

Blomberg

Upright Freezer User Manual



FNE 1531P - FNE154P



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RECYCLED &
RECYCLABLE PAPER

Please read these instructions first before using your appliance

Thank you for choosing a **Blomberg** appliance.

Please take some time to read this user manual before using your appliance, to ensure you know how to safely operate the controls and functions.

Carefully follow all unpacking and installation instructions to ensure the appliance is correctly connected and fitted prior to use.

Please write your product model and serial number on the last page of this user manual, and store in a safe location close to the appliance for easy future reference.

This user manual may also be applicable for several other models. Differences between models will be listed.

If you have any questions or concerns, please call our contact centre or find help and information online at www.blomberguk.com

Explanation of symbols

Throughout this user manual the following symbols are used:

 Important information or useful tips.

 Warning against dangerous conditions for life and property.

 Warning against electric voltage.

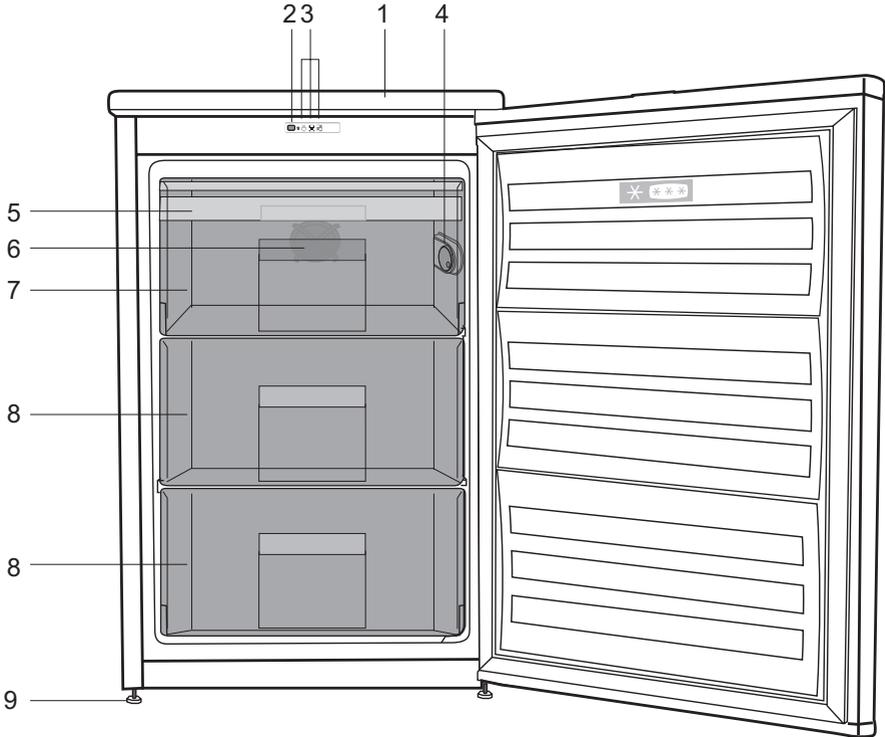
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|---|---|-----------------|----------------------|---|
|  INFORMATION | | | | |
|   | The model information as stored in the product data base can be reached by entering following website and searching for your model identifier (*) found on energy label. https://eprel.ec.europa.eu/ | | | |
| <table border="1"><tr><td>SUPPLIER'S NAME</td><td>MODEL IDENTIFIER (*)</td></tr><tr><td></td><td></td></tr></table> | | SUPPLIER'S NAME | MODEL IDENTIFIER (*) |  |
| SUPPLIER'S NAME | MODEL IDENTIFIER (*) | | | |
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1 Your refrigerator

Congratulations on your choice of a **BLOMBERG** quality Appliance which has been designed to give you service for many years.



- | | |
|-----------------------|-----------------------------|
| 1. Top trim | 6. Freezer fan |
| 2. Fast-Freeze switch | 7. Fast-freeze compartment |
| 3. Indicator lights | 8. Frozen-food compartments |
| 4. Thermostat knob | 9. Adjustable front feet |
| 5. Ice bank | |

i Figures that take place in this instruction manual are schematic and may not correspond exactly with your product. If the subject parts are not included in the product you have purchased, then it is valid for other models.

2 Warnings

- DO NOT connect your appliance to the electricity supply until all packing and transit protectors have been removed.
- Leave to stand for at least 4 hours before switching on to allow compressor oil to settle if transported horizontally.
- If you are discarding an old refrigerator with a lock or latch fitted to the door, disable the lock/latch, ensure that it is left in a safe condition to prevent the entrapment of young children.
- This appliance must only be used for its intended purpose i.e the storing of edible foodstuff.
- Do not dispose of the appliance on a fire. At **BLOMBERG**, the care and protection of our environment is an ongoing commitment. This appliance which is among the latest range introduced is particularly environment friendly. Your appliance contains non CFC / HFC natural substances in the cooling system (Called R600a) and in the insulation (Called cyclopentane) which are potentially flammable if exposed to fire. Therefore, take care not to damage, the cooling circuit / pipes of the appliance in transportation and in use. In case of damage do not expose the appliance to fire or potential ignition source and immediately ventilate the room 5 | EN
- where the appliance is situated.
- We suggest you contact your local authority for disposal information and facilities available.
- To obtain the best possible performance and trouble free operation from your appliance it is very important to carefully read these instructions.
- On delivery, check to make sure that the product is not damaged and that all the parts and accessories are in perfect condition.
- Ensure that the plug remains readily accessible. Do not use multiple adapter or extension cable.
- Failure to observe these instructions may invalidate your right to free service during the guarantee period.
- Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

- We suggest you keep these instructions in a safe place for easy reference.
- 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 knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children should be supervised to ensure that they do not play with the appliance.

For models with water dispenser

- Pressure for cold water inlet shall be maximum 90 psi (6.2 bar). If your water pressure exceeds 80 psi (5.5 bar), use a pressure limiting valve in your mains system. If you do not know how to check your water pressure, ask for the help of a professional plumber.
- If there is risk of water hammer effect in your installation, always use a water hammer prevention equipment in your installation. Consult Professional plumbers is you are not sure that there is water hammer effect in your installation.
- Do not install on the hot water inlet. Take precautions against of the risk of freezing of the

hoses. Water temperature operating interval shall be 33°F (0.6°C) minimum and 100°F (38°C) maximum.

- Use drinking water only.

Electrical Requirements

Before you insert the plug into the wall socket make sure that the voltage and the frequency shown on the rating plate inside the appliance corresponds to your electricity supply.

Rating label is on the left hand side of inner liner.

We recommend that this appliance be connected to the mains supply via a suitable switched and fused socket. The appliance must be positioned so that the plug is accessible.

Should the mains lead of the appliance become damaged or should it need

replacing at any time, it must be replaced by a special purpose made mains lead which can only be obtained from a **BLOMBERG** Authorised Service Agent.

Warning! This Appliance Must Be Earthed

If the fitted moulded plug is not suitable for your socket, then the plug should be cut off and an appropriate plug fitted. Destroy the old plug which is cut off as a plug with bared cord could cause a shock hazard if inserted into a socket elsewhere in the house.

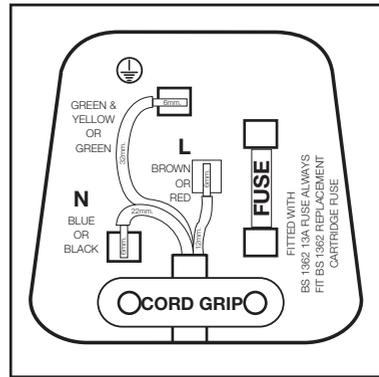
The moulded plug on this appliance incorporates a 13 A fuse. Should the fuse need to be replaced an ASTABEAB approved BS 1362 fuse of the same rating must be used. Do not forget to refit the fuse cover. In the event of losing the fuse cover the plug must not be used until a replacement fuse cover has been fitted. Colour of the replacement fuse cover must be the same colour as that visible on the pin face of the plug. Fuse covers are available from any good electrical store.

Important! Fitting A Different Plug

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows: (See diagram).

1. Connect the green-yellow or green (Earth) wire to the terminal in the plug marked 'E' or with the symbol \oplus or coloured green and yellow or green.

2. Connect the blue (Neutral) wire to the terminal in the plug marked 'N' or coloured black.
3. Connect the brown (Live) wire to the terminal in the plug marked 'L' or coloured red.
4. With alternative plugs a 13 A fuse must be fitted either in the plug or adaptor or in the main fuse box. If in doubt contact a qualified electrician.

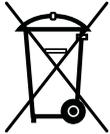


Energy Saving Tips

1. Ensure your appliance is installed in a well ventilated area.
2. Ensure the time between buying chilled/frozen food and placing them in your appliance is kept at minimum, particularly in summer. We recommend you use a cool bag or a special carrier bag to carry perishable food.
3. Do not leave the door (s) of your appliance open longer than necessary and ensure they are closed properly after each opening.

4. Defrost frozen food in the fridge, so that frozen food acts as an ice pack to assist cooling in fridge.

Compliance with WEEE Directive and Disposing of the Waste Product:



This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE). This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Do not dispose of the waste product with normal domestic and other wastes at the end of its service life. Take it to the collection center for the recycling of electrical and electronic equipment. Please consult your local authorities to learn about these collection centers.

Compliance with RoHS Directive:

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

3 Installation

Transportation Instructions

1. The appliance should be transported only in a vertical upright position. The packing as supplied must be intact during transportation.
2. If during the course of transport the appliance has to be transported horizontally, it must only be laid on its right hand side when standing in the front of the appliance. After bringing it to upright position, it must not be operated for at least 4 hours to allow the system to settle.
3. Failure to comply with the above instructions could result in damage occurring to the appliance. The manufacturer will not be held responsible if these instructions are disregarded.
4. The appliance must be protected against rain, moisture and other atmospheric influences.
5. When positioning your appliance take care not to damage your flooring, pipes, wall coverings etc. Do not move the appliance by pulling by the door or handle.

Important : Care must be taken while cleaning / carrying the appliance to avoid touching the bottom of the condenser metal support or pipework at the back of the appliance as you might injure your fingers and hands or damage **your product.**

Important : This appliance is not designed for stacking with any other appliance.

When positioning your appliance, take care not to damage your flooring, pipes, wall coverings etc.

Do not attempt to sit or stand on top of your appliance as it is not designed for

such use. You could injure yourself or damage the appliance.

Important : Make sure that mains cable is not caught under the appliance during and after carrying / moving the appliance, to avoid the mains cable becoming cut or damaged."

Do not allow children to play with the appliance or tamper with the controls.

BLOMBERG declines to accept any liability should the instructions not be followed.

Installation Instructions

1. The space in the room where the appliance is installed must not be smaller than 10 cubic metres.
2. If possible avoid placing the appliance near cookers, radiators or in direct sunlight as this will cause the compressor to run for long periods. If installed next to a source of heat or refrigerator, maintain the following minimum side clearances:

From Cookers 2" (50 mm)

From Radiators 12" (300 mm)

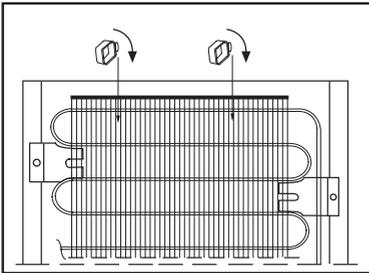
From Refrigerators or Larder Fridge

1" (25 mm)

3. This appliance has been designed to operate in ambient temperatures up to 32 degrees C (90 degrees F) and is equipped with FreezerGuard which ensures that at the advised setting [4 - four on the knob] the frozen food in the freezer will not defrost even

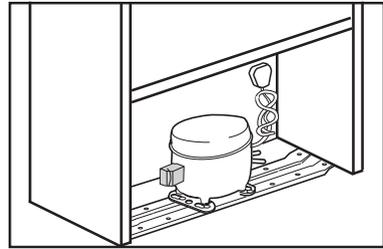
if the ambient temperature falls as low as $-15\text{ }^{\circ}\text{C}$. When the ambient temperature returns to normal, you may change the knob setting to suit your needs.

4. No gap is required at sides and top. See item 4 below to ensure a gap is obtained at the rear of the appliance. If a gap is available on side and top, retain it if possible as it would improve the air circulation around the appliance. Fit the two plastic wall spacers supplied with the appliance rotating $1/4$ turn to the condenser at the back of the refrigerator (see diagram).



5. The appliance should be located on a smooth surface. The two front feet can be adjusted as required. To ensure that, your appliance is standing upright adjust the two front feet by turning clockwise or anti-clockwise, until the product is in firm contact with the floor. Correct adjustment of feet avoids excessive vibration and noise.

6. Refer to “Cleaning and Care” section to prepare your appliance for use.
7. A special receptacle is supplied to store the mains plug during transit. The receptacle is fixed at the back of the cabinet, on the right hand side of the compressor. (See diagram) Gently remove the plug from the receptacle. Never pull the mains cord, you may damage the appliance. In the case of transportation, ensure you locate the plug in the receptacle provided to avoid transit damage.



If your appliance is equipped with an air grille, please refer for installation of the air grille.

Reversing The Doors

We recommend that you reverse doors before switching on for the first time.

Tools required: Small and medium size flat and cross-headed screwdrivers, a pair of pliers.

Spare Parts supplied in the plastic bag: The following parts, which are exclusively for left hand side fitted hinge operation are supplied in a plastic bag with the appliance:

- Upper door top trim hinge covers – there are 2 different parts, one for each side of top trim.
- Upper door middle hinge bushing/ door stopper assembly.

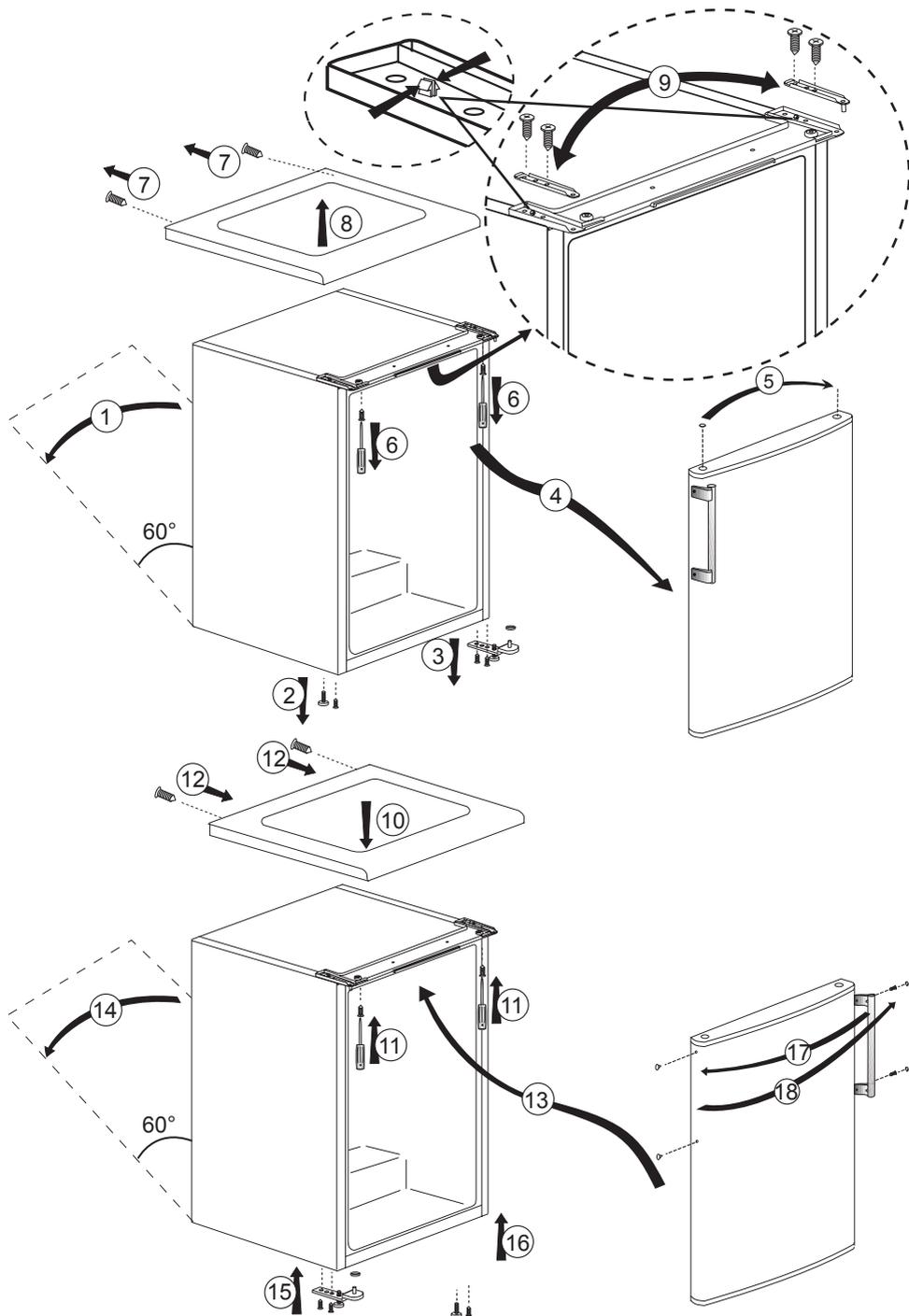
We suggest you keep all the parts supplied in the plastic bag and also parts, which have been removed when reversing doors, in a safe place for possible future, re-use.

Important : We suggest you ask somebody to help you when moving the appliance around and to hold doors when removing / re-fitting hinges and doors to avoid any injury and damage to the product.

Please refer to diagrams supplied. To follow numbers in brackets below, refer to the main diagram.

1. Switch off the appliance at the socket outlet and pull out the mains plug.
2. Remove all food, loose items and fittings from inside the appliance and door shelves.
3. Carefully tilt the appliance on its back side. (1) (You may need somebody to help you.) Take care not to damage the appliance by laying on some protective material (e.g. its original packaging). Make sure that you tilt the appliance on its back side, otherwise compressor oil may block the pipes and you may damage the appliance.
4. Unscrew and remove the LHS front feet and bolt (2).
5. Unscrew the bolts and remove the bottom hinge while holding the door (3).
6. Remove the door carefully from the top hinge (by sliding down wards (4).
7. Reposition top hinge bushing and blanking plug on the opposite side and stand the door safely (5). You may find it easier to remove the bushing and the plug with the tip of a small screwdriver. Take care not to mark the door.
8. Reposition the top hinge on the opposite side (6 and 7).
9. To refit the door, locate the top hinge in the door, attach to the cabinet and hold the door (8).
10. Fit the bottom hinge (9). If necessary adjust and then tighten the bolts. Ensure, that the door opens and closes easily and that there are no gaps allowing air into the cabinet. If there are gaps between the door seal and the cabinet, adjust the door seal by gently pulling away from the door

- 11.** Fit the other front feet (10).
- 12.** Carefully stand your appliance. (You may need somebody to help you.)
Adjust the front feet (See Installation Instructions)
- 13.** Put back all, loose items and fittings.
- 14.** Wait for at least 4 hours to allow the system to settle before switching on.
Spare plastic parts supplied with the appliance are for your future use during door repositioning.
- 15.** Fit the door handle to the opposite side of the door and tighten the bolts.



4 Before operating

Final Check

Before you start using the fridge/freezer check that:

1. The feet have been adjusted for perfect levelling.
2. The interior is dry and air can circulate freely at the rear.
3. Clean the interior as recommended under "CLEANING AND CARE."
4. Insert the plug into the wall socket and switch on the electricity supply. Avoid accidental disconnection by taping over the switch. Green and red lights will glow and the compressor will start running.
5. You will hear a noise as the compressor starts up. The liquid and gases sealed within the refrigeration system may also give rise to noise, whether the compressor is running or not which is quite normal.
6. If you are going to store already frozen food open the freezer door and check that the fast-freeze switch is at off (the amber light will not come on). The red light will go out when the freezer has reached the correct temperature. Then you can put in your already frozen food.
7. If you are going to freeze fresh food, you must press the fast-freeze switch. The amber light will come on and you must wait at least three hours before putting in your fresh food to be frozen.
8. Slight undulation of the top of the cabinet is quite normal due to the manufacturing process used, so do not worry, it is not a defect.

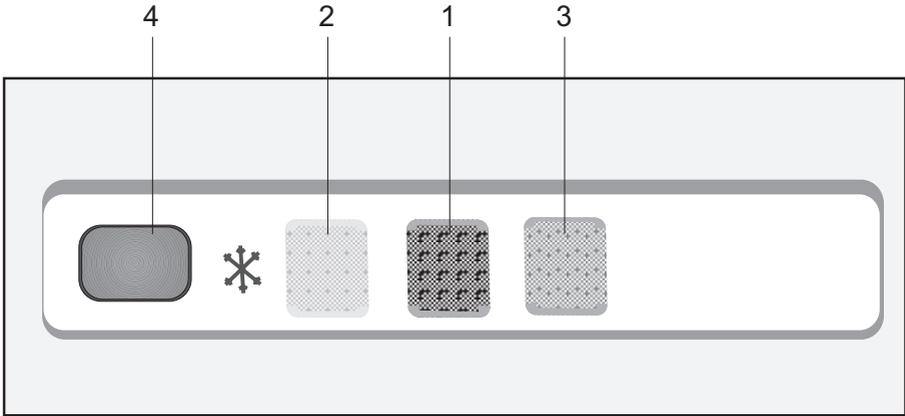
9. Front edges of the cabinet may feel warm. This is normal. These areas are designed to be warm to avoid condensation.
10. We recommend that you set the thermostat knob at 3 and monitor the temperature to ensure the appliance maintains desired storage temperatures (see section Temperature Control and Adjustment).
11. Do not load the appliance immediately it is switched on. Wait until the correct storage temperature has been reached. We recommend that you check the temperature with an accurate thermometer (see; Temperature Control and Adjustment).

Important Notes :

1. If there is a power failure do not open the door. Frozen food should not be affected if the failure lasts for less than 16.5 hours. If the failure is longer, then the food should be checked and either eaten immediately or cooked and then re-frozen.
2. If you find the freezer door difficult to open just after you have closed it, don't worry. This is due to the pressure difference which will equalise and allow the door to open normally after a few minutes.
3. Always wrap food using a suitable packaging material before storing in your appliance to avoid contact with the appliance surface and food remains for hygiene reasons.

5 Using your refrigerator

Temperature Control And Adjustment



Temperature is controlled by the thermostat which is located on the rear wall of the cabinet. Thermostat knob is located on the indicator light set. "Number 4" is the coldest setting. The normal storage temperature of your appliance should be -18°C (0°F). Lower temperatures may be obtained by adjusting the thermostat knob towards 'number 4' position.

We recommend that you check the temperature with a thermometer to ensure that the storage compartments are kept to the desired temperature. Remember you must take your reading very quickly since the thermometer temperature will rise very rapidly after you remove it from the freezer. Please remember each time the door is opened cold air escapes and the internal temperature rises. Therefore never leave the door open and ensure it is closed immediately after food is put in or removed.

Indicator Lights

There are three coloured indicator lights located on the front of the appliance which shows the operating mode of the freezer.

Green Indicator (1)

Illuminates when the appliance is connected to the mains and will glow as long as electricity is available.

Amber Indicator (2)

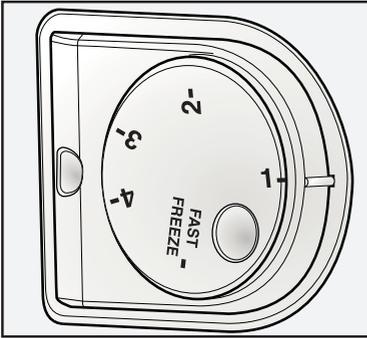
This indicator will glow when the fast freeze switch (4) is on and will continue to glow until the fast freeze switch is turned off. The compressor will run continuously while fast freeze switch is on. Fast freeze operation is for freezing fresh food.

Red Indicator (3) Illuminates:

- a. If the pre-set temperature can not be maintained.
- b. If excessive amounts of fresh food are placed inside.
- c. If the appliance door is left open accidentally.

Important:

When you press the fast freeze switch, there may be a short delay before the compressor starts to operate. This is normal and does not indicate a compressor fault.



Operating temperatures are controlled by the thermostat knob (see diagram) located on the inner side wall of the freezer compartment. Settings may be made from 1, 2 ... fast freeze, fast freeze being the coldest position.

When the appliance is switched on for the first time, the thermostat knob should be adjusted so that after 24 hours, the average freezer temperature is no higher than -18°C (0°F). We recommend you set the knob half way between the 1 and 4 setting. Lower temperatures may be obtained by adjusting setting knob towards fast freeze position.

We recommend that you check the temperature with an accurate thermometer to ensure that the storage compartments are kept to the desired temperature.

Remember you must take your reading very quickly since the thermometer temperature will rise very rapidly after you remove it from the freezer.

Please remember each time the door is opened cold air escapes and the internal temperature rises. Therefore never leave the door open and ensure it is closed immediately after food is put in or removed.

Freezing Fresh Food

Please observe the following instructions to obtain the best results.

Do not freeze too large a quantity at any one time. The quality of the food is best preserved when it is frozen right through to the core as quickly as possible.

Do not exceed the freezing capacity of your appliance in 24 h which is 10 kg (22 lb)

Placing warm food into the freezer compartment causes the refrigeration compressor to operate continuously until the food is frozen solid.

If you are going to freeze fresh food in excess of 2kg. (4.5 lb) turn the thermostat knob to the fast freeze position and wait for about 24 hours before placing the fresh food in the freezer.

Remember to turn the thermostat knob back to its previous position once food has frozen.

It is recommended to place fresh food to be frozen in fast freeze compartment of the freezer.

Take special care not to mix already frozen food and fresh food.

Defrosting

Your appliance defrosts automatically.

Warnings!

The fan inside the freezer compartment circulates cold air. Never insert any object through the guard. Do not allow children to play with the freezer fan.

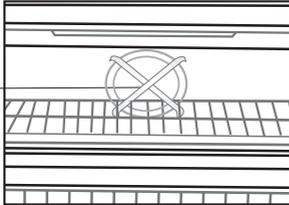
Never store products that contain inflammable propellant gas (eg dispensers, spray cans etc.) or explosive substances.

Don't cover the shelves with any protective materials, which may obstruct air circulation.

Do not allow children to play with the appliance or tamper with the controls.

Do not obstruct the freezer fan guard to ensure that you obtain the best possible performance from your appliance.

Freezer fan



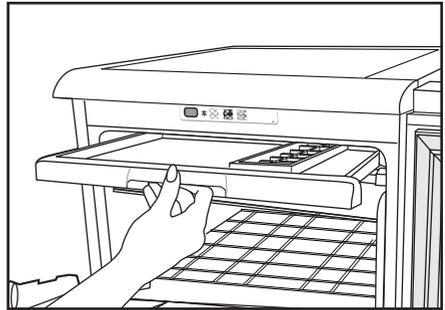
Making ice cubes

Fill the ice-cube tray 3/4 full with water and place it in the freezer.

As soon as the water has turned into ice, you can take out the ice cubes.

Never use sharp objects such as knives or forks to remove the ice cubes. There is a risk of injury!

Let the ice cubes slightly thaw instead, or put the bottom of the tray in hot water for a short moment.



How to Freeze Fresh Foods

- Foods to be frozen must be divided into portions according to a size to be consumed, and frozen in separate packages. In this way, all the food should be prevented from being re-frozen by thawing.
- In order to protect the nutritional value, the aroma and the color of the foods as much as possible, vegetables should be boiled for a short period of time before freezing. (Boiling is not necessary for foods such as cucumber, parsley.) Cooking time of the vegetables frozen in this way is shortened by 1/3 than that of the fresh vegetables.
- To extend the storage times of frozen foods, boiled vegetables must first be filtered and then hermetically packaged as in the all types of foods.
- Foods should not be placed in the freezer compartment without package.
- The packaging material of the food to be stored should be air-tight, thick and durable and should not deform with cold and humidity. Otherwise, the food that is hardened by freezing might pierce the package. Sealing the package well is also important in terms of securely storing the food.

The following packaging types are suitable for use to freeze the food:

Polyethylene bag, aluminum foil, plastic foil, vacuum bags and cold-resistant storage containers with caps.

The use of the following types of packaging is not recommended to freeze the food;

Packaging paper, parchment paper, cellophane (gelatin paper), garbage bag, used bags and shopping bags.

- Hot foods should not be placed in the freezer compartment without cooling.
- When placing unfrozen fresh foods in the freezer compartment, please note that it does not contact with frozen foods. Cool-pack (PCM) (if any) can be placed to the rack immediately below the quick freezer rack for preventing them from being getting warm.
- During the freezing time (24 hours) do not place other food to the freezer.
- Place your foods to the freezing shelves or racks by spreading them so that they will not be cramped (it is recommended that the packaging does not come into contact with each other).
- Frozen foods must be immediately consumed in a short period of time after defrosting and must never be frozen again.
- We recommend you to attach a label onto the package and write the name of the foods in the package and the freezing time.

Foods suitable for freezing:

- Fish and seafood, red and white meat, poultry, vegetables, fruit, herbaceous spices, dairy products (such as cheese, butter and strained yoghurt), pastries, ready or cooked meals, potato dishes, souffle and desserts.

Foods not suitable for freezing:

- Yoghurt, sour milk, cream, mayonnaise, leaved salad, red radish, grapes, all fruits (such as apple, pears and peaches).
- For foods to be frozen quickly and thoroughly, the following specified amounts per package should not be exceeded.

-Fruits and vegetables, 0.5-1 kg

-Meat, 1-1.5 kg

- A small amount of foods (maximum 2 kg) can also be frozen without the use of the quick freezing function.

To obtain the best result, apply the following instructions:

1. Switch the adjusting knob to FAST FREEZE position 24 hours before placing your fresh foods.

2. 24 hours after turning the thermostat knob, place your food that you want to freeze in front of the middle drawer with higher freezing capacity. If you have food remained, place them in the middle rear of the drawer.

3. Do not forget to turn the thermostat knob to its previous position, after placing your food.

4. Do not try to freeze a large quantity of food at a time. Within 24 hours, this product can freeze the maximum food quantity specified as «Freezing Capacity ... kg/24 hours» on its type label. It is not convenient to put more unfrozen/fresh foods to the freezer compartment than the quantity specified on the label.

- You can review the Meat and Fish, Vegetables and Fruits, Dairy Products tables for placing and storing your foods in the deep-freezer.

Recommendations for Preservation of

Frozen Foods

- While purchasing your frozen foods, make sure that they are frozen at appropriate temperatures and their packages are not broken.
- Put the packages on the freezer compartment as soon as possible after purchasing them.
- Make sure that the expiration date indicated on the packaging is not expired before consuming the packaged ready meals that you remove from the freezer compartment.

Deep Freezer Information

The EN 62552 standard requires (according to specific measurement conditions) that at least 4.5 kg of food for each 100 liter of freezer compartment volume can be frozen

at a room temperature of 25°C in 24 hours.

Defrosting the frozen foods

Depending on the food diversity and the purpose of use, a selection can be made between the following options for defrosting:

- At room temperature (it is not very suitable to defrost the food by leaving it at room temperature for a long time in terms of maintaining the food quality)
- In the refrigerator
- In the electrical oven (in models with or without fan)
- In the microwave oven

CAUTION:

- Never put acidic beverages in glass bottles and cans into your freezer due to the risk of explosion.
- If there is moisture and abnormal swelling in the packaging of frozen foods, it is likely that they were previously stored in an improper storage condition and their contents deteriorated. Do not consume these foods without checking.
- Since some spices in cooked meals may change their taste when exposed to long-term storage conditions, your frozen foods should be less seasoned or the desired spices should be added to the foods after the thawing process.

Recommended Temperature Settings

| Freezer compartment setting | Remarks |
|------------------------------|---|
| 1 | This is the default recommended temperature setting. |
| 2, 3, 4 | These settings are recommended when the ambient temperature is higher than 30°C or when you think the refrigerator is not cool enough due to frequent opening and closing of the door. |
| Quick freezing (FAST FREEZE) | Use when you want to freeze your food in a short time. It is recommended to be applied to preserve the quality of your fresh food. You do not need to use the quick freezing function when putting your frozen food. You do not need to use the quick freezing function to freeze a small amount of fresh food, up to 2 kg per day. |

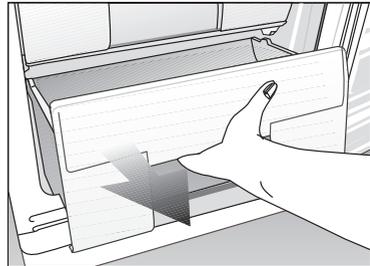
| Meat and Fish | | Preparation | Longest storage time (month) | |
|-----------------------------|--|------------------------------------|---|-------|
| Meat products | Veal | Steak | By cutting them 2 cm thick and placing foil between them or wrapping tightly with stretch | 6 – 8 |
| | | Roast | By packing the pieces of meat in a refrigerator bag or wrapping them tightly with stretch | 6 – 8 |
| | | Cubes | In small pieces | 6 – 8 |
| | | Schnitzel, chops | By placing foil between cut slices or wrapping individually with stretch | 6 – 8 |
| | Mutton | Chops | By placing foil between meat pieces or wrapping individually with stretch | 4 - 8 |
| | | Roast | By packing the pieces of meat in a refrigerator bag or wrapping them tightly with stretch | 4 - 8 |
| | | Cubes | By packing the shredded meats in a refrigerator bag or wrapping them tightly with stretch | 4 - 8 |
| | Beef | Roast | By packing the pieces of meat in a refrigerator bag or wrapping them tightly with stretch | 8-12 |
| | | Steak | By cutting them 2 cm thick and placing foil between them or wrapping tightly with stretch | 8-12 |
| | | Cubes | In small pieces | 8-12 |
| | | B o i l e d meat | By packaging in small pieces in a refrigerator bag | 8-12 |
| | Mince | | Without seasoning, in flat bags | 1 - 3 |
| | Offal (piece) | | In pieces | 1 - 3 |
| | Fermented sausage - Salami | | It should be packaged even if it has casing. | 1-2 |
| Jambon | | By placing foil between cut slices | 2-3 | |
| Poultry and hunting animals | Chicken and Turkey | | By wrapping in foil | 4 – 6 |
| | Goose | | By wrapping in foil (portions should not exceed 2.5 kg) | 4 – 6 |
| | Duck | | By wrapping in foil (portions should not exceed 2.5 kg) | 4-6 |
| | Deer, Rabbit, Roe Deer | | By wrapping in foil (portions should not exceed 2.5 kg, and their bones should be separated) | 6 – 8 |
| Fish and seafood | Freshwater fish (Trout, Carp, Crane, Catfish) | | After thoroughly cleaning the inside and scales, it should be washed and dried, and the tail and head parts should be cut when necessary. | 2 |
| | Lean fish (Sea bass, Turbot, Sole) | | | 4-6 |
| | Fatty fish (Bonito, Mackerel, Bluefish, Red Mullet, Anchovy) | | | 2 - 4 |
| | Shellfish | | Cleaned and in bags | 4 - 6 |
| | Caviar | | In its packaging, in an aluminum or plastic container | 2 - 3 |

| Fruits and Vegetables | Preparation | Longest storage time (month) |
|------------------------------|--|-------------------------------------|
| String bean and Pole bean | By shock boiling for 3 minutes after washing and cutting into small pieces | 10 - 13 |
| Green pea | By shock boiling for 2 minutes after shelling and washing | 10-12 |
| Cabbage | By shock boiling for 1-2 minute(s) after cleaning | 6 - 8 |
| Carrot | By shock boiling for 3-4 minutes after cleaning and cutting into slices | 12 |
| Pepper | By boiling for 2-3 minutes after cutting the stem, dividing into two and separating the seeds | 8 - 10 |
| Spinach | By shock boiling for 2 minutes after washing and cleaning | 6 - 9 |
| Leek | By shock boiling for 5 minutes after chopping | 6-8 |
| Cauliflower | By shock boiling in a little lemon water for 3-5 minutes after separating the leaves, cutting the core into pieces | 10 – 12 |
| Eggplant | By shock boiling for 4 minutes after washing and cutting into 2cm pieces | 10 – 12 |
| Squash | By shock boiling for 2- 3 minutes after washing and cutting into 2cm pieces | 8-10 |
| Mushroom | By lightly sauteing in oil and squeezing lemon on it | 2-3 |
| Corn | By cleaning and packing in cob or granular | 12 |
| Apple and Pear | By shock boiling for 2-3 minutes after peeling and slicing | 8 - 10 |
| Apricot and Peach | Divide in half and extract the seeds | 4 - 6 |
| Strawberry and Raspberry | By washing and shelling | 8 - 12 |
| Baked fruit | By adding 10% sugar in the container | 12 |
| Plum, Cherry, Sour Cherry | By washing and shelling the stalks | 8 - 12 |

| Dairy Products | Preparation | Longest Storage Time (Month) | Storage Conditions |
|-----------------------------|---|-------------------------------------|---|
| Cheese (except feta cheese) | By placing foil therebetween, in slices | 6 - 8 | It can be left in its original packaging for short term storage. For long-term storage it should also be wrapped in aluminum or plastic foil. |
| Butter, margarine | In its own packaging | 6 | In its own packaging or in plastic containers |

6 Maintenance and cleaning

- We recommend that you switch off the appliance at the socket outlet and pull out the mains plug before cleaning.
 - Never use any sharp abrasive instrument, soap, household cleaner, detergent and wax polish for cleaning.
 - Use luke warm water to clean the cabinet of the appliance and wipe it dry.
 - Use a damp cloth wrung out in a solution of one teaspoon of bicarbonate of soda to one pint of water to clean the interior and wipe it dry.
 - Excess deposit of ice should be removed on a regular basis using the handle of a spoon. Large accumulation of ice will impair the performance of the freezer.
 - If the freezer is not going to be used for a long period of time switch it off, remove all food, clean it and leave the door ajar.
 - To remove a drawer, pull it as far as possible, and then tilt it upwards, and then pull it out completely.
 - Any dust that gathers on the condenser, which is located at the back of the freezer, should be removed once a year with a vacuum cleaner.
 - ** Check door seals regularly to ensure they are clean and free from food particles..
 - Never :
 - Clean the worktop with unsuitable material; eg petroleum based products.
 - Subject it to hot temperatures in any way, Scour, rub etc., with abrasive material.
- ⚠ Never use cleaning agents or water that contain chlorine to clean the outer surfaces and chromium coated parts of the product. Chlorine causes corrosion on such metal surfaces.



7 Do's and Don'ts

- Do- Clean your appliance regularly (See “Cleaning and Care”)
- Do- Keep raw meat and poultry below cooked food and dairy products.
- Do- Take off any unusable leaves on vegetables and wipe off any soil.
- Do- Leave lettuce, cabbage, parsley and cauliflower on the stem.
- Do- Wrap cheese firstly in greaseproof paper and then in a polythene bag excluding as much air as possible. For best results take out of the fridge compartment an hour before eating.
- Do- Wrap raw meat and poultry loosely in polythene or aluminium foil. This prevents drying.
- Do- Wrap fish and offal in polythene bags.
- Do- Wrap food which have a strong odour or can dry out in polythene bags, aluminium foil or place in an airtight container.
- Do- Wrap bread well to keep it fresh.
- Do- Chill white wines, beer, lager and mineral water before serving.
- Do- Check contents of the freezer every so often.
- Do- Keep food for as short a time as possible and adhere to “Best Before”, “Use by” etc. dates.
- Do- Store commercially frozen food in accordance with the instructions given on the packets that you buy.
- Do- Always choose high quality fresh food and be sure it is thoroughly clean before you freeze it.
- Do- Prepare fresh food for freezing in small portions to ensure rapid freezing.
- Do- Wrap all food in aluminium foil or freezer quality polythene bags and make sure any air is excluded.
- Do- Wrap frozen food when you buy it and put it in to the freezer as soon as possible.
- Do- Defrost food in the fridge compartment.
- Do- Remove ice cream from the freezer 10-20 minutes before serving.
- Don't- Store bananas in your fridge compartment.
- Don't- Store melon in your fridge. It can be chilled for short periods as long as it is wrapped to avoid it flavouring other food.
- Don't- Store poisonous or any dangerous substances in your appliance. It has been designed for the storage of edible foodstuffs only.
- Don't- Consume food which has been stored for an excessive time in the fridge.
- Don't- Store cooked and fresh food together in the same container. They should be packaged and stored separately.
- Don't- Let defrosting food or food juices drip onto food.
- Don't- Leave the door open for long periods as this will make the appliance more costly to run and cause excessive ice formation.
- Don't- Put hot food into the appliance. Let it cool down first.
- Don't- Put liquid-filled bottles or sealed cans containing carbonated liquids into the freezer as they may burst.
- Don't- Exceed the maximum freezing loads (6 kg in any 24 hours) when freezing fresh food.
- Don't- Give children ice-cream and water ices direct from the freezer. The low temperature may cause ‘freezer burns’ on lips.

Don't- Freeze fizzy drinks.

Don't- Try to keep frozen food which has thawed, it should be eaten within 24 hours or cooked and refrozen.

Don't- Remove items from the freezer with wet hands.

Don't- Close the freezer door before placing the compartment cover in its place.

Don't- Leave frozen food at room temperature to thaw; the best way to defrost food is to put it in the fridge to thaw slowly. Make sure you avoid defrosting food or food juices drip onto other food.

Problem Solving

If the appliance does not operate when switched on, check whether:

- The plug is inserted properly in the socket and that the power supply is on. (To check the power supply to the socket, plug in another appliance)
- The fuse has blown/circuit breaker has tripped/main distribution switch has been turned off.
- The temperature control has been set correctly and not to "0" (OFF)
- New plug is wired correctly if you have changed the fitted moulded plug.

If the appliance is still not operating after the above checks, please refer to the section on "How To Obtain Service".

Please ensure that above checks have been made as a charge will be made if no fault is found.

BLOMBERG UK AND IRELAND STANDARD MANUFACTURER GUARANTEE TERMS AND CONDITIONS

Your new Blomberg product is guaranteed against faulty materials, defective components or manufacturing defects.

The standard guarantee starts from the date of original purchase of the product, and lasts for a period of thirty six (36) months unless Beko plc (the “Manufacturer”) agrees to extend the guarantee for the product in writing.

If you have any questions about the guarantee on your product (including how long it is valid), please contact your retailer or our contact centre on **0333 207 9870** (UK and Northern Ireland) or **01 691 0160** (Republic of Ireland)

This guarantee does not in any way diminish or affect your statutory rights in connection with the product. This guarantee is in addition to your statutory rights as a consumer. If you have any questions about these rights, please contact the retailer from which you purchased the product. In certain circumstances, it is possible that your statutory rights may offer additional or higher levels of protection than those offered under the terms of this guarantee.

What is covered by this guarantee?

- Repairs to the product required as a result of faulty materials, defective components or manufacturing defects.
- Functional replacement parts to repair a product.
- The costs of a Blomberg Approved Engineer to carry out the repair.

What is not covered?

- Transit and delivery damage.
- Cabinet or appearance parts, including but not limited to control knobs, flaps and handles.
- Accessories and/or consumable items including but not limited to ice trays, scrapers, cutlery baskets, filters and light bulbs.
- Repairs necessary as a direct or indirect result of:

Accidental damage, misuse or abuse of a product.

An attempted repair of a product by anyone other than a Blomberg Approved Engineer (the “Engineer”).

Installation or use of a product where such installation or use fails to meet the requirements contained in this guarantee or the User Instructions Booklet.

- Repairs to a product operated at any time on commercial or non-residential household premises (unless we have previously agreed to the installation environment).

This guarantee is limited to the cost of repairing the product. To the extent permitted by law, the Manufacturer does not accept and will not be held liable for any financial loss incurred in connection with the failure of any product to operate in accordance with the expected standards. Such financial loss includes but is not limited to loss arising from:

- Time taken off work.
- Damaged food, clothing or other items.
- Meals taken at restaurants or from takeaways.
- General compensation for inconvenience.

Important Notes

- 1.** Your product is designed and built for domestic household use only.
- 2.** The guarantee will automatically be void if the product is installed or is used in commercial or non-residential domestic household premises, unless we have previously agreed to the installation environment.
- 3.** The product must be correctly installed, located and operated in accordance with the instructions contained in the User Instructions Booklet provided with your product.
- 4.** Professional installation by a qualified Electrical Domestic Appliance Installer is recommended for all Washing Machines, Dishwashers and Electric Cookers (as incorrect installation may result in you having to pay for the cost of repairing the product).
- 5.** Gas Cookers must be professionally installed by a Gas Safe (or Gas Networks Ireland for Republic of Ireland) registered gas installer.
- 6.** This guarantee is given in respect of products purchased and used within the United Kingdom and the Republic of Ireland.
- 7.** This guarantee is effective from the initial date of purchase of a new product from an authorised retailer and will be void if the product is resold.
- 8.** This guarantee does not apply to graded sales (where the product is purchased as a “second”).
- 9.** Possession of a copy of these terms and conditions does not necessarily mean that a product has the benefit of this guarantee. If you have any questions, please call our Call Centre on the number set out above.
- 10.** The Manufacturer reserves the right to terminate the guarantee if its staff or representatives are subjected to physical or verbal abuse in the course of carrying out their duties.
- 11.** Optional extras, where available (i.e. extendable feet) are supplied on a chargeable basis only.

Does Blomberg offer replacements?

This is a repair-only guarantee. On occasion, the Manufacturer may at its sole discretion, replace your product with a new product instead of carrying out a repair. Where a replacement is offered, this would normally be an identical model but when this is not possible, a model of similar specification will be provided. The Manufacturer will cover the costs and arrange for the delivery of the new product and for the return of the old product. Any costs related to disconnecting the faulty product and installing the replacement product will not be borne by the Manufacturer unless previously agreed to in writing. The original guarantee will continue to apply to the replacement product; the new product will not come with a new guarantee.

When will the repair take place?

Our Engineers work Monday to Friday 9.00am to 5.00pm. Appointments outside these hours may be possible at the sole discretion of the Manufacturer but cannot be guaranteed. Whilst our Engineers will endeavour to minimize inconvenience and to meet requests for specific timed appointments, this cannot be guaranteed. We will not be liable for delays or if it is unable to carry out a repair because a convenient appointment cannot be arranged.

Will there be any charge for the repairs?

It is your responsibility to provide evidence to the Engineer that your product is covered by this guarantee with a proof of purchase. The Manufacturer reserves the right to charge for the reasonable cost of any service call if:

- You cannot provide evidence that your product is covered by this guarantee.
- Where a service call has been made and the engineer finds that there is no fault with your product.
- That your product has not been installed or operated in accordance with the User Instructions Booklet.
- That the fault was caused by something other than faulty materials, defective components or manufacturing defects.
- For missed appointments.

Payment of these costs are due immediately upon the Engineer providing you with an invoice. The Manufacturer reserves the right to terminate the guarantee if you fail to pay the costs for the service call in a timely manner.

If you are a resident of the United Kingdom, this guarantee will be governed by English law and subject to the English Courts, save where you live in another part of the United Kingdom, in which case the law and courts of that location will apply.

If you are resident in the Republic of Ireland, this guarantee will be governed by Irish law and the Irish courts will have jurisdiction.

This guarantee is provided by Beko plc. Beko House, 1 Greenhill Crescent, Watford, Hertfordshire. WD18 8QU.

Beko plc is registered in England and Wales with company registration number 02415578.

HOW TO OBTAIN SERVICE FOR YOUR APPLIANCE

Please keep your purchase receipt or other proof of purchase details in a safe place; you will need to have this documentation available should the product require attention under guarantee.

Please take a few moments to complete the details below, as you will need this information when you call us, or to use our online services. When you call us you may be required to input your serial number into your telephone keypad. For help please visit Blomberguk.com/support/model-finder

- The product model number is printed on the Operating Instruction Booklet / User guide
- The product model and serial number is printed on the Rating Label affixed to the appliance.
- The Retailer (Purchased from) and Date of purchase will be printed on your purchase receipt or other proof of purchase paperwork

Recording of these details alone will not count as proof of purchase. A valid proof of purchase is required for requesting service under guarantee.

| Model number | Serial number | Purchased from | Date of purchase |
|--------------|---------------|----------------|------------------|
| | | | |

For service under guarantee or for product advice please call our Contact centre

Before requesting service please check the troubleshooting guide in the Operating Instructions booklet, as a charge may be levied where no fault is found, and even though your product may still be under guarantee.

After arranging service the area around the product must be easily accessible to the Engineer, without the need for cabinets or furniture to be removed or moved.

It is your responsibility to ensure our Engineers have a clean and safe environment to carry out any repairs.

Please have your Model number and Serial number available when you call us, as you may be required to input your serial number into your telephone keypad during your call.

UK Mainland & Northern Ireland:

0333 207 9870

Landline or mobile calls to 0333 numbers cost no more than calls to geographic numbers 01 or 02, and are charged at the basic rate. Calls from landlines and mobiles are included in free call packages but please check with your telephone service provider for exact call charges.

Republic of Ireland:

01 691 0160

Service once the manufacturers guarantee has expired

If you have purchased an extended guarantee please refer to the instructions contained within the extended guarantee agreement document, otherwise please call us using the appropriate number above, where service can be obtained at a charge.

Should you experience any difficulty in obtaining service please call us on **0333 207 9870** or **01 691 0160**

Contact us though our website

Send us a secure message through our online contact us form. Please visit our website, click Contact Us and choose a product support topic from the list of options. Complete the required details and click send message.

Product registrations

For UK and Republic of Ireland product registrations please visit blomberguk.com/register

DISCLAIMER / WARNING

Some (simple) failures can be adequately handled by the end-user without any safety issue or unsafe use arising, provided that they are carried out within the limits and in accordance with the following instructions (see the “Self-Repair” section).

Therefore, unless otherwise authorized in the “Self-Repair” section below, repairs shall be addressed to registered professional repairers in order to avoid safety issues. A registered professional repairer is a professional repairer that has been granted access to the instructions and spare parts list of this product by the manufacturer according to the methods described in legislative acts pursuant to Directive 2009/125/EC.

However, only the service agent (i.e. authorized professional repairers) that you can reach through the phone number given in the user manual/ warranty card or through your authorized dealer may provide service under the guarantee terms. Therefore, please be advised that repairs by professional repairers (who are not authorized by Blomberg) shall void the guarantee.

Self-Repair

Self-repair can be done by the end-user with regard to the following spare parts: door handles, door hinges, trays, baskets and door gaskets (an updated list is also available in support.blombergappliances.com as of 1st March 2021).

Moreover, to ensure product safety and to prevent risk of serious injury, the mentioned

self-repair shall be done following the instructions in the user manual for self-repair or which are available in support.blombergappliances.com. For your safety, unplug the product before attempting any self-repair.

Repair and repair attempts by end-users for parts not included in such list and/ or not following the instructions in the user manuals for self-repair or which are available in support.blombergappliances.com, might give rise to safety issues not attributable to Blomberg, and will void the warranty of the product.

Therefore, it is highly recommended that end-users refrain from the attempt to carry out repairs falling outside the mentioned list of spare parts, contacting in such cases authorized professional repairers or registered professional repairers. On the contrary, such attempts by end-users may cause safety issues and damage the product and subsequently cause fire, flood, electrocution and serious personal injury to occur.

By way of example, but not limited to, the following repairs must be addressed to authorized professional repairers or registered professional repairers: compressor, cooling circuit, main board, inverter board, display board, etc.

The manufacturer/seller cannot be held liable in any case where end-users do not comply with the above.

The spare part availability of the refrigerator that you purchased is 10 years.

During this period, original spare parts will be available to operate the refrigerator properly

The minimum duration of guarantee of the refrigerator that you purchased is 36 months.