can circulate freely around it.

Hints for freezing

- When first starting-up or after a period out of use, let the appliance run at least 2 hours on the higher settings before putting food in the compartment.
- Prepare food in small portions to enable it to be rapidly and complete frozen and to make it possible to subsequently thaw only the quantity required.
- Wrap up the food in aluminum foil or polyethylene food wraps which are airtight.
- Do not allow fresh, unfrozen food to touch the food which is already frozen to avoid temperature rise of the latter.
- Iced products, if consumed immediately after removal from the freezer compartment, will probably cause frost burns to the skin.
- It is recommended to label and date each frozen package in order to keep track of the storage time.

Hints for the storage of frozen food

- Ensure that frozen food has been stored correctly by the food retailer
- Once defrosted, food will deteriorate rapidly and should not be re-frozen. Do not exceed the storage period indicated by the food manufacturer.

Switching off your appliance

- If the appliance needs to be switched off for an extended period, the following steps should be taken prevent mould on the appliance.

  1. Remove all food;
  2. Remove the power plug from the mains socket;
  3. Clean and dry the interior thoroughly;
  4. Ensure that all the doors are wedged open slightly to allow air to circulate.

12. CLEANING AND CARE

- For hygienic reasons the appliance (including exterior and interior accessories) should be cleaned regularly at least every two months.

WARNING:
The appliance must not be connected to the mains during cleaning. Danger of electrical shock!
Before cleaning switch the appliance off and remove the plug from the mains socket.

Exterior cleaning

- To maintain good appearance of your appliance, you should clean it regularly.
  Wipe the digital panel and display panel with a clean, soft cloth.
- Spray water onto the cleaning cloth instead of spraying directly on the surface of the appliance.
- This helps ensure an even distribution of moisture to the surface.
- Clean the doors, handles and cabinet surfaces with a mild detergent and then wiped dry with a soft cloth.

Caution!

- Don't use sharp objects as they are likely to scratch the surface.
- Don't use Thinner, Car detergent, Clorox, ethereal oil, abrasive cleansers or organic solvent such as Benzene for cleaning. They may damage the surface of the appliance and may cause fire.

Interior cleaning

- You should clean the appliance interior regularly. It will be easier to clean when food stocks are low. Wipe the inside of the fridge freezer with a weak solution of bicarbonate of soda, and then rinse with warm water using a wrung-out sponge or cloth. Wipe completely dry before replacing the shelves and baskets. Thoroughly dry all surfaces and r emovable parts.

Caution!

- Don't use sharp objects to remove frost from the freezer. Only after the interior completely dry should the appliance be switched back on and plugged back into the mains socket.

Door seals cleaning

- Take care to keep door seals clean. Sticky food and drinks can cause seals to stick to the cabinet and tear when you open the door. Wash seal with a mild detergent and warm water. Rinse and dry it thoroughly after cleaning.

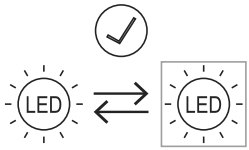
Caution!

- Only after the door seals are completely dry should the appliance be powered on.

Replacing the light bulb

- If the internal light does not work anymore, disconnect then reconnect at once the device.
- If the light does not still work, verify if the light bulb is correctly screwed. If in spite of these tests, there is no light, it is necessary to change the light bulb.
- Use a 220-240V~, MAX 10W light bulb.

1. Disconnect the appliance;
2. Open the light cover;
3. Undo the defective light bulb anticlockwise.
4. Screw the new light bulb clockwise.



LED lighting source Replaceable by user

This product contains a light source of energy efficiency class G.

13. TROUBLESHOOTING

- If your device shows the other symptoms that those described below, please call the service after sale of the shop a retailer.

Symptom	Cause	Solution
The appliance does not work.	There is no power supply.	Check the plug connecting it others appliance, or verify that the appliance is connected to the plug.
	The fuse doesn't work.	Replace the fuse.
The appliance makes a lot of noise.	The appliance is too close to the wall, or is not stable, or the accessories inside the refrigerator are placed in wrong position.	Stabilize the base of the refrigerator by adjusting the position of feet, take away the device of the wall, place correctly the accessories inside the refrigerator.
The appliance doesn't cool enough.	The door is too often opened or was left opened for a long time.	Close the door and do not open it too much frequently.
	The refrigerator is too close to the wall.	Take away the device of the wall to favor the ventilation.
	The refrigerator is too full.	Remove food of the device.
The appliance doesn't cool enough.	The temperature is badly adjusted.	Turn the knob of regulation of temperature on "3" or more
There are smells in the appliance.	Food made obsolete inside the refrigerator.	Throw away obsolete food and wrap the other.
	The inside of the device at need to be cleaned.	Clean the inside of the refrigerator.

The following symptoms are not breakdowns:

- The noise of the cooling liquid which circulates in pipes can be heard, it is normal.
- The humidity on the surface outside of the device during the wet seasons is not a problem of the device; you just need to wipe it with a dry soft cloth.
- The compressor and the condenser can warm more during the periods of strong heat.
- The frame of the door is a bit hot; it means that the condenser works to evacuate the humidity of air.

Normal situation when refrigerator is working

- Foggy condensation appears on the outer surface of the refrigerator
  This phenomenon occurs when the air is moister. Wipe it with a dry soft cloth.
- The left and right side panels are hot.
  The condenser is close to the inner side of the left and right side plates, and the refrigerator in operation radiates heat outside through the condenser.
- The compressor is hot.
  When the refrigerator is working, the temperature of the compressor shell can reach about 80°C.
- There is a "sizzle" sound from the refrigerator.
  This is the sound from the refrigeration pipe when the refrigeration system is working.
- The refrigerator vibrates "humming".
  When the refrigerator is working, the compressor will "hum" slightly.
  Vibration and noise will also occur if the refrigerator is not placed stably, which can be adjusted by rotating the adjustable mounts beneath.
- Starting-up time is long.
  In summer, due to the high ambient temperature, the compressor starts more times, so a long starting-up time is normal.

14. ENVIRONMENTAL TIPS

Observe all safety and warning information during operation (see the "General Safety Instructions" section).

14.1 Disposal considerations

The transport and protective packaging has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Recycling the packaging reduces the use of raw materials in the manufacturing process and also reduces the amount of waste in landfill sites. Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

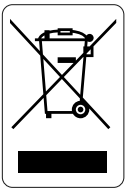
14.2 Disposing of your old appliance

Electrical devices marked with this label may not be disposed of in domestic waste at the end of their service life.

Electrical and electronic appliances often contain valuable materials. They also contain specific materials, compounds and components, which were essential for their correct function and safety. These could be hazardous to human health and to the environment if disposed of with your domestic waste or if handled incorrectly. Please do not, therefore, dispose of your old appliance with your household waste.

Please dispose of those materials by contacting your local authorities and ask for the correct method of disposal. Please ensure that your old appliance poses no risk to children while being stored prior to disposal.

By disposing of this product in accordance with the regulations, you protect the environment and the health of those around you from negative consequences.



15. WARRANTY & AFTER SALE S SERVICE

Observe all safety and warning information during operation (see the "General Safety Instructions" section).

In the event of a fault which you cannot remedy yourself, please contact Linärie.

15.1 Warranty

The manufacturer's warranty for this appliance is 2 years.

15.2 After sales service

The contact details for Linärie are given at the beginning and of these instructions.
When contacting Linärie, please quote the model and serial number of your appliance. These can be found on the data plate, after removing the grease filter.

Record model & serial number

Model:.....
Serial Number:.....

Register your product **www.linarie.com.au**

15.3 Replacement of spare parts

Incorrect components can lead to personal injury or damage to the appliance. Use only genuine original Linärie spare parts.

Modifications, additions or alterations to the appliance can lead to safety risks. If spare parts or accessories from other manufacturers are used, the warranty will be invalidated, and Linärie cannot accept liability.

Please check **www.linarie.com.au** for more information.

LIKE TO KNOW MORE?

For further information on all Linärie appliances, or to obtain detailed dimension and installation information, phone or email our Customer Care team or visit our website:

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