

FREEZER

OWNER'S MANUAL

PHILCO



Famous for Quality the World Over

PTF 862

Dear customer,
Thank you for buying a PHILCO brand product. So that your appliance serves you well, please read all the instructions in this user's manual.

CONTENTS

PART 1: SAFETY INFORMATION.....2

PART 2: DESCRIPTION OF THE APPLIANCE11
MAIN CONFIGURATION: (OPTIONAL)11

PART 3: UNPACKING YOUR FREEZER14

PART 4: CLEANING BEFORE USE.....14

PART 5: SPACE REQUIREMENTS14

PART 6: ELECTRICAL REQUIREMENT15
RECOMMENDED EARTHING METHOD15

PART 7: LEVELING15

PART 8: USE OF THE APPLIANCE16
TEMPERATURE CONTROL.....16
STORE FROZEN FOOD16
FREEZING FRESH FOOD.....17
DEFROSTING17
CLEANING YOUR FREEZER.....17

PART 9: TROUBLESHOOTING18

**PART 10: REFRIGERATOR DOOR INSTALL GUIDELINES
ABOUT SWAPPING LEFT&RIGHT (OPTIONAL).....19**
ENERGY SAVING TIPS23
DAILY USE23
STORAGE INSTRUCTIONS24
PLACEMENT OF FOOD IN THE APPLIANCE.....25

PART 11: INFORMATION SHEET26
TECHNICAL INFORMATION28
TESTING INFORMATION.....28
CUSTOMER CARE AND SERVICE28
INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS29
DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES29



This appliance has been tested in accordance with the directives in force in the European Union.
This appliance conforms to the relevant safety provisions for electrical appliances in force in the European Union.

PART 1: SAFETY INFORMATION



FOR YOUR SAFETY AND CORRECT USAGE, BEFORE INSTALLING AND FIRST USING THE APPLIANCE, READ THIS USER MANUAL CAREFULLY, INCLUDING ITS HINTS AND WARNINGS. TO AVOID UNNECESSARY MISTAKES AND ACCIDENTS, IT IS IMPORTANT TO MAKE SURE THAT ALL PEOPLE USING THE APPLIANCE ARE THOROUGHLY FAMILIAR WITH ITS OPERATION AND SAFETY FEATURES. SAVE THESE INSTRUCTIONS AND BE SURE THAT THEY REMAIN WITH THE APPLIANCE IF IT IS MOVED OR SOLD, SO THAT ANYONE USING IT THROUGHOUT ITS LIFE, WILL BE PROPERLY INFORMED ON ITS USAGE AND SAFETY NOTICES. FOR THE SAFETY OF LIFE AND PROPERTY, KEEP THE PRECAUTIONS OF THESE USER'S INSTRUCTIONS AS THE MANUFACTURER IS NOT RESPONSIBLE FOR DAMAGES CAUSED BY OMISSION.

- 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 AGED FROM 3 TO 8 YEARS ARE ALLOWED TO LOAD AND UNLOAD REFRIGERATING APPLIANCES.
- CHILDREN SHALL NOT PLAY WITH THE APPLIANCE.
- CLEANING AND USER MAINTENANCE CANNOT BE PERFORMED BY CHILDREN WITHOUT SUPERVISION.

- IF THE SUPPLY CABLE GETS DAMAGED, HAVE IT REPLACED BY A SPECIALIZED SERVICE CENTER IN ORDER TO AVOID DANGEROUS SITUATIONS. IT IS PROHIBITED TO USE THE APPLIANCE WHEN THE SUPPLY CABLE IS DAMAGED.

- **WARNING:** THE VENTILATION OPENINGS IN THE APPLIANCE HOUSING OR IN ITS CONSTRUCTION MUST BE KEPT FREE.

- **WARNING:** DO NOT USE MECHANICAL DEVICES OR OTHER MEANS TO ACCELERATE THE DEFROSTING PROCESS, OTHER THAN THOSE RECOMMENDED BY THE MANUFACTURER.

- **WARNING:** DO NOT DAMAGE THE REFRIGERANT CIRCUIT.

- **WARNING:** DO NOT USE ELECTRICAL APPLIANCES INSIDE THE FOOD STORAGE COMPARTMENTS OF THE APPLIANCE, UNLESS THEY ARE OF THE TYPE RECOMMENDED BY THE MANUFACTURER.

- **WARNING:** DO NOT STORE EXPLOSIVE SUBSTANCES SUCH AS AEROSOL CANS WITH A FLAMMABLE PROPELLANT IN THIS APPLIANCE.



ISO 7000-1701 MARK (2004-01)
LABELS MEDIA UNDER PRESSURE..

THIS APPLIANCE IS INTENDED TO BE USED IN HOUSEHOLDS AND SIMILAR PREMISES, SUCH AS:

- KITCHENETTES IN SHOPS, OFFICES AND OTHER WORKPLACES;
- APPLIANCES USED BY GUESTS IN HOTELS, MOTELS, AND OTHER ACCOMMODATION FACILITIES;
- APPLIANCES USED IN BED-AND-BREAKFAST FACILITIES;
- APPLIANCES USED IN CATERING AND OTHER SIMILAR NON-VENDING ENVIRONMENTS.

ONLY SOME REFRIGERATOR MODELS ARE EQUIPPED WITH ICE MAKER. INTEGRATED ICE MAKERS MUST BE INSTALLED BY THE MANUFACTURER OR ITS SERVICING ORGANIZATION ONLY.



WARNING :

RISK OF FIRE / FLAMMABLE MATERIALS

CONTAINS COOLING GAS ISOBUTANE

R600a

REFRIGERANT

THE REFRIGERANT ISOBUTENE (R600a) IS CONTAINED WITHIN THE REFRIGERANT CIRCUIT OF THE APPLIANCE, A NATURAL GAS WITH A HIGH LEVEL OF ENVIRONMENTAL COMPATIBILITY, WHICH IS NEVERTHELESS FLAMMABLE. DURING TRANSPORTATION AND INSTALLATION OF THE APPLIANCE, ENSURE THAT NONE OF THE COMPONENTS OF THE REFRIGERANT CIRCUIT BECOMES DAMAGED. THE REFRIGERANT (R600a) IS FLAMMABLE.

● **WARNING** — REFRIGERATORS CONTAIN REFRIGERANT AND GASES IN THE INSULATION. REFRIGERANT AND GASES MUST BE DISPOSED OF PROFESSIONALLY AS THEY MAY CAUSE EYE INJURIES OR IGNITION. ENSURE THAT TUBING OF THE REFRIGERANT CIRCUIT IS NOT DAMAGED PRIOR TO PROPER DISPOSAL.



THE SYMBOL  IS A WARNING AND INDICATES THE REFRIGERANT AND INSULATION BLOWING GAS ARE FLAMMABLE.

WARNING : RISK OF FIRE / FLAMMABLE MATERIALS

IF THE REFRIGERANT CIRCUIT SHOULD BE DAMAGED:

- AVOID OPENING FLAMES AND SOURCES OF IGNITION.
- THOROUGHLY VENTILATE THE ROOM IN WHICH THE APPLIANCE IS SITUATED.

IT IS DANGEROUS TO ALTER THE SPECIFICATIONS OR MODIFY THIS PRODUCT IN ANY WAY.

ANY DAMAGE TO THE CORD MAY CAUSE A SHORT CIRCUIT, FIRE, AND/OR ELECTRIC SHOCK.

● **CAUTION:** WHEN PLACING THE APPLIANCE IT MUST BE ENSURED THAT THE SUPPLY CORD DOES NOT GET CAUGHT OR DAMAGED.

● **CAUTION:** DO NOT PLACE PORTABLE MULTIPLE SOCKET-OUTLETS OR PORTABLE EXTENSION CABLES TO THE REAR SIDE OF THE APPLIANCE.

● OPENING THE DOOR FOR A LONG TIME CAN CAUSE A SIGNIFICANT INCREASE IN THE TEMPERATURE INSIDE THE APPLIANCE.

RAW MEAT AND FISH SHOULD BE STORED IN THE REFRIGERATOR IN SUITABLE CONTAINERS SO THAT THEY DO NOT COME INTO CONTACT WITH OR DRIP ONTO OTHER FOODS.

IF THE APPLIANCE IS LEFT EMPTY FOR A LONG TIME, IT MUST BE SWITCHED OFF, DEFROSTED, CLEANED, DRIED AND THE DOOR LEFT OPEN.

ADDITIONAL INFORMATION

1. THE POWER CORD MUST NOT BE LENGTHENED.
2. MAKE SURE THAT YOU CAN ACCESS THE MAIN PLUG OF THE APPLIANCE.
3. DO NOT PULL THE MAIN CABLE.

4. IF THE POWER PLUG SOCKET IS LOOSE, DO NOT INSERT THE POWER PLUG. THERE IS A RISK OF ELECTRIC SHOCK OR FIRE.
5. THE FRIDGE IS ONLY APPLIED WITH POWER SUPPLY OF SINGLE PHASE ALTERNATING CURRENT OF 220-240V~/50Hz. IF FLUCTUATION OF VOLTAGE IN THE DISTRICT OF USER IS SO LARGE THAT THE VOLTAGE EXCEEDS THE ABOVE SCOPE, FOR SAFETY SAKE, BE SURE TO APPLY A.C. AUTOMATIC VOLTAGE REGULATOR OF MORE THAN 350W TO THE FRIDGE.

THE FRIDGE MUST EMPLOY A SPECIAL POWER SOCKET INSTEAD OF COMMON ONE WITH OTHER ELECTRIC APPLIANCES. ITS PLUG MUST MATCH THE SOCKET WITH GROUND WIRE.

- WHEN UNPLUGGING ALWAYS PULL THE PLUG FROM THE MAINS SOCKET, DO NOT PULL ON THE CABLE.
- DO NOT PLACE HOT ITEMS NEAR THE PLASTIC COMPONENTS OF THIS APPLIANCE.
- DO NOT PLACE FOOD PRODUCTS DIRECTLY AGAINST THE AIR OUTLET ON THE REAR WALL.
- STORE PRE-PACKED FROZEN FOOD IN ACCORDANCE WITH THE FROZEN FOOD MANUFACTURE'S INSTRUCTIONS.
- THE APPLIANCES MANUFACTURES STORAGE RECOMMENDATIONS SHOULD BE STRICTLY ADHERED TO. REFER TO RELEVANT INSTRUCTIONS FOR STORAGE.

- DO NOT PLACE CARBONATED OR FIZZY DRINKS IN THE FREEZER COMPARTMENT AS IT CREATES PRESSURE ON THE CONTAINER,WHICH MAY CAUSE IT TO EXPLODE,RESULTING IN DAMAGE TO THE APPLIANCE.
- FROZEN FOOD CAN CAUSE FROST BURNS IF CONSUMED STRAIGHT FROM THE FREEZER COMPARTMENT.
- DO NOT PLACE THE APPLIANCE IN DIRECT SUNLIGHT.
- KEEP BURNING CANDLES,LAMPS AND OTHER ITEMS WITH NAKED FLAMES AWAY FROM THE APPLIANCE SO THAT DO NOT SET THE APPLIANCE ON FIRE.
- THE APPLIANCE IS INTENDED FOR KEEPING FOOD STUFF AND/ OR BEVERAGES IN NORMAL HOUSEHOLD AS EXPLAINED IN THIS INSTRUCTION BOOKLET. YOU SHOULD TAKE CARE WHEN MOVE IT AS THE APPLIANCE IS HEAVY.
- DO NOT REMOVE OR TOUCH ITEMS FROM THE FREEZER COMPARTMENT IF YOUR HANDS ARE DAMP/WET, AS THIS COULD CAUSE SKIN ABRASIONS OR FROST/FREEZER BURNS.
- NEVER USE THE BASE,DRAWERS,DOORS ETC. TO STAND ON OR AS SUPPORTS.
- FROZEN FOOD MUST NOT BE REFROZEN ONCE IT HAS BEEN THAWED OUT.
- TO PREVENT FALLS AND INJURY OR DAMAGE TO THE APPLIANCE, DO NOT PUT EXCESSIVE FOODS INTO THE DRAWERS.

INSTALLATION IMPORTANT!

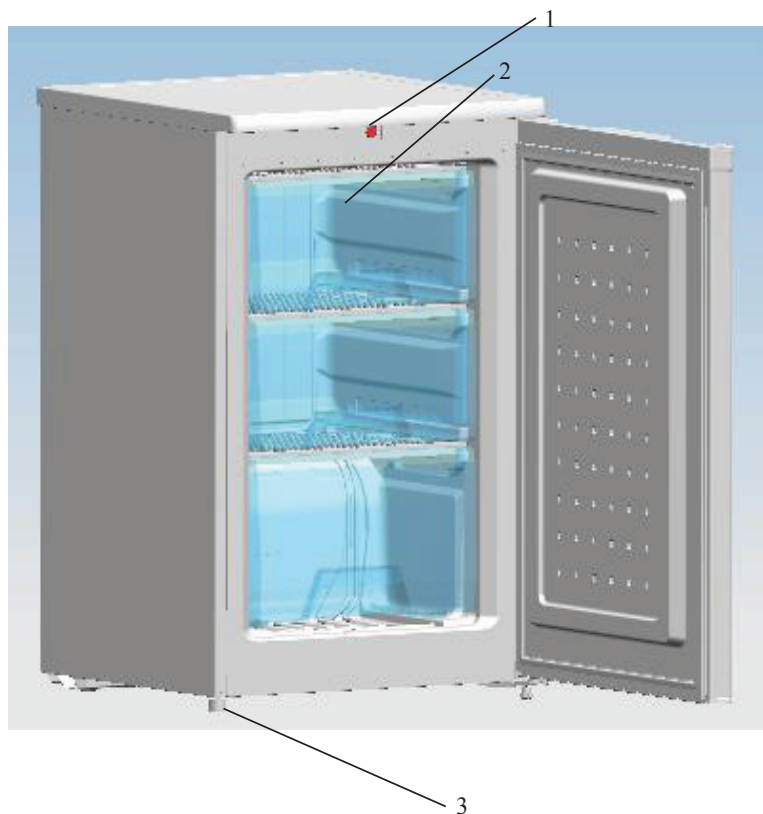
- FOR ELECTRICAL CONNECTION CAREFULLY, FOLLOW THE INSTRUCTIONS GIVEN IN THIS MANUAL. UNPACK THE APPLIANCE AND CHECK IF THERE ARE DAMAGES ON IT.
- DO NOT CONNECT THE APPLIANCE IF IT IS DAMAGED. REPORT POSSIBLE DAMAGES IMMEDIATELY TO THE PLACE YOU BOUGHT IT. IN THIS CASE RETAIN PACKING.
- IT IS ADVISABLE TO WAIT AT LEAST FOUR HOURS BEFORE CONNECTING THE APPLIANCE TO ALLOW THE OIL TO FLOW BACK IN THE COMPRESSOR.
- ADEQUATE AIR CIRCULATION SHOULD BE AROUND THE APPLIANCE, LACKING THIS LEADS TO OVERHEATING. TO ACHIEVE SUFFICIENT VENTILATION, FOLLOW THE INSTRUCTIONS RELEVANT TO INSTALLATION.
- WHEREVER POSSIBLE THE BACK OF THE PRODUCT SHOULD NOT BE TOO CLOSE TO A WALL TO AVOID TOUCHING OR CATCHING WARM PARTS (COMPRESSOR, CONDENSER) TO PREVENT THE RISK OF A FIRE, FOLLOW THE INSTRUCTIONS RELEVANT TO INSTALLATION.
- THE APPLIANCE MUST NOT BE LOCATE CLOSE TO RADIATORS OR COOKERS.
- MAKE SURE THAT THE MAINS PLUG IS ACCESSIBLE AFTER THE INSTALLATION OF THE APPLIANCE.
- PLACE ALL PACKAGING MATERIALS OUT OF THE REACH OF CHILDREN, THERE IS A RISK OF SUFFOCATION.

- THE INTERIOR OF YOUR REFRIGERATOR / FREEZER MAY SMELL BEFORE FIRST USE. THIS IS NORMAL. THE ODOR DISAPPEARS AS SOON AS THE APPLIANCE STARTS TO COOL / FREEZE.
- BEFORE CONNECTING THE REFRIGERATOR I FREEZER, MAKE SURE THAT THE MAINS VOLTAGE CORRESPONDS TO THE REQUIREMENTS FOR CONNECTING THE REFRIGERATOR / FREEZER. IF IN DOUBT, CONSULT A QUALIFIED ELECTRICIAN.
- THE APPLIANCE MUST BE CONNECTED TO A SOCKET WITH THE APPROPRIATE VOLTAGE AND A CORRECTLY INSTALLED FUSE SOCKET.
- THE REFRIGERATOR I FREEZER MUST NOT BE PLACED OUTDOORS OR EXPOSED TO RAIN.
- THE REFRIGERATOR I FREEZER MUST BE LOCATED AT LEAST 50CM FROM HEATERS, ELECTRIC OVENS, GAS OVENS, ETC.
- IF THE REFRIGERATOR WITH FREEZER IS LOCATED NEXT TO THE FREEZER, THERE MUST BE A MIN. 2CM SPACING.
- DO NOT PLACE HEAVY OBJECTS ON THE REFRIGERATOR / FREEZER, DO NOT COVER IT.
- ABOVE THE FRIDGE / FREEZER THERE MUST BE A MIN. 150MM FREE SPACE.
- INSTALL TWO PLASTIC GUIDES ON THE REFRIGERATOR / FREEZER CONDENSER THAT PREVENT THE WALL AND CONDENSER FROM TOUCHING.
- THIS APPLIANCE IS MADE FOR DOMESTIC USE AND IS ONLY SUITABLE FOR COOLING / FREEZING FOOD. NOT SUITABLE FOR COMMERCIAL USE AND / OR STORAGE OF SUBSTANCES OTHER THAN FOOD. THE MANUFACTURER IS NOT LIABLE FOR ANY LOSSES CAUSED BY IMPROPER USE OF THE APPLIANCE.

PART 2: DESCRIPTION OF THE APPLIANCE

This type of refrigerator is widely used in places such as hotels, offices, student dormitories and houses. It is mostly suitable for refrigerating and preserving foods such as fruits and beverage. It enjoys the advantages of small size, Lightweight, Low electric consumption and easy use.

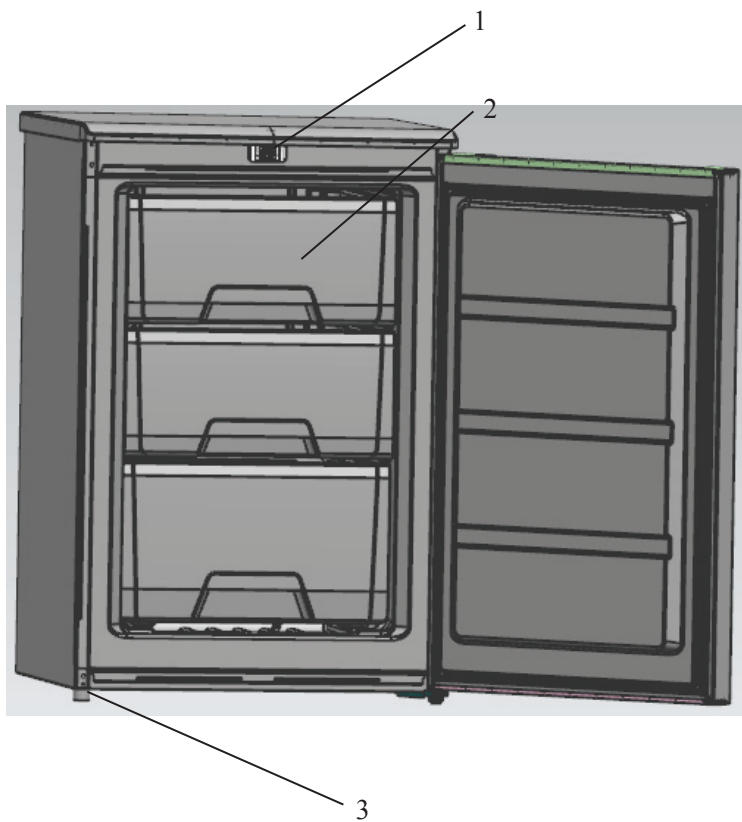
Main configuration: (optional)



1 Thermostat

2 Drawer

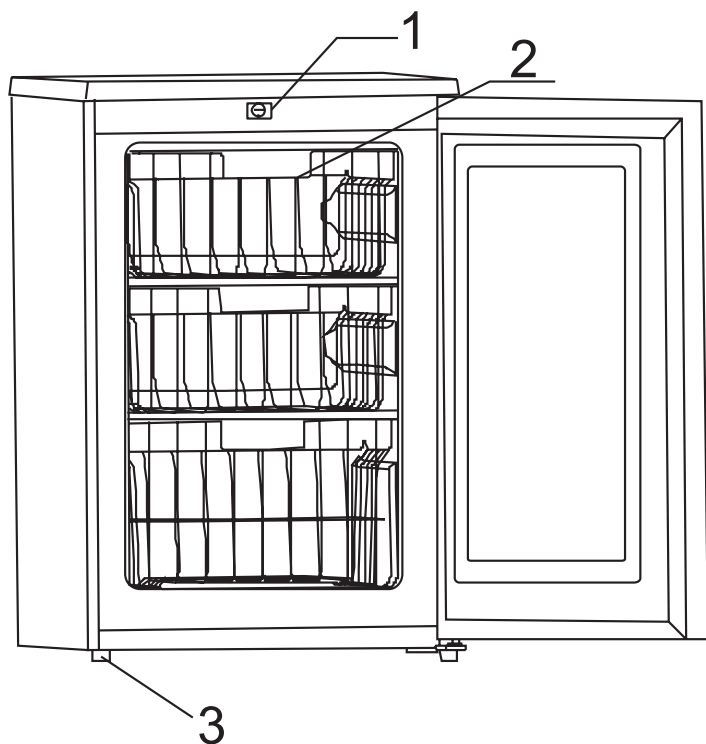
3 Leveler leg



1 Thermostat

2 Drawer

3 Leveler leg



1 Thermostat

2 Drawer

3 Leveler leg

PART 3: UNPACKING YOUR FREEZER

WARNING!

Use two or more people to move Freezer. Failure to do so can result in back or other injury.

- Remove tape and any labels from your Freezer before using(except the rating label).
- To remove any remaining tape or glue, rub the area briskly with your thumb.
- Tape or glue residue can also be easily removed by rubbing a small amount of liquid dish soap over the adhesive with your fingers. Wipe with warm water and dry.
- Do not use sharp instruments, rubbing alcohol, flammable fluids, or abrasive cleaners to remove tape or glue. These products can damage the surface of your Freezer.
- When moving the Freezer, do not tilt the Freezer beyond 45°from upright position.

PART 4: CLEANING BEFORE USE

After you remove all of the packaging materials, (especially the foam between outside condenser and cabinet should be removed) clean the inside of your Freezer before using it.

PART 5: SPACE REQUIREMENTS

WARNING!

Keep flammable materials and vapors, such as gasoline, away from Freezer. Failure to do so can result in death, explosion, fire or burns.

- To ensure proper ventilation for your Freezer, allow for 200mm space on each side between walls, 200mm space between back of your Freezer and the wall, and 300mm space between counter top and the roof or ceiling.
- If you are installing your Freezer next to a fixed wall, leave sufficient space on the hinge side to allow for the door to swing open.
- Never install your Freezer near heat source and direct sun shines.

PART 6: ELECTRICAL REQUIREMENT

WARNING!

DO NOT REMOVE GROUND PRONG.
DO NOT USE AN ADAPTOR.
DO NOT USE EXTENSION CORD.

Failure to follow these instructions can result in death, fire or electrical shock.

Before you move your Freezer into its final location, it is important to make sure you have the proper electrical connection.

Recommended Earthing Method

AC 220 - 240 Volt /50 Hz only 10 ampere fused and properly earthed electrical supply is required. It is recommended that a separate circuit serving only this appliance be provided. Use a receptacle which cannot be turned off with a switch or pull chain. Do not use an extension cord.

NOTE!

Before performing any type of installation, disconnect the Freezer from the electrical source. When you are finished, connect the Freezer to the electrical source and reset the control to the desired setting.

PART 7: LEVELING

If the Freezer is not leveled during installation. The doors may not close or seal properly, causing cooling, frost, or moisture problems. It is very important of the Freezer to be level in order to function properly. To level your Freezer you may either turn the level leg clockwise to raise that side to the Freezer or turn counter – clockwise to lower that side.

NOTE!

Having someone push against the top of the Freezer take some weight off the leveling leg. This makes it easier to adjust the leveling leg.

PART 8: USE OF THE APPLIANCE

To obtain the best possible results from your Freezer, it is important that you operate it properly.

Temperature Control

The temperature in the freezer is controlled by the thermostat control knob. It is located in the top-front of the freezer. Turn the thermostat control knob up or down to regulate the temperature inside the freezer. The markings on control knob indicated the "1~4" for the different temperature grades. The temperature decreases with position "1" being the warmest and position "4" being the coldest.

Set the control to position between "1" and "4" for normal use, the exact position is beyond the temperature in the freezer, generally, choose the number "2".

The temperature in the freezer is controlled by the thermostat control knob. It is located in the top-front of the freezer. Turn the thermostat control knob up or down to regulate the temperature inside the freezer. The markings on control knob indicated the "cold~colder" for the different temperature grades. The temperature decreases with position "cold" being the warmest and position "colder" being the coldest.

Set the control to position between "cold" and "colder" for normal use, the exact position is beyond the temperature in the freezer, generally, choose the "".

Store Frozen Food

When using the freezer for the first time or after defrosting, turn the temperature control to set "4" for at least two hours before introducing the food to be stored.

All frozen food products you purchase should be placed in the freezer as soon as possible to avoid the frozen food from defrosting.

Storage recommendation printed on the packaging of frozen food by the manufacturers should be always be followed.

Be careful that the drawer mustn't mangle the refrigeration pipeline.

When using the freezer for the first time or after defrosting, turn the temperature control to set "colder" for at least two hours before introducing the food to be stored.

All frozen food products you purchase should be placed in the freezer as soon as possible to avoid the frozen food from defrosting.

Storage recommendation printed on the packaging of frozen food by the manufacturers should be always be followed.

Be careful that the drawer mustn't mangle the refrigeration pipeline.

Freezing Fresh Food

Ensure that your freezing operations are carried out under the most hygienic conditions as freezing alone does not sterilize the food. It is advisable to freeze the food by packing it into separate meal portions and not in bulk form. Never put hot or even warm foodstuffs into the freezer. Prior to storing the frozen food, pack it in plastic bags, aluminum sheets or freezing containers and place into the freezer. See the data sheet at the rear of this booklet for the maximum permissible amount in kilograms of fresh food that can be frozen in any 24 hour period with a room temperature of 25°C. Never freeze more than the maximum permissible.

NOTE!

Never put bottled food or drinks in the freezer compartment.

For best performance, leave enough space in the Freezer compartment for air to circulate around the packages. You can use it without drawer under some conditions.

Defrosting

Remove the mains plug from the wall socket, open the door and remove all the food to a cool place.

Defrost using a plastic scraper, or let the temperature rise naturally until the frost melts. Then wipe away the remaining ice and water, after this plug the freezer back into the mains supply.

NOTE!

To avoid damaging the freezing compartment wall, do not use any sharp objects to remove the frost or separate the frozen food.

Cleaning your freezer

Before you start to clean your freezer remove the mains plug from the power supply.

- Dusts behind the refrigerator and on the ground shall be timely cleaned to improve the cooling effect and energy saving.
- Check the door gasket regularly to make sure there are no debris. Clean the door gasket with a soft cloth dampened with soapy water or diluted detergent.
- The interior of the refrigerator should be cleaned regularly to avoid odor.
- Please turn off the power before cleaning interior, remove all foods, drinks, shelves, drawers, etc.
- Use a soft cloth or sponge to clean the inside of the refrigerator, with two tablespoons of baking soda and a quart of warm water. Then rinse with water and wipe clean. After cleaning, open the door and let it dry naturally before turning on the power.
- For areas that are difficult to clean in the refrigerator (such as narrow sandwiches, gaps or corners), it is recommended to wipe them regularly with a soft rag, soft brush, etc. and when necessary, combined with some auxiliary tools (such as thin sticks) to ensure no contaminants or bacteria accumulation in these areas.

- Do not use soap, detergent, scrub powder, spray cleaner, etc., as these may cause odors in the interior of the refrigerator or contaminated food.
- Clean the bottle frame, shelves and drawers with a soft cloth dampened with soapy water or diluted detergent. Dry with a soft cloth or dry naturally.
- Wipe the outer surface of the refrigerator with a soft cloth dampened with soapy water, detergent, etc., and then wipe dry.
- Do not use hard brushes, clean steel balls, wire brushes, abrasives (such as toothpastes), organic solvents (such as alcohol, acetone, banana oil, etc.), boiling water, acid or alkaline items, which may damage the fridge surface and interior. Boiling water and organic solvents such as benzene may deform or damage plastic parts.
- Do not rinse directly with water or other liquids during cleaning to avoid short circuits or affect electrical insulation after immersion.

PART 9: TROUBLESHOOTING

In case of malfunction, you can solve many common problems easily.

Your Freezer will not operate... Check if

- The power supply cord is unplugged.

The doors will not close completely... Check if

- The drawers are out of position.
- The gaskets are dirty.
- The Freezer is not level.

The freezer is noisy when running... Check if

- Check the freezer is level and it is not in contact with another appliance or kitchen furniture.

The freezer does not cool sufficiently... Check if

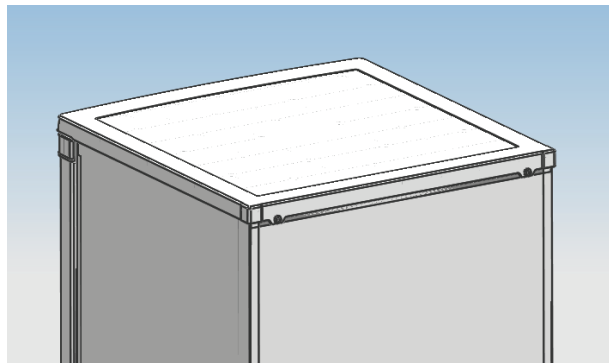
- If the door has been opened too often, or it has been left open for a while it will take time for the freezer to reach its set temperature.
- Check the airflow the rear of the freezer has not been reduced due to insufficient clearance.

The following characteristics should not be looked upon as a problem.

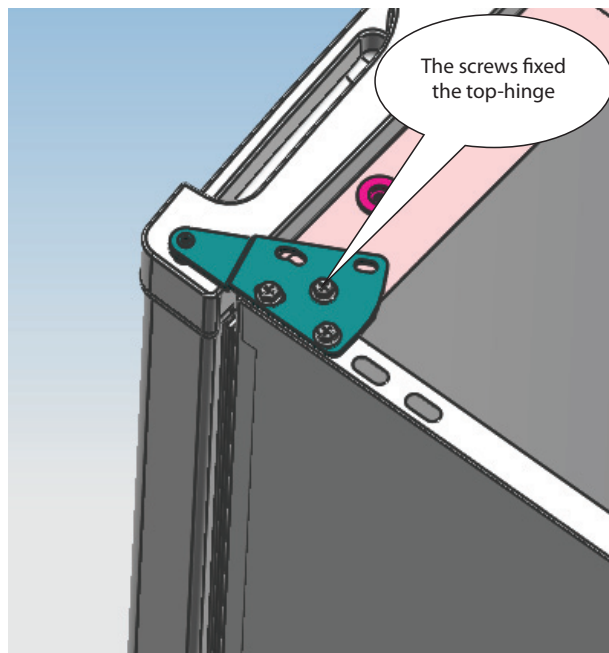
- A gentle tricking sound caused by coolant flowing the pipe.
- Compressor operating at high temperature.

PART 10: REFRIGERATOR DOOR INSTALL GUIDELINES ABOUT SWAPPING LEFT&RIGHT (OPTIONAL)

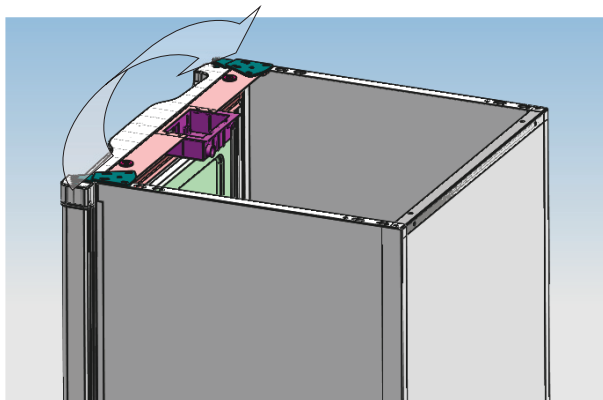
- 1 Disassemble the screws behind the fixed roof with cross-slot screwdriver and remove the cover from the refrigerator.



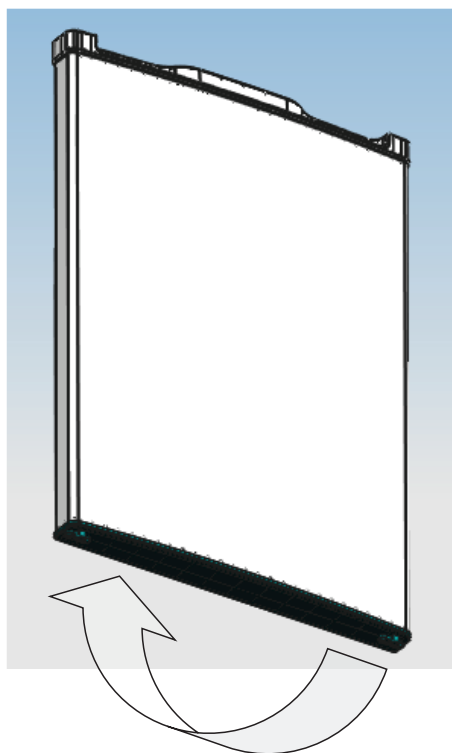
- 2 Remove the screws fixed the top-hinge with cross-slot screwdriver.



3 Replace the top-hinge and the door limit block and the door bearing bush to the other side
A replace the top-hinge.



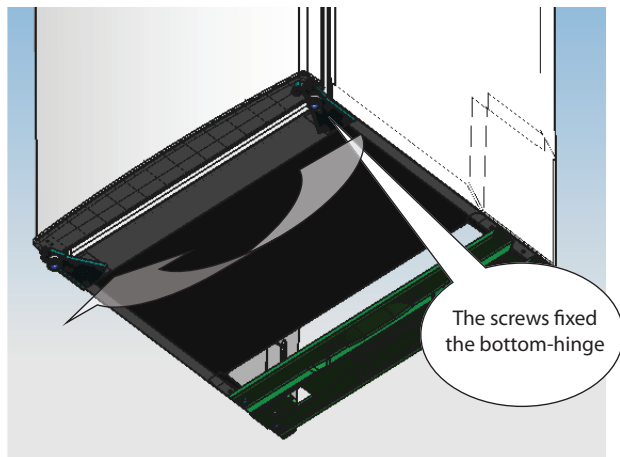
B replace the door bearing bush and the limit block.



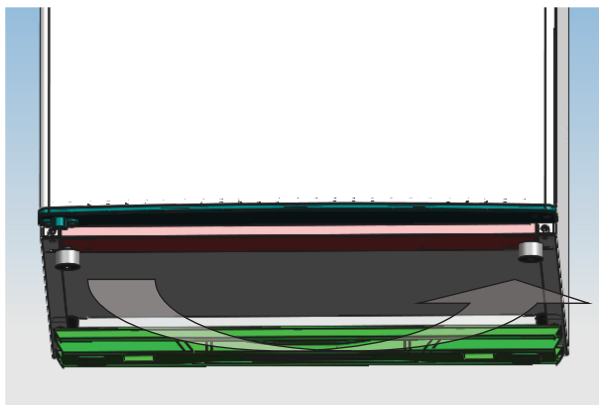
- 4 Disassemble the screws fixed the bottom-hinge with cross-slot screwdriver and replace the hinge to the other side then fix it with screws.

NOTE!

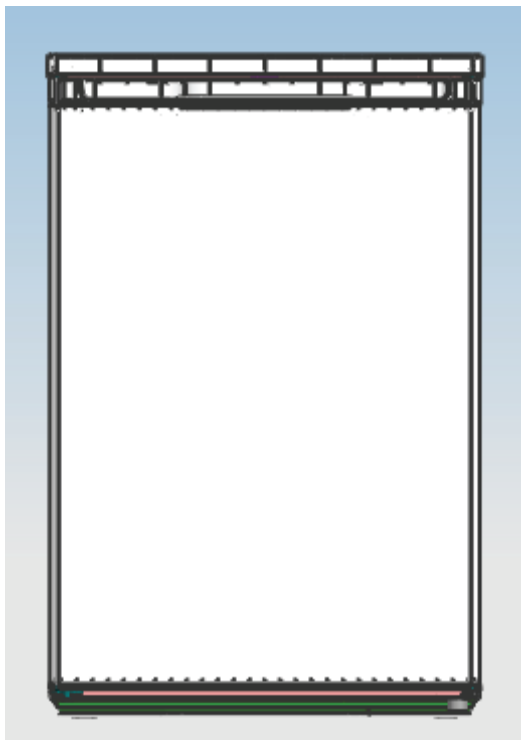
The refrigerator incline angle less 45°.



- 5 replace the leveler to the other side and adjust it to make sure the cabinet level.



6 Set the door right position, fix the top-hinge and then the roof cover.



Ensure the Appliance is unplugged and empty.
Adjust the two leveling feet to their highest position.
We recommend you have someone to assist you.

NOTE!

To take the door off it is necessary to tilt the Appliance backward.
You should rest the Appliance on something solid e.g.a chair just below the top panel.

Do not lay the Appliance completely flat as this may damage the coolant system.

Energy Saving Tips

- The appliance should be located in the coolest area of the room, away from heat producing appliances or heating ducts, and out of the direct sunlight.
- Let hot foods cool to room temperature before placing in the appliance. Overloading the appliance forces the compressor to run longer. Foods that freeze too slowly may lose quality, or spoil.
- Be sure to wrap foods properly, and wipe containers dry before placing them in the appliance. This cuts down on frost build-up inside the appliance.
- Appliance storage bin should not be lined with aluminum foil, wax paper, or paper toweling. Liners interfere with cold air circulation, making the appliance less efficient.
- Organize and label food to reduce door openings and extended searches. Remove as many items as needed at one time, and close the door as soon as possible.

Daily use

To avoid contamination of food, please respect the following instructions

- Opening the door for long periods can cause a significant increase of the temperature in the compartments of the appliance.
- Clean regularly surfaces that can come in contact with food and accessible drainage systems.
- Store raw meat and sh in suitable containers in the refrigerator, so that it is not in contact with or drip onto other food.
- Two-star frozen-food compartments(if they are presented in the appliance) are suitable for storing pre-frozen food, storing or making ice-cream and making ice cubes.
- One-, two- and three -star compartments (if they are presented in the appliance) are not suitable for the freezing of fresh food.
- If the appliance is left empty for long periods, switch o, defrost, clean, dry and leave the door open to prevent mould developing within the appliance.

Position different food in different compartments according to below table

Freezer drawer(s)/shelf	<ul style="list-style-type: none">• Foods for long-term storage.• Bottom drawer/shelf for raw meat, poultry, fish.• Middle drawer/shelf for frozen vegetables, chips.• Top drawer/shelf for ice cream, frozen fruit, frozen baked goods.
-------------------------	---

Storage instructions

To avoid contamination of food, please respect the following instructions

- Opening the door for long periods can cause a significant increase of the temperature in the compartments of the appliance.
- Clean regularly surfaces that can come in contact with food and accessible drainage systems.
- Store raw meat and fish in suitable containers in the refrigerator, so that it is not in contact with or drip onto other food.
- Two-star frozen-food compartments are suitable for storing pre-frozen food, storing or making icecream and making ice cubes.
- One-, two- and three-star compartments are not suitable for the freezing of fresh food.

Order	Compartments TYPE	Target storage temp.[°C]	Appropriate food
1	Fridge	+2~+8	Eggs, cooked food, packaged food, fruits and vegetables, dairy products, cakes, drinks and other foods which are not suitable for freezing.
2	(**)*-Freezer	≤-18	Seafood (fish,shrimp,shellfish),freshwater aquatic products and meat products (recommended for 3 months , he longer the storage time,the worse the taste and nutrition),suitable for frozen fresh food.
3	***-Freezer	≤-18	Seafood (fish, shrimp, shellfish),freshwater aquatic products and meat products (recommended for 3 months, the longer the storage time,the worse the taste and nutrition), are not suitable for frozen fresh food
4	**.-Freezer	≤-12	Seafood (fish, shrimp, shellfish), freshwater aquatic products and meat products (recommended for 2 months,the longer the storage time,the worse the taste and nutrition), are not suitable for frozen fresh food.
5	*-Freezer	≤-6	Seafood (fish, shrimp, shellfish), freshwater aquatic products and meat products (recommended for 1 month,the longer the storage time,the worse the taste and nutrition), are not suitable for frozen fresh food.
6	0-star	-6~0	Fresh pork, beef, fish, chicken, some packaged processed foods, etc. (Recommended to eat within the same day, preferably no later than 3 days). Partially encapsulated processed foods (non-freezable foods.)

7	Chill	-2~+3	Fresh/frozen pork, beef, chicken, freshwater aquatic products, etc. (7 days below 0 °C and above 0 °C is recommended for consumption within that day, preferably no more than 2 days). Seafood (less than 0 for 15 days, it is not recommended to store above 0 °C).
8	Fresh Food	0~+4	Fresh pork,beef,fish,chicken,cooked food,etc. (Recommended to eat within the same day,preferably no more than 3 days.)
9	Wine	+5~+20	Red wine,white wine,sparkling wine etc.

Note: Please store different foods according to the compartments or target storage temperature of your purchased products.

- If the refrigerating appliance is left empty for long periods,switch off,defrost, clean,dry, and leave the door open to prevent mould developing within the appliance.

Placement of food in the appliance

- Potatoes, onions and garlic should not be stored in the refrigerator / freezer.
- Under normal circumstances, the temperature setting in the refrigerator is sufficient to + 4 °C.
- The temperature of the refrigerator should be between 0 °C and 80 C. Fresh foods stored below 0 °C freeze, rot. The bacterial load increases when stored above 8 °C and food spoils.
- Do not put warm or hot food in the fridge / freezer, wait for it to cool to room temperature. Hot food raise the temperature inside the refrigerator / freezer and can cause unnecessary spoilage and possible food poisoning.
- Meat, fish, etc. should be stored in a designated refrigerated compartment - if available.
- Fruits and vegetables should be stored in a designated refrigerated compartment - if available.
- To prevent contamination of meat products with bacteria, do not store fruits and vegetables in a common compartment. The same is true in reverse - contamination of fruits and vegetables with bacteria from meat products.

PART 11: INFORMATION SHEET

Product Information Sheet

PHILCO 

COMMISSION DELEGATED REGULATION (EU) 2019/2016

Supplier's name or trademark: PHILCO

Supplier's address: PHILCO, FAST ČR, a.s. U Sanitasu 1621 Říčany 251 01, Czech Republic

Model identifier: PTF 862

Type of refrigerating appliance: Freezer

Low-noise appliance:	No	Design type:	freestanding
----------------------	----	--------------	--------------

Wine storage appliance:	No	Other refrigerating appliance:	Yes
-------------------------	----	--------------------------------	-----

General product parameters:

Parameter		Value	Parameter	Value
Overall dimensions (millimetre)	Height	845	Total volume (dm ³ or l)	88
	Width	553		
	Depth	574		
Energy efficiency Index (EER)		99	Energy efficiency class*	E
Airborne acoustical noise emissions (dB(A) re 1 pW)		39	Airborne acoustical noise emission class	C
Annual energy consumption (kWh/a)		164	Climate class:	SN/N/ST
Minimum ambient temperature (°C), for which the refrigerating appliance is suitable		10	Maximum ambient temperature (°C), for which the refrigerating appliance is suitable	38
Winter setting		No		

Compartment Parameters:

Compartment type		Compartment parameters and values			
		Compartment volume (dm ³ or l)	Recommended temperature setting for optimised food storage (°C) These settings shall not contradict the storage conditions set out in Annex IV, Table 3	Freezing capacity (kg/24h)	Defrosting type (auto-defrost=A, manual defrost=M)
Pantry	No	-	-	-	-
Wine storage	No	-	-	-	-
Cellar	No	-	-	-	-
Fresh food	No	-	-	-	-
Chill	No	-	-	-	-

0-star or ice-making	No	-	-	-	-
1-star	No	-	-	-	-
2-star	No	-	-	-	-
3-star	No	-	-	-	-
4-star	Yes	88	-18	4	M
2-star section	No	-	-	-	-
Variable temperature compartment	-	-	-	-	-
For 4-star compartments					
Fast freeze facility			No		
Light source parameters:					
Type of light source			-		
Energy efficiency class			-		
Minimum duration of the guarantee offered by the manufacturer: 24 months					
Additional information:					
Weblink to the manufacturer's website, where the information in point4(a) Annex of Commission Regulation (EU) 2019/2019 is found: www.philco.cz					

* A (highest efficiency) to G (lowest efficiency)

TECHNICAL INFORMATION

Technical information can be found on the type plate on the inside of the appliance and on the energy label. The QR code, on the supplied energy label, contains a link to register the appliance in the EU Eprel database. Keep the energy label, the instructions for use, together with other documents supplied with the device.

TESTING INFORMATION

The delivered device is in accordance with EcoDesign and EN 62552-1:2020, EN 62552-2:2020 and EN 62552-3:2020; EN 60704-1:2010+A11:2012; EN 60704-2-14:2013+A11: 2015+A1:2019. Air access requirements for proper operation of the device, the minimum distance from the wall and the dimensions of the device are part of this manual. If you have any further questions, please contact the manufacturer.

CUSTOMER CARE AND SERVICE

Always use original spare parts.

Model name and serial number can be found on the rating plate. Position of rating plate can be changed without notice.

The original spare parts for some specific components are available for a minimum of 7 or 10 years, based on the type of component, from the placing on the market of the last unit of the model.

When contacting our authorized service, have the model designation, serial number and defect description available.

To download documents, visit www.philco.cz.

To report a defect and obtain additional service information, visit <https://philco.cz/podpora-a-servis>.

Subject to change without notice.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.

The English version of the manual is a translation of the original operating manual, which is in Czech.



WARNING! DURING USING, SERVICE AND DISPOSAL THE APPLIANCE, PLEASE PAY ATTENTION TO SYMBOL SIMILAR AS LEFT SIDE, WHICH IS LOCATED ON REAR OF APPLIANCE (REAR PANEL OR COMPRESSOR) AND WITH YELLOW OR ORANGE COLOR.



IT'S RISK OF RE WARNING SYMBOL. THERE ARE FLAMMABLE MATERIALS IN REFRIGERANT PIPES AND COMPRESSOR. PLEASE BE FAR AWAY RE SOURCE DURING USING, SERVICE AND DISPOSAL.

NOTES/POZNÁMKY/NOTATKI/MEGJEGYZÉS

This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

[illegible]

Výrobce/Manufacturer:
Fast ČR, a.s.
U Sanitasu 1621
Říčany 251 01, CZECH REPUBLIC

Distributor:
FAST PLUS, a.s.
Vlčie hrdlo 324/90
821 07 Bratislava, SLOVAKIA

Distributor:
FAST POLAND Sp. z o. o.
Kwietniowa 36
05-090 Wypędy, POLAND

Distributor:
FAST HUNGARY Kft.
H-2310 Szigetszentmiklós
Kántor utca 10, HUNGARY

PHILCO 

is a pending or registered trademark of Electrolux Home Products, Inc. and used under a license from Electrolux Home Products, Inc.