



SUBCOLD[®]

**UNDERCOUNTER
FRIDGE**

Model: ECO 100 LED



PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS BEFORE USE

INSTRUCTION MANUAL

CONTENTS

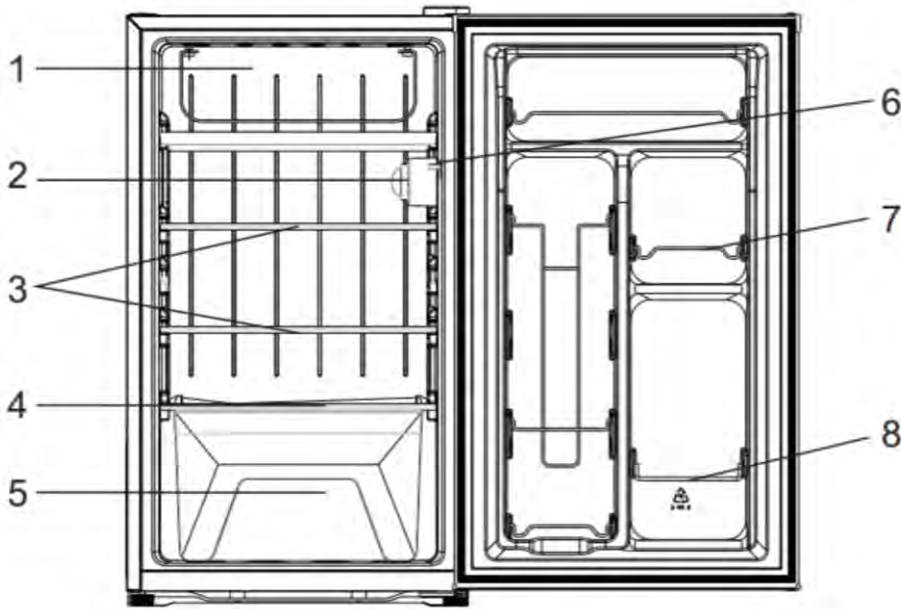
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Thanks for purchasing our products and thank you for placing your confidence in us.
Please read this manual carefully before using. Follow instructions and keep it for future reference.

Please follow the operating instructions and safety notices in the manual.

If any trouble arise, do not fix it yourself or hand it to the after sales service center which has not been authorized. Please contact the local authorized service center.

Description of Parts



1. Freezer Compartment
2. Temperature Control Dial
3. Removable Glass Shelf
4. Crisper Glass Cover
5. Vegetable Crisper
6. Lamp Switch
7. Can Dispenser
8. Tall Bottle Storage

- This unit you purchased may be improved, which maybe not completely be consistent with the manual, However the functions and operating methods will not change. Please feel free to use! please pay attention to the instruction manual for the best operation.
- When you switch on the Unit for the first time, remove the adhesive tapes of the inside of the unit. Leave the fridge to settle for minimum 1hour after transportation.
- Be careful when handling the unit and do not drop, and ensure the fridge is always kept in the upright position. Do not pull or push the drawers and balconies fiercely during use in case of damage.
- Adjust the temperature control to your preferred temperature and leave it empty for minimum 1 hour before loading any goods inside.
- Don't open the door continually if it is in the normal working condition.
- Keep the combination of drawers, baskets and shelves of the refrigerator is consistent with its original standard.

SAFETY WARNINGS

To ensure your personal safety, please follow the points below:

1. The circuitry for the refrigerator must be isolated. The area of cross section of wire must be larger than 0.75mm.
2. The power plug should have its own socket, the socket must be grounded as adapter may cause the socket to overheat.
3. The voltage and frequency of this product should be 220-240V;50Hz. Contact with the local maintenance station or retailer in case of electrical cord damage.
4. Always disconnect the power only by pulling the power plug out of the socket directly but not by the cord.
5. Do not damage the refrigerant circuit.
6. Persons with low physical, sensory and mental capabilities (including children of below 8 years) are not advised to use this appliance unless they are well supervised/instructed by a safety person. Children should be supervised to ensure that they do not play with the appliance. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
7. Keep ventilation opening, in the appliance enclosure or in the built in structure should be clear of obstruction.
8. ***Before you throw away your old refrigerator or freezer.***
 - Take off the doors;
 - Leave the shelves in place so that children may not easily climb inside
9. Do not store in the appliance explosive devices / substances such as aerosol cans with a flammable propellant . This appliance is intended to be used in household and similar applications such as :
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses and by clients in hotels, motels and other residential type environments; bed and breakfast type environments;
 - Catering and similar non-retail applications.
10. Do not use electrical appliance inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacture.
11. All affected or faulty parts (including the lamp) must be changed by a certified technician
12. To avoid hazards, the supply cord must always be replaced by the manufacturer, its service agent or similarly a certified/qualified persons when damaged.
13. This refrigerating appliance is not intended to be used as a built-in appliance.

Warning:

- This appliance must be fixed in accordance to the instructions provided to avoid hazard
- When positioning the appliance, ensure the supply cord is not trapped or damaged.
- Do not locate multiple portable socket outlets or portable power supplies at the rear of the appliance.

NOTICE

- When gas leaks from its container, don't pull the plug, out or in, for it may arouse sparks and fire calamities.
- Don't splash water on the rear of the appliance, for it may cause malfunction or electric shock.
- Don't store inflammable materials such as ether, benzene, LP gas and glue etc. in the refrigerator.
- Don't place bottled beverage in the freezer, so as to prevent breaking.
- It is better not place object on the top of appliance which is magnetic, heavy, or be filled with water. Electronic components may not work steadily if water gets inside. Do not store object which is costly or impressible to temperature and , e.g. serum, bacterin and so on.
- The refrigerant of this product is R600a, which is inflammable. So, make sure not to damage the cooling system during the transportation and installation.

DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such wastes separately for special treatment is necessary.

USE METHOD AND PRECAUTIONS OF DIFFERENT COMPARTMENTS

TIPS FOR USE OF REFRIGERATOR COMPARTMENT

1. The common refrigerating temperature of food stored in refrigerator is from 4°C to 8°C. In this environment, cooked meat can not be stored for more than 4 days, and fruits and vegetables should not exceed one week at most.
2. The common temperature of the chilling is from 0 to 4 °C, and meat can not be stored for more than 7 days.
3. Meat and seafood need to be packed in different containers and stored for not more than 3 days.
4. Raw food and cooked food need to be stored in different containers. In order to prevent bacterial contamination, raw vegetables and fruits should not be exposed to raw meat or fish. Vegetables and fruits should be wrapped by film and stored in the crisper.

INSTALLATION INSTRUCTIONS

1. The refrigerator should be located in a completely flat surface, Leave 5~10 cm between each side of the appliance and the wall, and leave 30 cm between the top of the appliance.
2. Choose a location which is not exposed to sunlight, high temperature or humidity
3. Remove all adhesive transport tapes before using.
4. The appliance can be adjusted by turning its two legs in front the bottom when it is unstable. Turning clockwise can raise up the machine.
5. The location should be firm and flat. If it is not in a level position it may cause noise / vibration:
 - 1) The noise may be increased if the floor is not firm and level.
 - 2) Put a sheet under the appliance for better heat emission if you need to locate it onto a carpet.
6. Make sure the adjustable legs are tight to the floor, and set the appliance slope backwards slightly for keeping the doors closed tightly.

For disposal of the appliance:

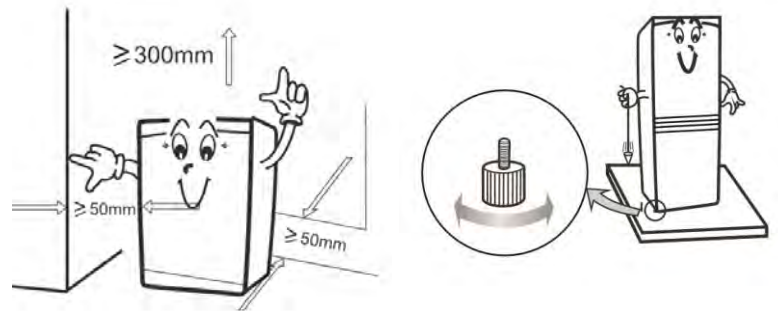
To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. And the disposal should only be done through public collection points.

For installation, servicing:

Appliance should be placed on a horizontal floor and allow free ventilation.

For handling:

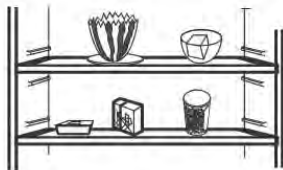
Always handle the appliance gently and with care to avoid any damage.



USAGE INSTRUCTIONS

Placement of Food Items

1. There should always be some space between items inside for air circulation.
2. Food should be kept in sealed package to prevent them from getting dry or with odour
3. Hot food should be cooled down before placing into the appliance. Otherwise, interior temperature and electronic consumption will increase.
4. Reduce the frequency of door opening - it can efficiently lower the electricity consumption.

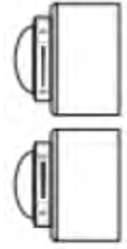


Warning Do not use any electronic equipment inside the appliance.

OPERATION

Setting the Temperature Control

The temperature of refrigerator can be controlled manually by the knob. Setting "OFF" means no cooling, but does not shut off the power of the refrigerator. Setting "MAX" is the coolest possible temperature setting. Normally "MID" setting is advised. If you want the temperature warmer, please turn the knob to "MIN".



Packing and Moving

1. Unpack , repack and carry

Please memorize the position of each accessory of the appliance when unpack it, repack the product and check it carefully before transportation.

2. Do not lift or pull the door or the door handle during lifting, carrying and transportation.
3. When moving, the appliance can not be sloped over 45 degrees (the angle to the vertical direction). Please avoid strong vibrations.



MAINTENANCE

This appliance should be maintained and cleaned frequently. For your safety, ensure to unplug the socket from the main power source before cleaning.

Interior maintenance

Clean the interior of the appliance with clean water or neutral abluent. Scour it with clean water and wipe it with a piece of dry cloth.

Maintenance of the door gasket

It is easy to damage if the door gaskets are polluted by the stain like oil, sauce and etc., so it is better to clean them carefully.

Outer maintenance

Wipe the dusty with a piece of dry cloth ,clean it with neutral abluentif necessary.

- The displacement of interior light Uninstall the cover and replace the light with a screwing light (E14 , 220V/10W), Consult the following pictures:

1. Move the lampshade 3~5mm according to arrow point direction.



2. Take out the lamp shade.



3. Rotate and take out the bulb in counterclockwise direction.



Defrost

Heavy frost will influence the refrigeration of the appliance and increase the energy consumption. Thus, defrosting is needed when the frost is as thick as 5 mm. The process for manual defrost are listed as follows:

- Take all the food out of the compartment;
- Remove the shelf;
- Unplug the power cord;
- Open the doors and wait for thawing;
- Wipe the defrost water with a dry cloth.

Warning: Do not use any other equipment or method to assist the defrost process. It may cause damage to the cooling system.

Disconnecting the Appliance

In case of a power failure, the refrigerator can store food normally for several hours.

During power failure

After power failure, do not put additional food in the appliance and reduce the frequency of door opening. Make several ices in a container if know the power failure beforehand, and put it in the top of the fridge.

During vacation

Please fetch out the easy-rot food and the food in fridge before shot vacation. After confirmation, close the door firmly. If have a long vacation, please fetch out all the food and cut off the power. After defrosting, clean up the liner of the appliance and wipe it dry, and leave the door open.

Not in use

If the refrigerator will not be in use for a long period of time, please unplug the outlet and clean up the appliance. The door should be kept open in order to prevent unpleasant smell caused by food leavings.

Attention: In a general working conditions, do not restart the power immediately, please leave at at least 5 minutes before powering back on.

Energy Saving

1. Place this product in a cool area of the room and far away from any heat source for a maximum function.
2. Do not store hot food in the refrigerator, wait for it to cool before storage. This will prevent the compressor from breaking down
3. Ensure foods and other items placed in the refrigerator is wrapped properly or with a dry container to prevent frost build-up inside the unit
4. Do not line the storage bin with an aluminum foil, wax paper or to improve the efficiency of the refrigerator
5. Well organization and proper food labelling should be taken into consideration to reduce frequent door openings to improve the efficiency of the appliance.

USER NOTIFICATIONS

- ❑ Do not expose water to the refrigerator, as it will lead to oxidation which may cause malfunction or damage.
- ❑ Cleaning materials such as soap powder, abrasive cleaning powder, alkali cleansers, chemicals, thinners, alcohol, acid petroleum and very hot water should not be used to clean the refrigerator as they may damage the painted covers and plastics.
- ❑ Heat can damage the interior plastic components.
- ❑ **Ensure to check the following after maintenance:**
 - Is there any damage or loss of power ?
 - Can the plug be put in the socket reliably and smoothly?
 - Is the plug heating unconventionally?

Warning: Please remove the gasket of the door before disposal. The disposal should be handled by a trained personnel, as it may be harmful to the environment.

Troubleshooting Tips

You can easily solve some common problems in the unit which will save you the cost for a possible service charge by technician. Try the suggested points below to see if you can solve the problem before calling a technician.

PROBLEMS	POSSIBLE CAUSE
The refrigerator does not work	<ul style="list-style-type: none"> • It may not be connected to the power supply(plug, power cut or fuse; Voltage is too low. • Circuit breaker tripped or blown fuse • The control knob was set to "0"
The refrigerator does not work efficiently as expected	<ul style="list-style-type: none"> • It may be caused by heavy frost, or by warm temperature setting, or by frequent door openings.
Turns on and off frequently	<ul style="list-style-type: none"> • Room temperature is hotter • Door opens frequently • Door not closed tightly • The temperature control switch was not set right • Door gasket not sealed properly • Unit not having correct clearances
It makes an unusual noise	<ul style="list-style-type: none"> • It may be caused by an imbalance in the position • The compressor keeps working for a long period • The environment temperature may be high. • The door may be opened frequently or even left opened. • The temperature control knob setting in (4-10) state may increase the working time of compressor.

Troubleshooting Tips...

PROBLEMS	POSSIBLE CAUSE
Unusual smell	<ul style="list-style-type: none"> • Food with strong odour should be packed tightly before being put inside the appliance. • Please check whether there is any deteriorated items or whether the liners are left uncleaned for a long time.
Water leaks from the bottom of the refrigerator	<ul style="list-style-type: none"> • The drain tube is blocked. Please use a tool to unblock the drain pipe
Heavy frost occurs on the rear of the appliance	<ul style="list-style-type: none"> • Putting hot food into the appliance may cause this problem. Or • it may be caused by the heavy environment moisture / humidity
Door not closed properly	<ul style="list-style-type: none"> • Unit not on a level surface • Door not installed properly or reversed • The gasket is dirty or bent • The shelves, bins, or baskets are out of position

Cases that are not malfunctions

- Moisture may form dew on the outside of the product during high humidity. Please wipe the external surface with a clean and dry cloth to clear this dew
- The flow of refrigerant through the pipeline coil can cause some noises which is normal.
- The sides of product having a warm temperature; it is as a result of the appliance working.
- The frame of the appliance will be warm to prevent condensation

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a qualified technician in order to avoid hazard.

HINTS AND TIPS

HINTS FOR ENERGY SAVING

1. **Freezer:** The internal configuration of the appliance is the one that ensures the most efficient use of energy.
2. **Fridge:** Most efficient use of energy is ensured in the configuration with the drawers in the bottom part of the appliance and shelves evenly distributed. Position of the door bins does not affect energy consumption.
3. Do not open the door frequently or leave it open longer than necessary.
4. **Freezer:** The colder the temperature setting, the higher the energy consumption.
5. **Fridge:** Do not set too high temperature to save energy unless it is required by the characteristics of the food.
6. If the ambient temperature is high and the temperature control is set to low temperature and the appliance is fully loaded, the compressor may run continuously, causing frost or ice formation on the evaporator. In this case, set the temperature control toward higher temperature to allow automatic defrosting and to save energy this way.
7. Ensure a good ventilation. Do not cover the ventilation grilles or holes.

HINTS FOR FREEZING

1. Activate Super Freeze function at least 24 hours before placing the food inside the freezer compartment.
2. Before freezing wrap and seal fresh food in: aluminum foil, plastic film or bags, airtight containers with lid.
3. For more efficient freezing and thawing divide food into small portions.
4. It is recommended to put labels and dates on all your frozen food. This will help to identify foods and to know when they should be used before their deterioration.
5. The food should be fresh when being frozen to preserve good quality. Especially fruits and vegetables should be frozen after the harvest to preserve all of their nutrients.
6. Do not freeze bottles or cans with liquids, in particular drinks containing carbon dioxide -they may explode during freezing.
7. Do not put hot food in the freezer compartment. Cool it down at room temperature before placing it inside the compartment.
8. To avoid increase in temperature of already frozen food, do not place fresh unfrozen food directly next to it. Place food at room temperature in the part of the freezer compartment where there is no frozen food.
9. Do not eat ice cubes, water ices or ice lollies immediately after taking them out of the freezer. Risk of frostbites.
10. Do not re-freeze defrosted food. If the food has defrosted, cook it, cool it down and then freeze it.

HINTS FOR STORAGE OF FROZEN FOOD

- Higher temperature setting inside the appliance may lead to shorter shelf life.
- The whole freezer compartment is suitable for storage of frozen food products.
- Leave enough space around the food to allow air to circulate freely.
- For adequate storage refer to food packaging label to see the shelf life of food.
- It is important to wrap the food in such a way that prevents water, humidity or condensation from getting inside.

SHOPPING TIPS

After grocery shopping:

- Ensure that the packaging is not damaged - the food could be deteriorated. If the package is swollen or wet, it might have not been stored in the optimal conditions and defrosting may have already started.
- To limit the defrosting process buy frozen goods at the end of your grocery shopping and transport them in a thermal and insulated cool bag.
- Place the frozen foods immediately in the freezer after coming back from the shop.
- If food has defrosted even partially, do not refreeze it. Consume it as soon as possible.
- Respect the expiry date and the storage information on the package.

Shelf Life For Freezer Compartment

Type of food	Shelf life (months)
Bread	3
Fruits (except citrus)	6-12
Vegetables	8-10
Leftovers without meat	1-2
Dairy food:	
Butter	6 - 9
Soft cheese (e.g. mozzarella)	3 - 4
Hard cheese (e.g. parmesan, cheddar)	6
Sea food:	
Fatty fish (e.g. salmon, mackerel)	2 - 3
Lean fish (e.g. cod, flounder)	4 - 6
Shrimps	12
Shucked clams and mussels	3 - 4
Cooked fish	1 - 2
Meat:	
Poultry	9 - 12
Beef	6 - 12
Pork	4 - 6
Lamb	6 - 9
Sausage	1 - 2
Ham	1 - 2
Leftovers with meat	2 - 3

HINTS FOR FRESH FOOD REFRIGERATION

Good temperature setting that ensures preservation of fresh food is a temperature less than or equal to +4°C. Higher temperature setting inside the appliance may lead to shorter shelf life of food.

- Cover the food with packaging to preserve its freshness and aroma.
- Always use closed containers for liquids and for food, to avoid flavours or odours in the compartment.
- To avoid the cross-contamination between cooked and raw food, cover the cooked food and separate it from the raw one.
- It is recommended to defrost the food inside the fridge.
- Do not insert hot food inside the appliance. Make sure it has cooled down at room temperature before inserting it.
- To prevent food waste the new stock of food should always be placed behind the old one.

HINTS FOR FOOD REFRIGERATION

Meat (all types): wrap in a suitable packaging and place it on the glass shelf above the vegetable drawer. Store meat for at most 1-2 days.

- Fruit and vegetables: clean thoroughly (eliminate the soil) and place in drawer(vegetable drawer).
- It is advisable not to keep the exotic fruits like bananas, mangos, papayas etc. in the freezer.
- Vegetables like tomatoes, potatoes, onions, and garlic should not be kept in the freezer.
- Butter and cheese: place in an airtight container or wrap in an aluminum foil or a polythene bag to exclude as much air as possible.
- Bottles: close them with a cap and place them on the door bottle shelf, or (if available) on the bottle rack.
- Always refer to the expiry date of the products to know how long to keep them.

TECHNICAL DATA

The technical information is situated in the rating plate on the internal side of the appliance and on the energy label.

The QR code on the energy label supplied with the appliance provides a web link to the information related to the performance of the appliance in the EU EPREL database. Keep the energy label for reference together with the user manual and all other documents provided with this appliance.



It is also possible to find the same information in EPREL using the link <https://eprel.ec.europa.eu> and the model name and product number that you find on the rating plate of the appliance.

See the link www.theenergylabel.eu for detailed information about the energy label.

INFORMATION FOR TEST INSTITUTES

Installation and preparation of the appliance for any EcoDesign verification shall be compliant with EN 62552. Ventilation requirements, recess dimensions and minimum rear clearances shall be as stated in this User Manual. Please contact the manufacturer for any other further information, including loading plans.

ENVIRONMENTAL CONCERNS

Recycle materials with the symbol  . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

SPECIFICATIONS AND PARAMETERS

Model		ECO 100 LED
Climate Class		SN/N/ST
Electric Shock Protection Type		I
Net Capacity (L)	Ice-making storage volume	11
	Refrigerator	84
Rated Voltage (V)		220-240
Frequency (Hz)		50
Current (A)		0.75
Voice [dB (A)]		C
Refrigerant		R600a/25g
Net Weight (KG)		21.5
Interior temperature (°C)	Freezer	≤ 0
	Refrigerator	0~8
Dimension (mm)	Width	486
	Depth	536
	Height	833

Packing List

ECO 100 LED

- | | | |
|----------------------|---|----------|
| 1. Vegetable Crisper | - | 1 Piece |
| 2. Shelf | - | 3 Pieces |
| 3. Door Pockets | - | 4 Pieces |
| 4. Owner's manual | - | 1 copy |

Note: Products are subject to improve from time to time, any changes in parts without further notice.

For FAQs and more information, please visit:



www.subcold.com



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