

FRIDGE - FREEZER

USER MANUAL

PHILCO




Famous for Quality the World Over

PCN 17742 EBI

**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.**

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 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.

● **CAUTION:** IF YOUR MODEL IS EQUIPPED WITH AN ICE MAKER WITHOUT WATER SUPPLY CONNECTION, FILL IT WITH DRINKING WATER ONLY.

● **WARNING:** KEEP VENTILATION OPENINGS, IN THE APPLIANCE ENCLOSURE OR IN THE BUILT-IN STRUCTURE, CLEAR OF OBSTRUCTION.

● **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.

- THE FOLLOWING GOES FOR SELECTED MODELS EQUIPPED WITH AN ICE MAKER WITH WATER CONNECTION: **CAUTION:** CAN ONLY BE CONNECTED TO DRINKING WATER SUPPLY.

- **CAUTION:** THE APPLIANCE MUST BE FASTENED IN ACCORDANCE WITH THE MANUAL TO PREVENT DANGER CAUSED BY ITS INSTABILITY.

- **CAUTION:** THE COOLING SYSTEM CONTAINS REFRIGERANT UNDER HIGH PRESSURE. DO NOT MANIPULATE WITH THE SYSTEM. THE SYSTEM MAY BE REPAIRED BY AUTHORIZED PERSONS 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 DAMAGE 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:** THE COOLING SYSTEM CONTAINS REFRIGERANT UNDER HIGH PRESSURE. DO NOT MANIPULATE WITH THE SYSTEM.

THE SYSTEM MAY BE REPAIRED BY AUTHORIZED PERSONS ONLY.

● **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.



ELECTRICAL SAFETY

1. THE POWER CORD MUST NOT BE LENGTHENED.
2. MAKE SURE THAT THE POWER PLUG IS NOT CRUSHED OR DAMAGED.
A CRUSHED OR DAMAGED POWER PLUG MAY OVERHEAT AND CAUSE A FIRE.
3. MAKE SURE THAT YOU CAN ACCESS THE MAIN PLUG OF THE APPLIANCE.
4. DO NOT PULL THE MAIN CABLE.

5. IF THE POWER PLUG SOCKET IS LOOSE, DO NOT INSERT THE POWER PLUG. THERE IS A RISK OF ELECTRIC SHOCK OR FIRE.
6. YOU MUST NOT OPERATE THE APPLIANCE WITHOUT THE INTERIOR LIGHTING LAMP COVER.
7. 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.

DAILY USE

- DO NOT STORE FLAMMABLE GAS OR LIQUIDS IN THE APPLIANCE, THERE IS A RISK OF AN EXPLOSION.
- DO NOT OPERATE ANY ELECTRICAL APPLIANCES IN THE APPLIANCE (E.G. ELECTRIC ICE CREAM MAKERS, MIXERS ETC.).
- 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.

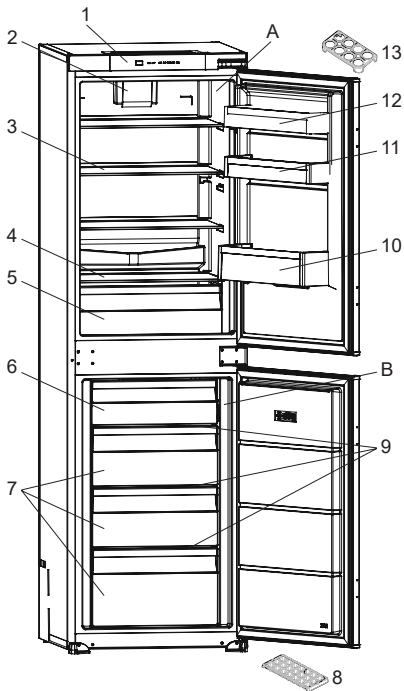
- DO NOT PLACE CARBONATED OR FIZZY DRINKS IN THE FREEZER COMPARTMENT AS IT CREATES PRESSURE ON THE CONTAINER,WHICH MAY CAUSE IT TO EXPLODE,RESULTING IN DAMAGE TO THE APPLIANCE.
- FROZEN FOOD CAN CAUSE FROST BURNS IF CONSUMED STRAIGHT FROM THE FREEZER COMPARTMENT.
- DO NOT PLACE THE APPLIANCE IN DIRECT 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.
- DO NOT CONSUME ICE POPSICLES OR ICE CUBES STRAIGHT FROM THE FREEZER AS THIS CAN CAUSE FREEZER BURN TO THE MOUTH AND LIPS.
- TO AVOID ITEMS FALLING AND CAUSING INJURY OR DAMAGE TO THE APPLIANCE,DO NOT OVERLOAD THE DOOR RACKS OR PUT TOO MUCH FOOD IN THE CRISPER 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.
- 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 presentation is only for information about the parts of the appliance. Parts may vary according to the appliance model.

- A) Refrigerator compartment
- B) Freezer compartment
- 1) Control panel
- 2) Turbo fan *
- 3) Refrigerator shelves
- 4) Crisper cover
- 5) Crisper
- 6) Freezer upper flap / Drawer
- 7) Freezer drawers
- 8) Ice box tray
- 9) Freezer glass shelves
- 10) Bottle shelf
- 11) Adjustable door shelf * / Door shelf
- 12) Door shelf
- 13) Egg holder

* In some models

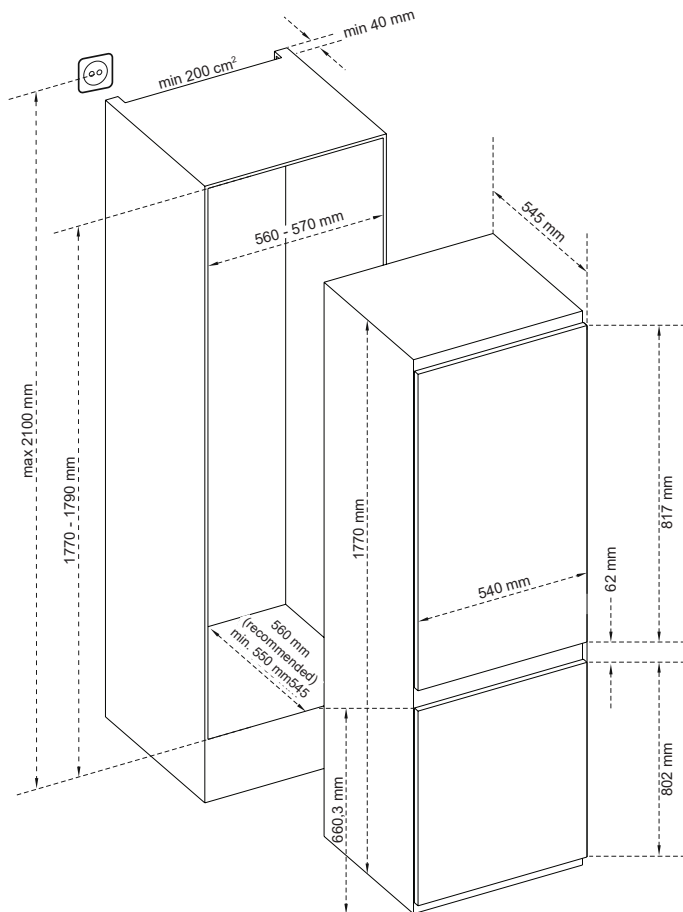
General notes:

Fresh Food Compartment (Fridge): Most efficient use of energy is ensured in the configuration with the drawers in the bottom part of the appliance, and shelves evenly distributed, position of door bins does not affect energy consumption.

Freezer Compartment (Freezer): Most Efficient use of energy is ensured in the configuration with the drawers and bins are on stock position.

2.1 Dimensions

* 1770 - 1778 for metal top cover



PART 3: USING THE APPLIANCE

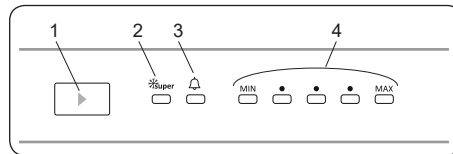
3.1 Information on the Frost Free Technology

The Frost Free refrigerators have a different operating system to static refrigerators. In normal (static) fridges, the humidity entering the fridge due to opening the door, and the humidity inherent in the food, causes frost build-up in the freezer compartment. To defrost the frost and ice in the freezer compartment, you are required to periodically switch off the fridge, place the frozen food in a separate cooled container, then remove the ice gathered in the freezer compartment.

The situation is completely different in No-frost fridges. A built-in fan blows dry and cold air evenly throughout the cooler and freezer compartments. The cold air disperses uniformly between the shelves, ensuring all your food is cooled equally, thus preventing humidity and frost build-up.

Therefore, your No-frost fridge allows ease of use, in addition to its huge capacity and stylish appearance.

3.2 Display and Control Panel



Using the Control Panel

1. Temperature set button
2. Super cooling symbol (Super cooling LED)
3. Alarm symbol (Alarm LED)
4. Adjusted temperature indicator

3.3 Operating your Fridge Freezer

Lighting (If available) When the product is plugged in for the first time, the interior lights may turn on 1 minute late due to opening tests.

3.3.1 Temperature Set Button

This button allows setting temperature of the fridge. In order to set values for fridge partition, press this button. Use this button also to activate super cooling mode.

3.3.2 Temperature Settings

- It ensures that the temperature settings in the cooling and freezing compartments of your refrigerator are performed automatically. It may be set to any value ranging from MIN to MAX and super cooling mode. As you press temperature set button from MIN to MAX, the temperature decreases. To save energy in winter months, operate your refrigerator in a lower position.
- Initial temperature setting for refrigerator is at the middle point.
- Every time you press temperature set button, setting temperature will decrease until super cooling symbol and if you keep on pressing the set temperature will be min set temperature again.

3.3.3 Super Cooling Mode

When Would It Be Used?

- To cooling huge quantities of food.
- To cooling fast food.
- To cooling food quickly.
- To store seasonal food for a long time.

How To Use?

- If you press temperature set button until super cooling symbol is displayed on the display and you do not press any button within the following 3 seconds, super cooling will blink.
- Super cooling led will light during this mode.
- For optimal appliance performance in maximum cooling capacity, set the appliance to active Super Cooling mode 5 hours before you put the fresh food into the fridge.

During this mode:

If you press temperature set button, the mode will be cancelled and the setting will be restored from MAX.



Super cooling mode will be automatically cancelled after 5 hours.

3.3.4 Alarm light

In case of a problem within the fridge, the alarm led will release red light.

3.3.5 Door Open Alarm Function

If fridge door is opened more than 2 minutes, appliance sounds 'beep beep'.

3.4 Temperature Settings Warnings

- Your appliance is designed to operate in the ambient temperature ranges stated in the standards, according to the climate class stated in the information label. It is not recommended that your fridge is operated in the environments which are outside of the stated temperature ranges. This will reduce the cooling efficiency of the appliance.
- Temperature adjustments should be made according to the frequency of door openings, the quantity of food kept inside the appliance and the ambient temperature in the location of your appliance.
- When the appliance is first switched on, allow it to run for 24 hours in order to reach operating temperature. During this time, do not open the door and do not keep a large quantity of food inside.
- A 5 minute delay function is applied to prevent damage to the compressor of your appliance when connecting or disconnecting to mains, or when an energy breakdown occurs. Your appliance will begin to operate normally after 5 minutes.

Climate class and meaning:

| Description | Class | Ambient temperature range °C |
|----------------------|-------|------------------------------|
| Extended temperature | SN | +10 to +32 |
| Temperate | N | +16 to +32 |
| Subtropical | ST | +16 to +38 |
| Tropical | T | +16 to +43 |

Acronym for ambient temperature range, ie SN, N, ST or T, in determining climate classes:

1. the extended temperate zone (SN) has a temperature range of 10 °C to 32 °C;
2. the temperate zone (N) has a temperature range of 16 °C to 32 °C;
3. the subtropical zone (ST) has a temperature range from 16 °C to 38 °C
4. The tropical zone (T) has a temperature range of 16 °C to 43 °C.

The Turbo Fan (if available)

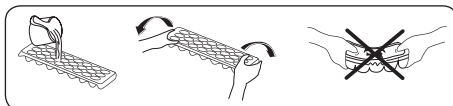
Do not block the air inlet and outlet openings when storing food, otherwise air circulation provided by the turbo fan will be impaired.

3.5 Accessories

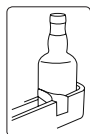
Visual and text descriptions in the accessories section may vary according to the model of your appliance.

3.5.1 Ice Tray (In some models)

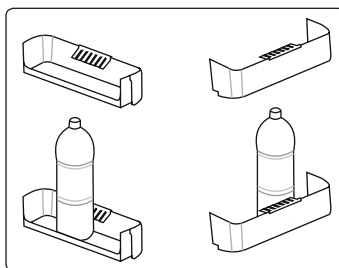
- Fill the ice tray with water and place in the freezer compartment.
- After the water has completely frozen, you can twist the tray as shown below to remove the ice cubes.



3.5.2 The Bottle Holder (In some models)

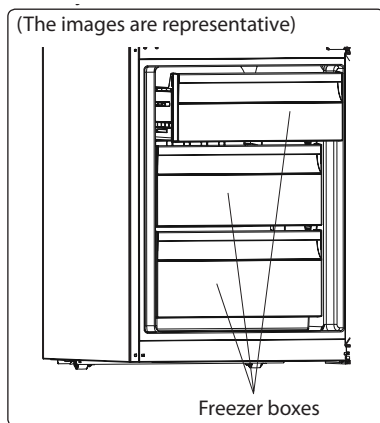


Use the bottle holder to prevent bottles from slipping or falling over.

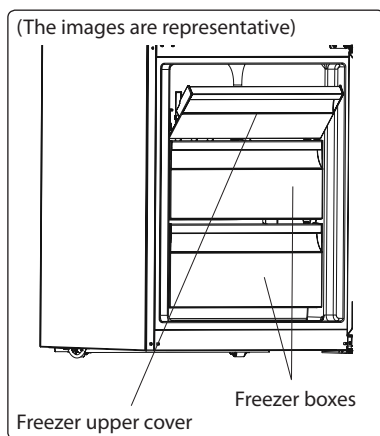


3.5.3 The Freezer Box

The freezer box allows food to be accessed more easily.



or



Removing the freezer box:

- Pull the box out as far as possible
- Pull the front of the box up and out

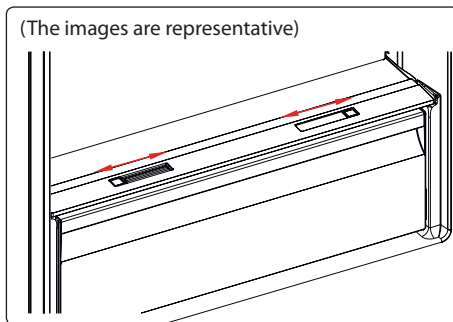


Carry out the opposite of this operation when refitting the sliding compartment.

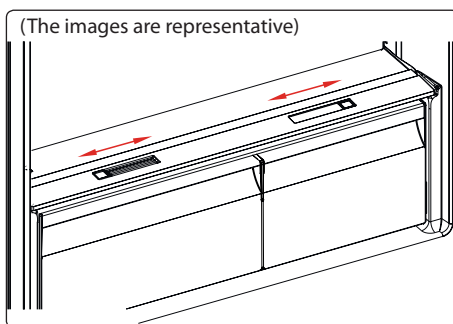


Always keep hold of the handle of the box while removing it.

3.5.4 The Fresh Dial (*In some models*)



or



If the crisper is full, the fresh dial located in front of the crisper should be opened. This allows the air in the crisper and the humidity rate to be controlled, to increase the life of food within. The dial, located behind the shelf, must be opened if any condensation is seen on the glass shelf.

3.5.5 Adjustable Door Shelf (In some models)

Six different height adjustments can be made to provide storage areas that you need by adjustable door shelf. To change the position of adjustable door shelf ; Hold the bottom of the shelf and pull the buttons on the side of the door shelf direction of arrow. (Fig.1) Position door shelf the height you need by moving up and down. After you get the position that you want the door shelf, release the buttons on the side of the door shelf (Fig.2) Before releasing the door shelf, move up down and make sure the door shelf is fixed.

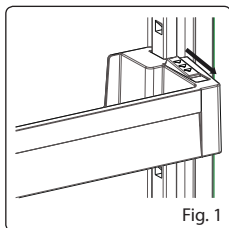


Fig. 1

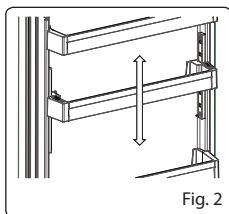


Fig. 2

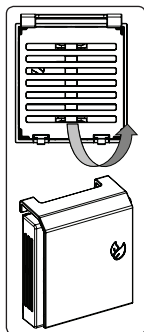


Note: Before moving door shelf is loaded, you must hold the shelf by supporting the bottom.

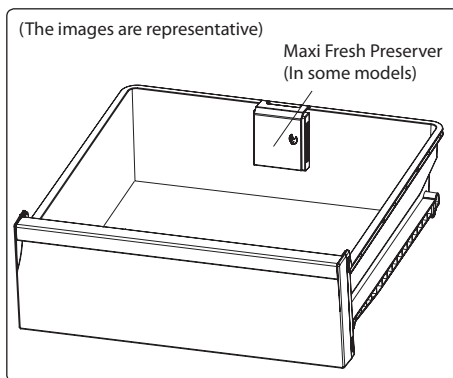
Otherwise, door shelf could fall off the rails due to the weight. So damage may occur on the door shelf or rails.

3.5.6 Maxi-fresh preserver (If available)

Maxi Fresh Preserver technology helps to remove ethylene gas (a volatile organic compound released naturally from fresh foods) and unpleasant odors from the crispier. In this way, food stays fresh for a longer time.



- Maxi Fresh Preserver must be cleaned once in a year.
The filter should be waited for 2 hours at 65°C in a oven.
- To clean the filter, please remove the back cover of the filter box by pulling it in the direction of the arrow.
- The filter should not be washed with water or any detergent.



Visual and text descriptions in the accessories section may vary according to the model of our appliance.

4.1 Refrigerator Compartment

- To reduce humidity and avoid the consequent formation of frost, always store liquids in sealed containers in the refrigerator. Frost tends to concentrate in the coldest parts of the evaporating liquid and, in time, your appliance will require more frequent defrosting.
- Cooked dishes must remain covered when they are kept in the fridge. Do not place warm foods in fridge. Place them when they are cool, otherwise the temperature/humidity inside the fridge will increase, reducing the fridge's efficiency.
- Make sure no items are in direct contact with the rear wall of the appliance as frost will develop and packaging will stick to it. Do not open the refrigerator door frequently.
- We recommend that meat and clean fish are loosely wrapped and stored on the glass shelf just above the vegetable bin where the air is cooler, as this provides
- Storage time for all food products depends on the initial quality of the food and an uninterrupted refrigeration cycle before refrigerator storage.
- Water leaking from meat may contaminate other products in the refrigerator. You should package meat products and clean any leakages on the shelves.
- Do not put food in front of the air flow passage.
- Consume packaged foods before the recommended expiry date.

Do not allow food to come into contact with the temperature sensor, which is located in the refrigerator compartment, in order to keep the refrigerator compartment at optimum temperature.

- For normal working conditions, it will be sufficient to adjust the temperature setting of your refrigerator to +4 °C.
- The temperature of the fridge compartment should be in the range of 0-8 °C, fresh foods below 0 °C are iced and rotted, bacterial load increases above 8 °C, and spoils.
- Do not put hot food in the refrigerator immediately, wait for the temperature to pass outside. Hot foods increase the degree of your refrigerator and cause food poisoning and unnecessary spoiling of the food.
- Meat, fish, etc. should be stored in the chiller compartment of the food, and the vegetable compartment is preferred for vegetables. (if available)
- To prevent cross contamination, meat products and fruit vegetables are not stored together.
- Foods should be placed in the refrigerator in closed containers or covered to prevent moisture and odors.

The table below is a quick guide to show you the most efficient way to store the major food groups in your refrigerator compartment.

| Food | Maximum storage time | How and where to store |
|--|---|---|
| Vegetables and fruits | 1 week | Vegetable bin |
| Meat and fish | 2 - 3 days | Wrap in plastic foil, bags, or in a meat container and store on the glass shelf |
| Fresh cheese | 3 - 4 days | On the designated door shelf |
| Butter and margarine | 1 week | On the designated door shelf |
| Bottled products e.g. milk and yoghurt | Until the expiry date recommended by the producer | On the designated door shelf |
| Eggs | 1 month | On the designated egg shelf |
| Cooked food | 2 days | All shelves |

NOTE:



Potatoes, onions and garlic should not be stored in the refrigerator.

4.2 Freezer Compartment

- The freezer is used for storing frozen food, freezing fresh food, and making ice cubes.
- Food in liquid form should be frozen in plastic cups and other food should be frozen in plastic folios or bags. For freezing fresh food; wrap and seal fresh food properly, that is the packaging should be air tight and shouldn't leak.
Special freezer bags, aluminum foil polythene bags and plastic containers are ideal.
- Do not store fresh food next to frozen food as it can thaw the frozen food.
- Before freezing fresh food, divide it into portions that can be consumed in one sitting.
- Consume thawed frozen food within a short period of time after defrosting
- Always follow the manufacturer's instructions on food packaging when storing frozen food. If no information is provided food, should not be stored for more than 3 months from the date of purchase.
- When purchasing frozen food, make sure that it has been stored under appropriate conditions and that the packaging is not damaged.
- Frozen food should be transported in appropriate containers and placed in the freezer as soon as possible.
- Do not purchase frozen food if the packaging shows signs of humidity and abnormal swelling. It is probable that it has been stored at an unsuitable temperature and that the contents have deteriorated.
- The storage life of frozen food depends on the room temperature, the thermostat setting, how often the door is opened, the type of food, and the length of time required to transport the product from the shop to your home. Always follow the instructions printed on the packaging and never exceed the maximum storage life indicated.
- If the freezer door has been left open for a long time or not closed properly, frost will form and can prevent efficient air circulation. To resolve this, unplug the freezer and wait for it to defrost. Clean the freezer once it has fully defrosted.


- The freezer volume stated on the label is the volume without baskets, covers, and so on.
- Do not refreeze thawed food. It may pose a danger to your health and cause problems such as food poisoning.

NOTE: If you attempt to open the freezer door immediately after closing it, you will find that it will not open easily. This is normal. Once equilibrium has been reached, the door will open easily.

- Use the fast freezing shelf to freeze home cooking (and any other food which needs to be frozen quickly) more quickly because of the freezing shelf's greater freezing power. Fast freezing shelf is the bottom drawer of the freezer compartment.
- To use the maximum capacity of the freezer compartment, use the glass shelves for the upper and middle section, and use the lower basket for the bottom section.



The table below is a quick guide to show you the most efficient way to store the major food groups in your freezer compartment.

| Meat and fish | Preparation | Maximum Storing time (month) |
|---|--|------------------------------|
| Steak | Wrap in foil | 6-8 |
| Lamb meat | Wrap in foil | 6-8 |
| Veal roast | Wrap in foil | 6-8 |
| Veal cubes | In small pieces | 6-8 |
| Lamb cubes | In pieces | 4-8 |
| Minced meat | In packages without using spices | 1-3 |
| Giblets (pieces) | In pieces | 1-3 |
| Bologna sausage/ salami | Should be packaged even if it has membrane | |
| Chicken and turkey | Wrapping in a foil | 4-6 |
| Goose and Duck | Wrapping in a foil | 4-6 |
| Deer, Rabbit, Wild Boar | In 2.5 kg portions and as fillets | 6-8 |
| Freshwater fishes (Salmon, Carp, Crane, Siluroidea) | After cleaning the bowels and scales of the fish, wash and dry it; and if necessary, cut off the tail and head. | 2 |
| Lean fish; bass, turbot, flounder | | 4 |
| Fatty fishes (Tunny, Mackarel, bluefish, anchovy) | | 2-4 |
| Shellfish | Cleaned and in bags | 4-6 |
| Caviar | In its package, aluminium or plastic container | 2-3 |
| Snails | In salty water, aluminium or plastic container | 3 |
|  Note: | Frozen meat should be cooked as fresh meat after being thawed. If the meat is not cooked after being thawed, it must not be re-frozen. | |

| Vegetables and Fruits | Preparation | Maximum Storing time (months) |
|----------------------------------|---|-------------------------------|
| String beans and beans | Wash and cut into small pieces and boil in water | 10-13 |
| Beans | Hull and wash and boil in water | 12 |
| Cabbage | Cleaned and boil in water | 6-8 |
| Carrot | Clean and cut to slices and boil in water | 12 |
| Pepper | Cut the stem, cut into two pieces, remove the core and boil in water | 8-10 |
| Spinach | Washed and boil in water | 6-9 |
| Cauliflower | Take the leaves apart, cut the heart into pieces, and leave it in water with a little lemon juice for a while | 10-12 |
| Eggplant | Cut to pieces of 2cm after washing | 10-12 |
| Corn | Clean and pack with its stem or as sweet corn | 12 |
| Apple and pear | Peel and slice | 8-10 |
| Apricot and Peach | Cut into two pieces and remove the stone | 4-6 |
| Strawberry and Blackberry | Wash and hull | 8-12 |
| Cooked fruits | Adding 10% of sugar in the container | 12 |
| Plum, cherry, sourberry | Wash and hull the stems | 8-12 |

| | Maximum storage time (months) | Thawing time at room temperature (hours) | Thawing time in oven (minutes) |
|---------------------|-------------------------------|--|--------------------------------|
| Bread | 4 - 6 | 2 - 3 | 4-5 (220-225 °C) |
| Biscuits | 3 - 6 | 1 - 1,5 | 5-8 (190-200 °C) |
| Pastry | 1 - 3 | 2 - 3 | 5-10 (200-225 °C) |
| Pie | 1 - 1,5 | 3 - 4 | 5-8 (190-200 °C) |
| Phyllo dough | 2 - 3 | 1 - 1,5 | 5-8 (190-200 °C) |
| Pizza | 2 - 3 | 2 - 4 | 15-20 (200 °C) |

| | Maximum storage time (months) | Thawing time at room temperature (hours) | Thawing time in oven (minutes) |
|--|-------------------------------|--|---|
| Packet (Homogenized) Milk | In its own packet | 2 - 3 | Pure Milk – in its own packet |
| Cheese - excluding white cheese | In slices | 6 - 8 | Original packaging may be used for short-term storage. Keep wrapped in foil for longer periods. |
| Butter, margarine | In its packaging | 6 | |

PART 5: CLEANING AND MAINTENANCE



Disconnect the unit from the power supply before cleaning.



Do not wash your appliance by pouring water on it.



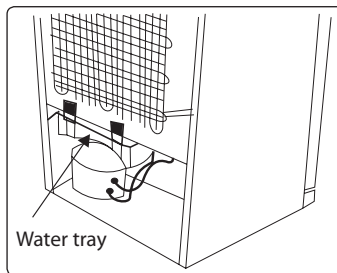
Do not use abrasive products, detergents or soaps for cleaning the appliance. After washing, rinse with clean water and dry carefully. When you have finished cleaning, reconnect the plug to the mains supply with dry hands.

- Make sure that no water enters the lamp housing and other electrical components.
- The appliance should be cleaned regularly using a solution of bicarbonate of soda and lukewarm water.
- Clean the accessories separately by hand with soap and water. Do not wash accessories in a dish washer.
- Clean the condenser with a brush at least twice a year. This will help you to save on energy costs and increase productivity.



The power supply must be disconnected during cleaning.

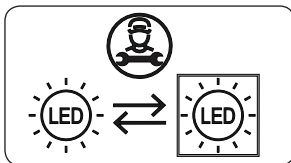
5.1 Defrosting



- Your appliance performs automatic defrosting. The water formed as a result of defrosting passes through the water collection spout, flows into the water tray behind your appliance and evaporates there.
- Make sure you have disconnected the plug of your appliance before cleaning the water tray.
- Remove the water tray from its position by removing the screws (if it has screws). Clean it with soapy water at specific time intervals. This will prevent odours from forming.

Replacing LED Lighting

To replace any of the LEDs, please contact the nearest Authorised Service Centre. Note: The numbers and location of the LED strips may change according to the model.



Note: The numbers and location of the LED strips may change according to the model.

If product equipped with LED lamp This product contains a light source of energy efficiency class <E>.

If product equipped with LED Strip(s) or LED card(s) This product contains a light source of energy efficiency class <F>.

PART 6: SHIPMENT AND REPOSITIONING

6.1 Transportation and Changing Positioning

- The original packaging and foam may be kept for re-transportation (optional).
- Fasten your appliance with thick packaging, bands or strong cords and follow the instructions for transportation on the packaging.
- Remove all movable parts or fix them into the appliance against shocks using bands when re-positioning or transporting.




Always carry your appliance in the upright position.

PART 7: BEFORE CALLING AFTER-SALES SERVICE

Errors

Your appliance will warn you if the temperature(s) is/are at improper levels or if a problem occurs with the appliance. In case of a problem within the appliance, the alarm led will release red light.

| Alarm indicator LED is turning on | MEANING | WHY | WHAT TO DO |
|---|-------------------|--|--|
|  | "Failure" Warning | There is/are some part(s) out of order or there is a failure in the cooling process. The product is plugged for the first time or a long-time power interruption for 1 hour. | Check the door is open or not and check if the product working 1 hour. If the door is not open and the product had worked 1 hour, call service for assistance as soon as possible. |

If you are experiencing a problem with your appliance, please check the following before contacting the after-sales service.

Your appliance is not operating

Check if:

- There is power
- The plug is correctly placed in the socket
- The plug fuse or the mains fuse has blown
- The socket is defective. To check this, plug another working appliance into the same socket.

The appliance performs poorly

Check if:

- The appliance is overloaded
- The appliance door is closed properly
- There is any dust on the condenser
- There is enough space near the rear and side walls.

Your appliance is operating noisily

Normal noises

Cracking noise occurs:

- During automatic defrosting
- When the appliance is cooled or warmed (due to expansion of appliance material).

Short cracking noise occurs: When the thermostat switches the compressor on/off.

Motor noise: Indicates the compressor is operating normally. The compressor may cause more noise for a short time when it is first activated.

Bubbling noise and splash occurs: Due to the flow of the refrigerant in the tubes of the system.

Water flowing noise occurs: Due to water flowing to the evaporation container. This noise is normal during defrosting.

Air blowing noise occurs: In some models during normal operation of the system due to the circulation of air.

The edges of the appliance in contact with the door joint are warm

Especially during summer (warm seasons), the surfaces in contact with the door joint may become warmer during the operation of the compressor, this is normal.

There is a build-up of humidity inside the appliance

Check if:

- All food is packed properly. Containers must be dry before being placed in the **appliance**.
- The **appliance** door is opened frequently.
Humidity of the room enters the appliance when the doors are opened.
Humidity increases faster when the doors are opened more frequently, especially if the humidity of the room is high.

The door does not open or close properly

Check if:

- There is food or packaging preventing the door from closing
- The door joints are broken or torn
- Your appliance is on a level surface.
- The compressor can run loudly or the noise of the compressor/refrigerator may increase in some models during operating in some conditions such that the product is plugged in for the first time, depending on change in the ambient temperature or change of usage. That is normal; when the refrigerator reaches the required temperature, the noise decreases automatically.

Recommendations

- If the appliance is switched off or unplugged, wait at least 5 minutes before plugging the appliance in or restarting it in order to prevent damage to the compressor.
- If you will not use your appliance for a long time (e.g. in summer holidays) unplug it. Clean your appliance according to chapter cleaning and leave the door open to prevent humidity and smell.
- If a problem persists after you have followed all the above instructions, please consult the nearest authorised service centre.
- The appliance you have purchased is designed for domestic use only. It is not suitable for commercial or common use. If the consumer uses the appliance in a way that does not comply with this, we emphasise that the manufacturer and the dealer will not be responsible for any repair and failure within the guarantee period.

PART 8: TIPS FOR SAVING ENERGY

1. Install the appliance in a cool, wellventilated room, but not in direct sunlight and not near a heat source (such as a radiator or oven) otherwise an insulating plate should be used.
2. Allow warm food and drinks to cool before placing them inside the appliance.
3. Place thawing food in the refrigerator compartment if available. The low temperature of the frozen food will help cool the refrigerator compartment while the food is thawing. This will save energy. Frozen food left to thaw outside of the appliance will result in a waste of energy.
4. Drinks or other liquids should be covered when inside the appliance. If left uncovered, the humidity inside the appliance will increase, therefore the appliance uses more energy. Keeping drinks and other liquids covered helps preserve their smell and taste.
5. Avoid keeping the doors open for long periods and opening the doors too frequently as warm air will enter the appliance and cause the compressor to switch on unnecessarily often.
6. Keep the covers of the different temperature compartments (such as the crisper and chiller if available) closed.
7. The door gasket must be clean and pliable. In case of wear, replace the gasket.

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 8 °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 9: PRODUCT INFORMATION SHEET

Product Information Sheet

PHILCO 

COMMISSION DELEGATED REGULATION (EU) 2019/2016

Supplier's name or trademark: PHILCO

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

Model identifier: PCN 17742 EBI

Type of refrigerating appliance: built-in refrigerator

| | | | |
|----------------------|----|--------------|----------|
| Low-noise appliance: | No | Design type: | built-in |
|----------------------|----|--------------|----------|

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

General product parameters:

| Parameter | Value | Parameter | Value |
|---|--------|---|-------|
| Overall dimensions (millimetre) | Height | Total volume (dm ³ or l) | 229 |
| | Width | | |
| | Depth | | |
| Energy efficiency Index (EEL) | 100 | Energy efficiency class* | E |
| Airborne acoustical noise emissions (dB(A) re 1 pW) | 41 | Airborne acoustical noise emission class | C |
| Annual energy consumption (kWh/a) | 232 | Climate class: | T/N |
| Minimum ambient temperature (°C), for which the refrigerating appliance is suitable | 16 | Maximum ambient temperature (°C), for which the refrigerating appliance is suitable | 43 |
| 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 | Yes | 144.9 | 4 | A |
| Chill | No | - | - | - |

| | | | | | |
|---|-----|------|-----|-----|---|
| 0-star or ice-making | No | - | - | - | - |
| 1-star | No | - | - | - | - |
| 2-star | No | - | - | - | - |
| 3-star | No | - | - | - | - |
| 4-star | Yes | 84.7 | -18 | 3.9 | A |
| 2-star section | No | - | - | - | - |
| Variable temperature compartment | - | - | - | - | - |
| For 4-star compartments | | | | | |
| Fast freeze facility | | | No | | |
| Light source parameters: | | | | | |
| Type of light source | | | LED | | |
| Energy efficiency class | | | G | | |
| Minimum duration of the guarantee offered by the manufacturer: 24 months | | | | | |
| Additional information: | | | | | |
| Weblink to the manufacturer's website, where the information in point 4(a) Annex of Commission Regulation (EU) 2019/2019 is found: https://www.fastcr.cz/ | | | | | |

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 Ecodesignem a EN 62552:2020, Regulation (EU) 2019/2016, Regulation (EU) 2019/2019 and Framework Regulation (EU) 2017/1369). 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.

Original of this user manual is in czech language.

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

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

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