

Home Appliances

# SJ-F1560EVI-EN

# SJ-F1560EVA-EN

Fridge-freezers

EN User Manual



**SHARP**






Be Original.



**Thank you for choosing this product.**

This user manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.

Please take the time to read this user manual before using your appliance and keep this book for future reference.

Icon	Type	Meaning
	<b>WARNING</b>	Serious injury or death risk
	<b>RISK OF ELECTRIC SHOCK</b>	Dangerous voltage risk
	<b>FIRE</b>	Fire risk
	<b>CAUTION</b>	Injury or property damage risk
	<b>IMPORTANT</b>	Operating the system correctly

# Contents

<b>CHAPTER -1: GENERAL WARNINGS .....</b>	<b>3</b>
<b>CHAPTER -2: YOUR FRIDGE FREEZER .....</b>	<b>7</b>
<b>CHAPTER -3: USING YOUR FRIDGE FREEZER.....</b>	<b>8</b>
<b>CHAPTER -4: FOOD STORAGE.....</b>	<b>19</b>
<b>CHAPTER -5: CLEANING AND MAINTENANCE.....</b>	<b>20</b>
<b>CHAPTER -6: TROUBLESHOOTING .....</b>	<b>21</b>
<b>CHAPTER -7: TIPS FOR SAVING ENERGY .....</b>	<b>23</b>
<b>CHAPTER -8: SERVICE &amp; WARRANTY.....</b>	<b>23</b>

Your fridge freezer conforms to current safety requirements. Inappropriate use can lead to personal injury and damage to property. To avoid the risk of damage read this manual carefully before using your fridge freezer for the first time. It contains important safety information on the installation, safety, use and maintenance of your Fridge Freezer. Retain this manual for future use.

## CHAPTER -1: GENERAL WARNINGS

### Read this user manual carefully.



**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 use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.



**WARNING:** Do not damage the refrigerant circuit.



**WARNING:** In order to avoid any hazards resulting from the instability of the appliance, it must be fixed in accordance with the following instructions:



If your appliance uses R600a as a refrigerant (this information will be provided on the label of the cooler) you should take care during transportation and installation to prevent the cooler elements from being damaged. R600a is an environmentally friendly and natural gas, but it is explosive. In the event of a leak due to damage of the cooler elements, move your fridge away from open flames or heat sources and ventilate the room where the appliance is located for a few minutes.

- While carrying and positioning the fridge, do not damage the cooler gas circuit.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- This appliance is intended to be used in household and domestic applications such as:
  - staff kitchen areas in shops, offices and other working environments.
  - farm houses and by clients in hotels, motels and other residential type environments.
  - bed and breakfast type environments;
  - catering and similar non-retail applications.
- If the socket does not match the refrigerator plug, it must be replaced by the manufacturer, a service agent or similarly

## CHAPTER -1: GENERAL WARNINGS

qualified persons in order to avoid a hazard.

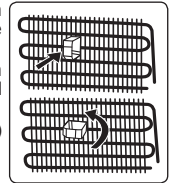
- A specially grounded plug has been connected to the power cable of your refrigerator. This plug should be used with a specially grounded socket of 13 amperes. If there is no such socket in your house, please have one installed by an authorised electrician.
- This appliance can be used by children aged 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 shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorised service agent or similar qualified persons, in order to avoid a hazard.
- This appliance is not intended for use at altitudes exceeding 2000 m.

# CHAPTER -1: GENERAL WARNINGS

## Installation Warnings

Before using your fridge freezer for the first time, please pay attention to the following points:

- The operating voltage for your fridge freezer is 220-240 V at 50Hz.
- The plug must be accessible after installation.
- Your fridge freezer may have an odour when it is operated for the first time. This is normal and the odour will fade when your fridge freezer starts to cool.
- Before connecting your fridge freezer, ensure that the information on the data plate (voltage and connected load) matches that of the mains electricity supply. If in doubt, consult a qualified electrician.
- Insert the plug into a socket with an efficient ground connection. If the socket has no ground contact or the plug does not match, we recommend you consult a qualified electrician for assistance.
- The appliance must be connected with a properly installed fused socket. The power supply (AC) and voltage at the operating point must match with the details on the name plate of the appliance (the name plate is located on the inside left of the appliance).
- We do not accept responsibility for any damages that occur due to ungrounded usage.
- Place your fridge freezer where it will not be exposed to direct sunlight.
- Your fridge freezer must never be used outdoors or exposed to rain.
- Your appliance must be at least 50 cm away from stoves, gas ovens and heater cores, and at least 5 cm away from electrical ovens.
- If your fridge freezer is placed next to a deep freezer, there must be at least 2 cm between them to prevent humidity forming on the outer surface.
- Do not cover the body or top of fridge freezer with lace. This will affect the performance of your fridge freezer.
- Clearance of at least 150 mm is required at the top of your appliance. Do not place anything on top of your appliance.
- Do not place heavy items on the appliance.
- Clean the appliance thoroughly before use (see Cleaning and Maintenance).
- The installation procedure into a kitchen unit is given in the installation manual. This product is intended to be used in proper kitchen units only.
- Before using your fridge freezer, wipe all parts with a solution of warm water and a teaspoon of sodium bicarbonate. Then, rinse with clean water and dry. Return all parts to the fridge freezer after cleaning.
- Use the adjustable front legs to make sure your appliance is level and stable. You can adjust the legs by turning them in either direction. This must be done before placing food in the appliance.
- Install the two plastic distance guides (the parts on the black vanes -condenser- at the rear) by turning it 90° (as shown in the figure) to prevent the condenser from touching the wall.
- The distance between the appliance and back wall must be a maximum of 75 mm.



## Electrical Connection (For UK type plug)

For your safety please read the following information

**Warning:** This appliance must be earthed.

This appliance operates from 220-240 volts and should be protected by a 13 amp fuse in the plug.

The appliance is supplied with a standard 13 amp 3-pin mains plug fitted with a 13-amp fuse. Should the fuse require replacement, it must be replaced with a fuse rated at 13 amp and approved to BS1362.

If the mains plug which is fitted is unsuitable for the socket outlet in your home or is removed for any other reason, please follow the instructions below on how to wire a 13 amp 3 pin plug..

### How to wire a 13 amp plug?

**Important**

The wires in the mains lead on this appliance are coloured in accordance with the following code:

**Green and Yellow** - Earth

**Blue** – Neutral

**Brown** – Live

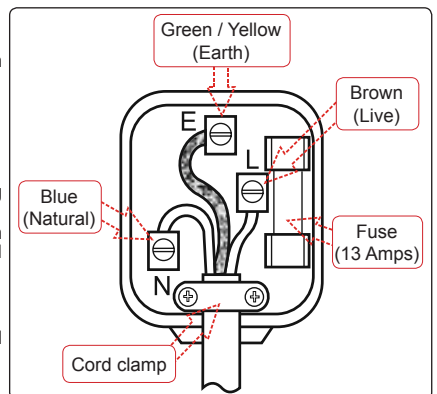
As the colours may not correspond with the markings identifying the terminals in your plug proceed as follows.

The green and yellow wire must be connected to the terminal in the plug which is marked with the letter E or with the earth symbol or coloured green and yellow.

The blue wire must be connected to the terminal marked N.

The brown wire must be connected to the terminal marked L.

You must make sure the lead is firmly secured under the cord clamp.



## CHAPTER -1: GENERAL WARNINGS

### During Usage

- Do not connect your fridge freezer to the mains electricity supply using an extension lead.
- Do not use damaged, torn or old plugs.
- Do not pull, bend or damage the cord.
- This appliance is designed for use by adults. Do not allow children to play with the appliance or hang off the door.
- Never touch the power cord/plug with wet hands. This may cause a short circuit or electric shock.
- Do not place glass bottles or cans in the ice-making compartment as they will burst when the contents freeze.
- Do not place explosive or flammable material in your fridge. Place drinks with high alcohol content vertically in the fridge compartment and make sure their tops are tightly closed.
- When removing ice from the ice-making compartment, do not touch it. Ice may cause frost burns and/or cuts.
- Do not touch frozen goods with wet hands. Do not eat ice-cream or ice cubes immediately after they are removed from the ice-making compartment.
- Do not re-freeze thawed frozen food. This may cause health issues such as food poisoning. Old and Out-of-order Fridges
- If your old fridge or freezer has a lock, break or remove the lock before discarding it, because children may get trapped inside it and may cause an accident.
- Old fridges and freezers contain isolation material and refrigerant with CFC. Therefore, take care not to harm environment when you are discarding your old fridges.

### CE Declaration of Conformity

We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

### Disposal of your old appliance

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



### Packaging and the Environment

Packaging materials protect your machine from damage that may occur during transportation. The packaging materials are environmentally friendly as they are recyclable. The use of recycled material reduces raw material consumption and therefore decreases waste production.



### Notes:

- Please read the instruction manual carefully before installing and using your appliance. We are not responsible for the damage occurred due to misuse.
- Follow all instructions on your appliance and instruction manual, and keep this manual in a safe place to resolve the problems that may occur in the future.
- This appliance is produced to be used in homes and it can only be used in domestic environments and for the specified purposes. It is not suitable for commercial or common use. Such use will cause the guarantee of the appliance to be cancelled and our company will not be responsible for the losses to be occurred.
- This appliance is produced to be used in houses and it is only suitable for cooling / storing foods. It is not suitable for commercial or common use and/or for storing substances except for food. Our company is not responsible for the losses to be occurred in the contrary case.



## CHAPTER -1: GENERAL WARNINGS

### Information about New Generation Cooling Technology

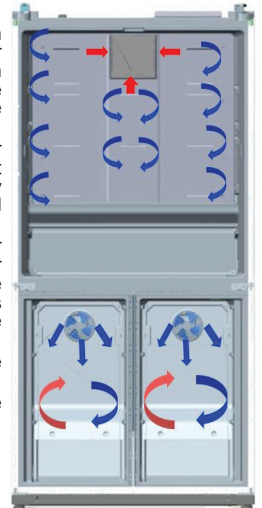
Fridges with new generation cooling technology have a different working system than static fridges. In normal fridges, humid air that enters into fridge and the water vapor that comes out from the foods, accumulates frost formation in freezer compartment. In order to melt this frost, in other words defrost, the fridge has to be stopped. During the stopping period, to keep the foods cold, user has to extract the food to outside of fridge and user has to clear the ice during this period.

In the fridges with new generation cooling technology, situation in the freezer compartment is completely different. With the aid of fan, cold and dry air is blown out through many points into the freezer compartment. As a result of the homogeneously blown cold air, even in the spaces between shelves, foods are frozen equally and correctly. On the other hand there will be no frost formation.

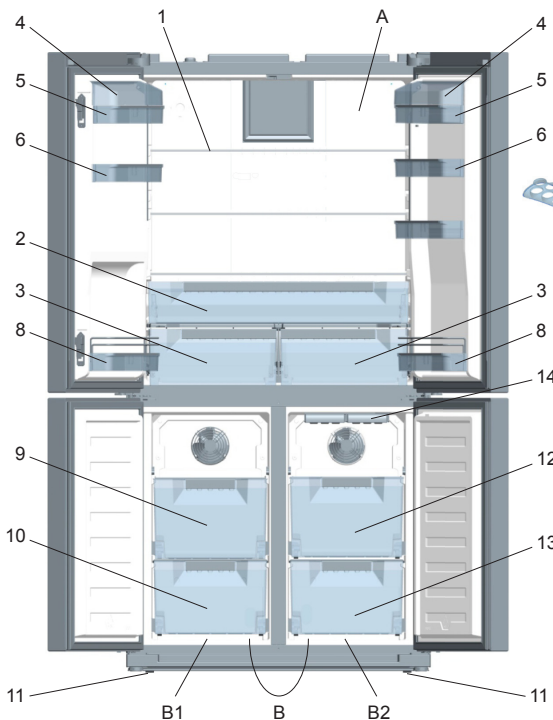
In the refrigerator with new generation cooling technology, there will be nearly same configuration with freezer compartment. Air, that is emitted with the fan, located at the top of refrigerator compartment, is cooled while passing through the gap behind the air duct. At the same time, air is blown out through the holes on the air duct so that cooling process is successfully completed in the refrigerator compartment. Holes on the air duct are designed such that the air distribution becomes homogenous in this compartment.

As there is no air passage between freezer and refrigerator compartment, there will be no odour mixing.

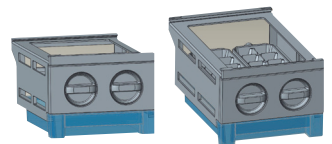
As a result of these, your fridge with new generation cooling technology, gives you, ease of use beside the huge volume and aesthetic appearance.



## CHAPTER -2: YOUR FRIDGE FREEZER



- A) Fridge Compartment
- B) Fridge / Freezer Compartment
  - B1. Zone-1 / B2. Zone-2
- 1) Fridge compartment shelves
- 2) Chiller (breakfast) compartment
- 3) Crispers
- 4) Door top shelf covers \*
- 5) Door top shelves
- 6) Door shelves
- 7) Egg holder
- 8) Door bottle shelves
- 9) Fridge/Freezer top basket
- 10) Fridge/Freezer bottom basket
- 11) Adjustable stays
- 12) Freezer top basket
- 13) Freezer bottom basket
- 14) Ice box trays (In dome models)

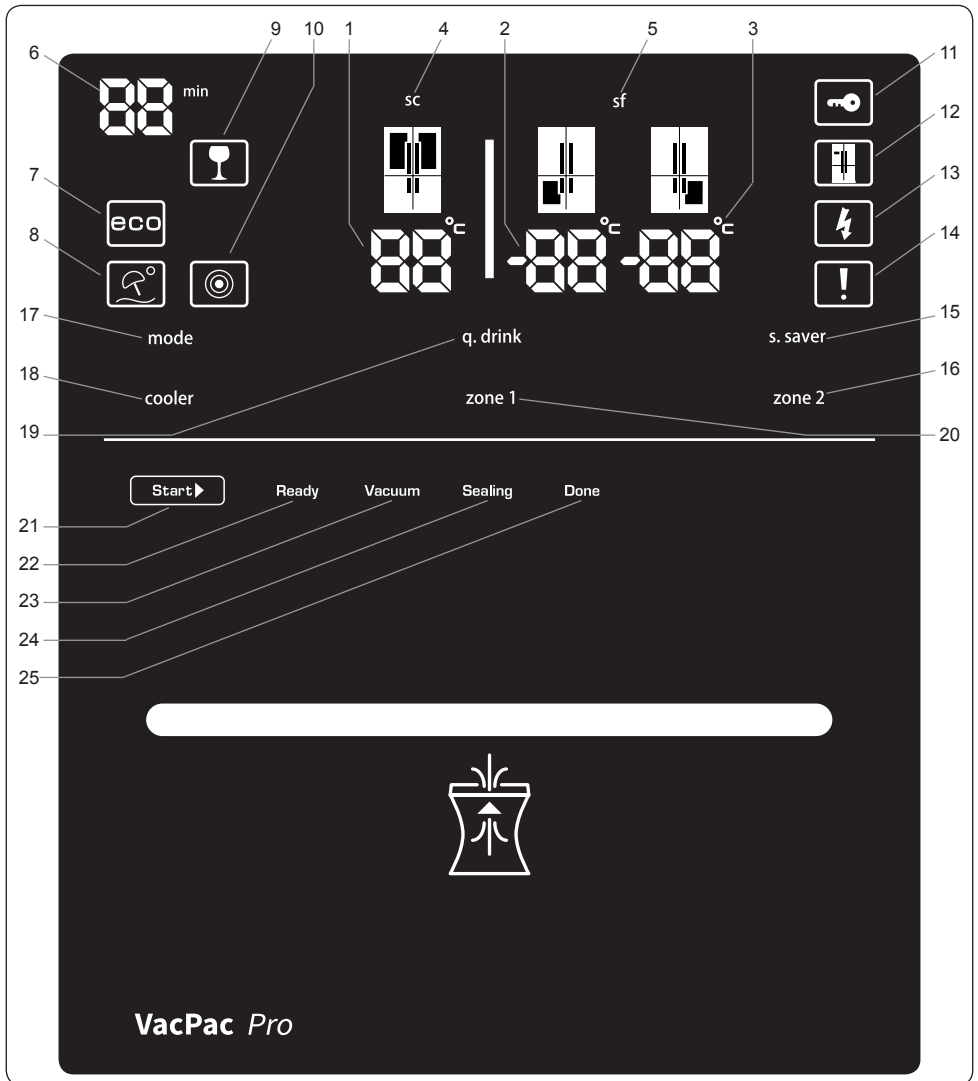


Ice-matic (In some models)

This presentation is only for information about the parts of the appliance. Parts may vary according to the appliance model.

## CHAPTER -3: USING YOUR FRIDGE FREEZER

### Display and Control Panel



#### Using the Control Panel

1. Fridge compartment temperature indicator
2. Left freezer compartment temperature indicator
3. Right freezer compartment Temperature indicator
4. Super cool mode light
5. Super freeze mode light
6. Qdrink alarm timer
7. Economy mode
8. Holiday mode
9. Qdrink light
10. Night sensor
11. Child lock
12. Demo mode
13. Low voltage warning
14. Alarm
15. Screensaver button
16. Zone 2 (right freezer) button
17. Mode button
18. Cooler button
19. Qdrink mode button
20. Zone 1 (left freezer) button
21. Start button
22. Ready LED
23. Vacuum LED
24. Seal LED
25. Done LED

## CHAPTER -3: USING YOUR FRIDGE FREEZER



The values on the screen indicate the temperature selected by the user.

The standby display is protected against faulty contact. You must touch any key on the display before making an action. After 2 seconds, a beep will sound and the display can be used. Wait 20 seconds at the end of the process and the display will return to Standby mode.

### Operating Your Fridge Freezer

#### Beverage Cooling (QDRINK)

Press the 'q,drink' button to activate drink cool mode. Each press will increase the time by 5 minutes, up to a maximum of 30 minutes, after which it will return to zero. You can view the time on the "Qdrink alarm timer" section. An alarm will sound when the mode is complete.



**Important:** Drink cool mode should not be confused with cooling.

Adjust the time according to the temperature of the bottles before you put them in the zone 1 and/or zone 2 compartments. For example, the time may initially be set for 5 minutes. If your drinks have not cooled sufficiently after this time, you may set a further 5 or 10 minutes cooling time. While this mode is active, you must check the temperature of the bottles regularly. When the bottles are cool enough, they must be removed from the appliance otherwise they may burst or explode.

#### Economy Mode (eco)

Economy mode ensures that your refrigerator operates at the most efficient temperature. To activate 'ECO' mode, press the 'mode' button until the 'eco' symbol and 'e' illuminate.

#### Holiday Mode (H)

Holiday mode is represented by a symbol of an umbrella and the sun. If the cooler compartment will not be used for some time, such as during a holiday, activate holiday mode. To activate holiday mode, press the mode button until the holiday mode symbol and 'H' illuminate.

#### Quick-Freezing (SF, SUPER FREEZE)

Press the 'zone1' or 'zone2' button until 'SF' shows on the electronic display. If no button is pressed while 'SF' is displayed, a beep will sound to confirm the mode is active. This mode can be used to freeze prepared meals or freeze large amounts of food quickly. Quick-freezing mode will automatically deactivate after 24 hours or once the freezer compartment temperature sensor reaches the correct temperature.



For quick-freezing, select the zone 1 compartment.

#### Quick-Cooling (SC, SUPER-COOL)

Press the cooler button until 'SC' shows on the electronic display. If no button is pressed while 'SC' is displayed, a beep will sound to confirm the mode is active. You can use this mode to cool prepared meals or large amounts of food quickly. Quick-cooling mode will automatically deactivate after 4 to 6 hours, depending on the ambient temperature, or when the cooler compartment reaches a sufficiently low temperature.

#### Cooler (COOLER)

The cooler mode is used for setting the temperature of the cooler compartment. Press the cooler button to set the temperature to 2, 3, 4, 5, 6, 7 or 8 °C.

#### Freezer / Cooler 1 (ZONE 1)

To use the zone 1 compartment as a freezer, press the 'zone1' button to set the temperature of the bottom-left compartment to -16, -17, -18, -19, -20, -21, -22, -23 or -24 °C.

To use the bottom-left compartment as a cooler, press and hold the 'zone1' button for 3 seconds. Then, set the temperature to 2, 3, 4, 5, 6, 7 or 8 °C.

#### Freezer (ZONE 2)

Press the 'zone2' button to set the temperature of the bottom-left compartment to -16, -17, -18, -19, -20, -21, -22, -23 or -24 °C.

#### Child Lock (Key Symbol)

To activate the child lock, press and hold the cooler and 'zone2' buttons simultaneously for 3 seconds. The child lock prevents changes from being made to the settings as the buttons will be deactivated. To deactivate the child lock, press and hold the cooler and 'zone2' buttons simultaneously for 3 seconds.

#### Screensaver (s.saver)

This function saves energy by switching the lights on the electronic display panel off. To activate the screensaver, press and hold the 's.saver' button for 3 seconds. To deactivate the screensaver, press and hold the 's.saver' button for 3 seconds.

#### Night Sensor

This night sensor function saves energy by switching the lights inside the refrigerator off if there is sufficient illumination in the room. To activate this function, press and hold the mode and 's.saver' buttons for 3 seconds.

#### Demo Mode

This mode is reserved for service and is not related to the use of refrigerator.

## CHAPTER -3: USING YOUR FRIDGE FREEZER

### Alarm

If an alarm light illuminates, contact an authorised service centre.

Press the 's.saver' button to switch the alarm sound off when there is an alarm and an exclamation mark on the display. The exclamation mark will continue to show on the electronic display panel until the error is fixed.

### Compartment On-Off Mode

#### To turn off Zone1, Zone2 and the cooler at the same time;

Press and hold the [mode] and [cooler] buttons simultaneously for 3 seconds. All figures indicating the part turned off will disappear on the digital indicator panel.

or

Press and hold the [mode] and [zone 2] buttons simultaneously for 3 seconds. All figures indicating the part turned off will disappear on the digital indicator panel.

#### To turn off the Zone1 compartment;

Press and hold the [mode] and [zone 1] buttons simultaneously for 3 seconds. All figures indicating the part turned off will disappear on the digital indicator panel.

To reactivate the turned-off compartment, use the same combination of buttons.

### Using a Freezer Compartment as a Cooler Compartment

The bottom left compartment on the appliance can be used either as freezer or as a cooler.

Press and hold the [zone 1] button for 3 seconds to change the bottom-left compartment from a freezer to a cooler.



**IMPORTANT:** If the Zone1 compartment is going to be converted from a freezer to a cooler:

- Empty the food from the Zone1 compartment and leave the door closed for four hours. Then food can be placed in the compartment.
- Baskets and/or shelves removed from the compartment should be re-fitted.

Similarly, in order to utilize any of bottom compartments used as a cooler, as freezers again, press and hold the related compartment button for 3 seconds.



**IMPORTANT:** If the Zone1 compartment is going to be converted from cooler to freezer:

- Empty the food from the Zone1 compartment and leave the door closed for two hours. Then food can be placed in the compartment.
- When the zone 1 compartment is used as a cooler and the appliance is switched to Holiday or Economic setting, the zone 1 compartment will keep on running as cooler.

### Temperature Adjustment Warnings

- The ambient temperature, temperature of the freshly stored food and how often the door is opened affects the temperature in the refrigerator compartment. If required, change the temperature setting.
- It is not recommended that you operate your fridge in environments colder than 10°C in terms of its efficiency.
- Do not start another adjustment while you are already making an adjustment.
- Temperature adjustments should be made according to the frequency of door openings, the quantity of food kept inside the fridge and the ambient temperature in the location of your fridge.
- In order to allow your fridge to reach the operating temperature after being connected to mains, do not open the doors frequently or place large quantities of food in the fridge. Please note that, depending on the ambient temperature, it may take 24 hours for your fridge to reach the operating temperature.
- A 5 minute delay function is applied to prevent damage to the compressor of your fridge when connecting or disconnecting to mains, or when a power cut. Your fridge will begin to operate normally after 5 minutes.
- Your appliance is designed to operate in the ambient temperature (T/N = 16°C - 43°C) intervals stated in the standards, according to the climate class displayed on the information label. We do not recommend operating your appliance out of the stated temperature limits in terms of cooling effectiveness.



**NOTE:** If the ambient temperature is higher than 42 °C, the compartment temperature cannot be set to -23 °C or -24 °C. It can only be set to -16°C, -17°C, -18 °C, -19 °C, -20 °C, -21 °C

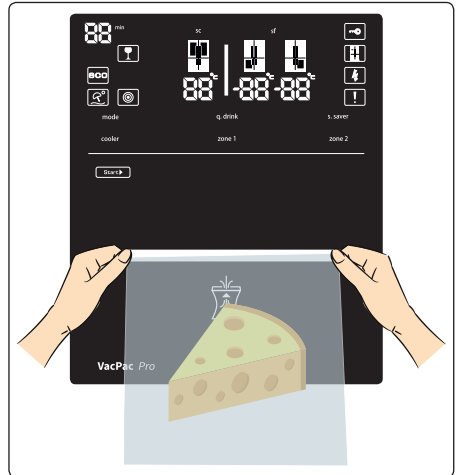
or -22 °C.

Climate Class	Ambient Temperature °C
T	Between 16 and 43 (°C)
ST	Between 16 and 38 (°C)
N	Between 16 and 32 (°C)
SN	Between 10 and 32 (°C)

## CHAPTER -3: USING YOUR FRIDGE FREEZER

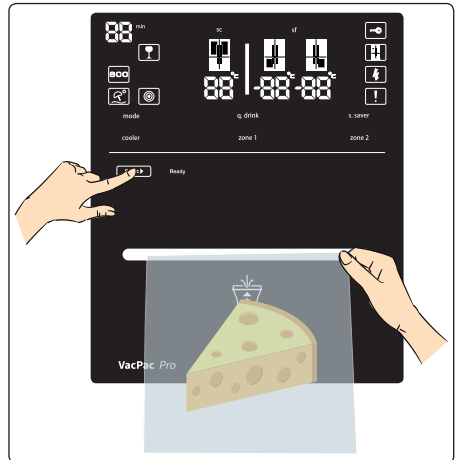
### Use of VacPac Pro

1. The food to be kept is placed on one side embossed vacuum bag.



2. The opening of the vacuum bag should be held tightly from either side as shown in the figure 1 and inserted into the compartment in the indicator it should be inserted by 5 cm, up to the red strip on the bag.

3. Press start button on the display. (Figure 2)

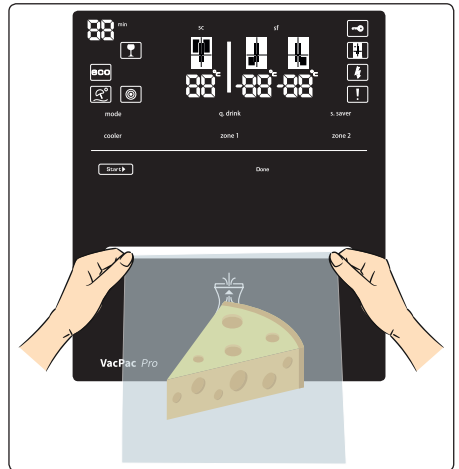


**Important Note:** To prevent incorrect operation, the key lock must be deactivated.

Open the key lock: When the start button is pressed for the first time, the start and ready LEDs will light up. After this activation process, the start button should be pressed again. The key lock will engage again, if no operation is performed into 2 minutes.

## CHAPTER -3: USING YOUR FRIDGE FREEZER

- When the vacuuming process is complete, a LED will light on the display. The vacuum bag can then be removed from the compartment. (Figure 3).

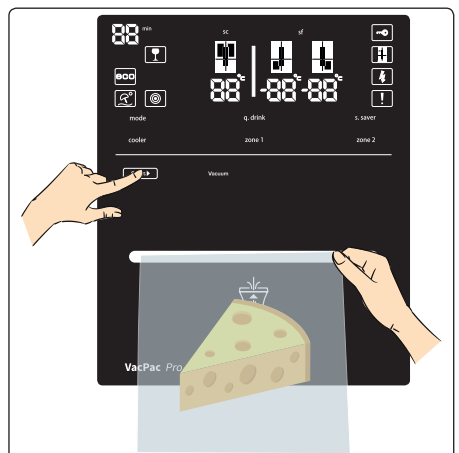


### VacPac Pro Working Process

- After pressing the button, the mechanism moves up and starts to compress the bag. The ready LED will light.
- After the bag is compressed, the vacuum process is commenced by the vacuum pump. The vacuum LED will light.
- When the system reaches its intended vacuum limit, resistance starts to melt the mouth of the bag. The seal LED will light.
- After the sealing process is complete, the mechanism moves down and the seal done LED will light. As the motor returns to the first position, the done LED goes out and the process is complete.
  - All lights are turned off for 1 minute after the process is completed, during this time the system cannot be activated.
  - When the start and ready lights switch on, the system is ready for use again.

### Cancelling Process:

- If you require the vacuum process to be cancelled (except the sealing stage), press the start button for two seconds.
- The Start LED goes off when the process is cancelled.



## CHAPTER -3: USING YOUR FRIDGE FREEZER

### Important Note:



Working noise may be heard from the motor and pump during the operation of the system.



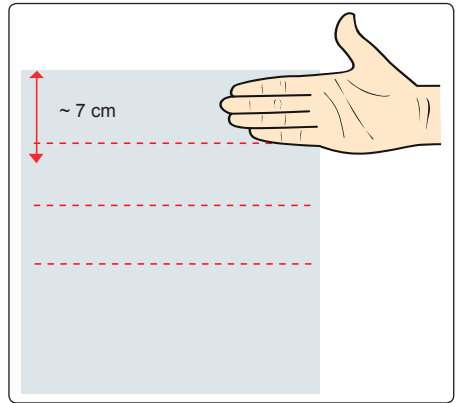
If engine noise persists for a long time, call for technical service.



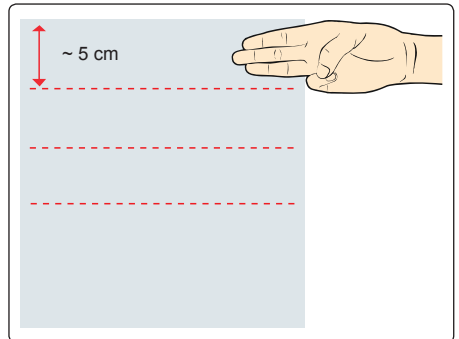
When vacuuming and locking processes are not complete, this may have been caused by any misuse. Therefore, the recommendations section must be read. If the same error is encountered in successive operations, call technical service.

### Recommendations to Consider During Use

1. The vacuum bag should definitely be a one sided embossed bag and a maximum of 18 cm wide.
2. It is not appropriate to put too much food in the vacuum bag. Any wrinkles on the mouth of the bag may prevent vacuuming.
3. Sufficient space should be left at the open end of the bag, so it can be placed correctly into the compartment. (About 7 cm / 4 finger)



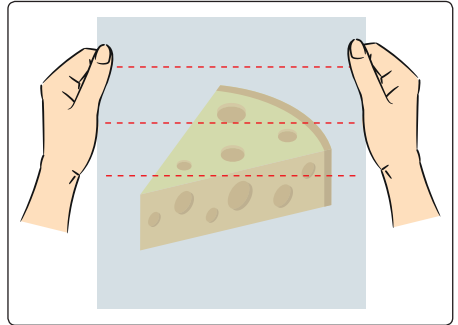
4. The vacuum bag should be placed up to the red lines. (About 5 cm / 3 finger)



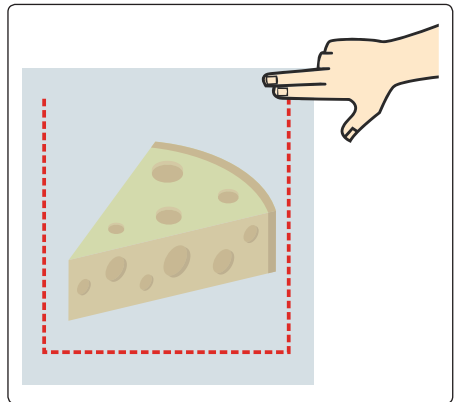
5. The outer surface of the bag should not be wet especially lock part of bag. Otherwise, the sealing process may not complete correctly.
6. Do not use more than one bag at the same time.
7. The mouth of the bag must be tight during the vacuuming and sealing. There should be also no wrinkles on it. Otherwise, the sealing process may not complete correctly.
8. Vacuuming time is a maximum of 40 seconds. If the bag is not placed properly into the compartment, the system will fail because the vacuum process is not complete and the mechanism will be in the starting position.
9. The bag should not have any holes.

## CHAPTER -3: USING YOUR FRIDGE FREEZER

10. Do not leave too much air in the bag. Before the bag is placed in the compartment, remove any excess air by squeezing the surface of the bag as hard as possible. Otherwise the vacuum pump may not vacuum all of the air out of the bag.



11. Sharp-edged materials must not be vacuumed. They may pierce the bag while vacuuming and the operation will not complete. (Fishbone, hard-shelled foods, etc.).
12. If the vacuum bags are to be re-used for food, it can be cut by scissors on the red line (1 cm below the melted mouth). It must not be re-used for new food, only residue food can be used again. Example of Incorrect Use: Open the mouth of the bag containing salami and then put cheese into the bag is wrong. This usage may result in the mixing of smells between the two foods and deteriorate the cheese. Example of Correct Use: Open the mouth of the bag containing salami and then after consuming, return some of the salami back into the bag. During these operations, the environment and hands should be clean and hygienic.
13. VacPac Pro technology helps maintain the freshness of the food under proper storage conditions. Vacuuming should be done for the freshest foods possible. Older food and food residues should not be vacuumed.
14. Do not use vacuum bags in the microwave or oven.
15. It is recommended to store granulated foods (semolina, bulgur, flour etc.) without vacuuming. If some foods in granular form are to be vacuumed, it is recommended that they should be covered by paper towels or filter paper.
16. It is recommended that wet-surfaced food such as hamburger patties or pancakes which can possibly stick together should not be vacuumed without placing greaseproof paper between them.
17. Before vacuuming soup, casserole or succulent foods, they should be frozen in an unbreakable container then put into the bag. After that they should be stored in a freezer compartment.
18. When it is desired to vacuum the large volume foods and the vacuum process is not completed, it is recommended to repeat the process by leaving a gap at the bottom and side edges of the bag.



### Food Storage Recommendations

Recommendations to be taken into consideration for the storage of foods after the vacuuming process is finished are stated below.

1. Before vacuum sealing, it's necessary to clean your hands, and all utensils and surfaces to be used for cutting and vacuum sealing foods.
2. If perishable foods have been heated, defrosted or unrefrigerated, consume them immediately. Refrigerate or freeze the perishable foods immediately after you have vacuum-sealed them, and do not leave them sitting at room temperature.



## CHAPTER -3: USING YOUR FRIDGE FREEZER

- Storage of food stored in a vacuum bag or in low oxygen environments (anaerobic environments) over a few hours outside the refrigerator (in room conditions, etc.) is not recommended for consumption.
- Two different food groups should not be vacuumed at the same time in the vacuum bag. Otherwise, there may be cross contamination between foods.
- It is advisable to vacuum the water-releasing food after it is frozen.
- Once produce is vacuumed sealed into a bag, they are suitable for **sous vide** style cooking.

### Food Storage

FOOD TYPES	FOODS	Vacuum Process	Refrigerator	Freezer	Room Temperature	RECOMMENDATIONS
MEAT	Piece of meat, steak, ground beef, chicken breast, chicken drumstick, etc.	✔		✔		<ul style="list-style-type: none"> <li>✔ Meat products should be stored only in the freezer after vacuuming.</li> <li>✘ Meat products should not be vacuumed if stored in the refrigerator.</li> <li>! For the meat products, it's recommended to freeze them for two hours before attempting the vacuum process. After freezing, make sure that the meat solidifies. It should be confirmed that there is no blood water before vacuuming the meat products. Remove the water on the surface of meat with a paper towel before the vacuum process.</li> </ul>
SEAFOODS	Sardines, shrimp, squid etc.	✔		✔		<ul style="list-style-type: none"> <li>✔ Small fish such as anchovies, sardines and seafoods should be frozen and then vacuumed.</li> <li>✘ Vacuuming should not be done if sea foods are to be stored in the refrigerator.</li> <li>! Do not vacuum pack objects with sharp edges, such as fishbone and hard shells. Sharp-edged objects can cause the bag to rupture and tear. The freezing of the food before the vacuuming will preserve the structure of the food and the water content.</li> </ul>
GREEN LEAFY VEGETABLES	Lettuce, parsley, spinach etc.	✘	✔	✔		<ul style="list-style-type: none"> <li>✘ Due to the nature of green leafy vegetables, it is recommended to store without vacuuming. In addition, it is recommended to store fresh mushrooms, onions and garlic without vacuuming.</li> </ul>
OTHER VEGETABLES	Peas, broccoli, cauliflower, corn, green beans, cabbage etc.	✔		✔		<ul style="list-style-type: none"> <li>✔ Vegetables should only be stored in the freezer after vacuuming.</li> <li>✘ Vacuuming should not be done if the vegetables are to be stored in refrigerator.</li> <li>! It is recommended to keep the vegetables specified in this section in accordance with the blanching instructions in the Placing The Food section of this user manual. For vegetables, it is recommended to freeze them for two hours before attempting the vacuum process. Once your vegetables have been vacuumed, they should only be stored in the freezer.</li> </ul>

## CHAPTER -3: USING YOUR FRIDGE FREEZER

FOOD TYPES	FOODS	Vacuum Process	Refrigerator	Freezer	Room Temperature	RECOMMENDATIONS
FRUITS	Apple, lemon, plum, apricot, nectarine etc.	✓		✓		Fruits should be stored only in the freezer after vacuuming. Vacuuming should not be done if the vegetables are to be stored in the refrigerator. It is recommended to keep the vegetables specified in this section in accordance with the blanching instructions in the Placing The Food section of this user manual. Vacuuming is recommended after freezing for ~ 2 hours until the vegetables are solidified before vacuuming. Once your fruits have been vacuumed, they should only be stored in the freezer.
SOFT FRUITS	Strawberry, mulberry, black mulberry, grape etc.	✗	✓	✓		✗ It is recommended to store soft textured fruits without vacuuming.
DELICATESSEN PRODUCTS	Salami, sausage, fermented sausage, processed meat products etc.	✓	✓	✓		✓ You can store your delicatessen products in the refrigerator or freezer by vacuuming.
HARD CHEESES	Cheddar cheese, parmesan cheese etc.	✓	✓	✓		✓ Hard cheeses can be stored in the refrigerator or freezer by vacuuming. ✗ Caution should be taken to ensure that the cheese to be vacuumed does not contain salt.
OTHER FOODS 1	Soft cheeses, yogurt, butter, cream, olives, eggs etc.	✗	✓			✗ It is recommended to store these products in the refrigerator without vacuuming.
AQUEOUS FOODS 1	Honey, jam, water, drinks, liquid oil etc.	✗	✓		✓	✗ Aqueous food should be stored without vacuuming. Otherwise, liquid may escape into the vacuum mechanism during the vacuuming process.
AQUEOUS FOODS 2	Soup, stew, aqueous meals etc.	✓		✓		✓ To store liquid food such as soup, casserole or juicy food by vacuuming, you must first freeze these foods in a unbreakable container and then vacuum them. Store the contents in your freezer.
DRIED FOODS	Dried fruits, nuts etc.	✓	✓		✓	✓ You can store your dried fruits in the refrigerator by vacuuming. ! Care should be taken to ensure that there is no dust inside the nuts and dried foods.

## CHAPTER -3: USING YOUR FRIDGE FREEZER

FOOD TYPES	FOODS	Vacuum Process	Refrigerator	Freezer	Room Temperature	RECOMMENDATIONS
PACKAGED FOODS 1	Pulses, frozen foods etc.	✓	✓		✓	<ul style="list-style-type: none"> <li>✓ Pulses can be stored at room temperature by vacuuming.</li> <li>✓ Frozen foods must be stored in the freezer by vacuuming.</li> </ul>
PACKAGED FOODS 2	Canned foods, sauces, soups etc.	✗	✓			<ul style="list-style-type: none"> <li>✗ Canned foods, appetizer-like meals, sauces and soups should be stored in the cooler without vacuuming.</li> </ul>
POWDERY FOODS	Flour, sugar, salt, semolina, powder blends, tea, coffee, spices etc.	✗			✓	<ul style="list-style-type: none"> <li>✗ Granulated foods must be stored without vacuuming.</li> </ul>
OTHER FOODS 2	Confectionery, ravioli, noodles etc.	✓	✓	✓		<ul style="list-style-type: none"> <li>✓ Foods such as confectionery, ravioli and noodles can be stored in the refrigerator or freezer by vacuuming.</li> <li>! Care should be taken to ensure that the food is not granular and / or liquid before vacuuming. Granulated and / or liquid foods should be stored without vacuuming.</li> </ul>

- ✓ The vacuuming process can be applied.
- ✗ Not suitable for vacuuming. Vacuuming is not recommended.
- ! It should be noted. Warning/suggestion.
- 👤 The storage conditions specified in the refrigerator, freezer and room temperature columns must be observed.
- 👤 Foods that need to be stored at room temperature, It is recommended to store at temperatures below 20 °C.

### Safety Warnings

Please consider the following precautions for safe use of vacuum bag technology.

1. Do not vacuum food which contains liquids.
2. Do not use any other bags other than the recommended vacuum bag.
3. Do not insert any other tools into the vacuum device.
4. If the vacuum device malfunctions, call the technical service.
5. Make sure the vacuum bag and your hands are completely dry.
6. Do not use the vacuum device for any purpose other than vacuum.
7. Clean the display with a damp cloth. When cleaning the surface, make sure that no water gets into the vacuum mechanism.
8. Do not attempt to open the vacuum device with any tool.
9. Do not pull the vacuum bag before vacuuming is completed.
10. Do not let go of the vacuum bag during the vacuum process. Hold the bag until the process is complete.

## CHAPTER -3: USING YOUR FRIDGE FREEZER

### Guidelines for Food Safety

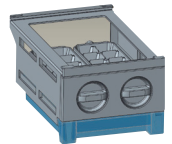
Recommendations for food safety are listed below.

1. Chemical reactions in the food to air, temperature, moisture as well as enzyme actions, growth of microorganisms or contamination from insects will cause food spoilage.
2. One of the reasons for the food to lose its nutritional value and freshness is oxygen in the air. Whilst food is not protected by moisture-proof packagings, it is possible for air to encourage the growth of many micro-organisms. The rate of growth depends on the internal and external humidification of the food.
3. Clostridium botulinum is one of the species that can grow in an anaerobic environment. Conditions for growth are foods lacking acid, low oxygen environment.
4. Frozen, dried, high in acid, salt or sugar foods are resistant to botulinum. Non-acidic foods which include meat, seafood, lye-cured olives, poultry, fish, eggs and mushrooms; low-acid foods which are mostly vegetables; medium-acid foods include overripe tomatoes, onions, chili peppers, figs and cucumbers are prone to being infected by botulinum.
5. Foods most susceptible to botulinum should be refrigerated for short term and frozen for long-term storage, and consumed immediately after heating.
6. Since the micro-organisms can grow in a low oxygen environment, foods should be stored at low temperatures to avoid spoilage.
7. It is recommended that you store your deli produce and dried fruits in the chiller compartment.

### Accessories

#### The Icematic (*In some models*)

- Pull the lever towards you and remove the ice maker tray
- Fill with water to the marked level
- Hold the left end of the lever and set the ice-tray on the icebox
- When ice cubes have formed, twist the lever to drop the ice cubes into the icebox.



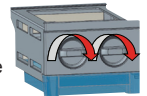
#### Note:



Do not fill the icebox with water in order to make ice. It can be broken.



The movement of the ice maker may be difficult while the refrigerator is running. In such a case should be cleaned by removing the glass shelves.



#### Vegetable Bowl and Chiller (Breakfast)

##### Chiller / Breakfast

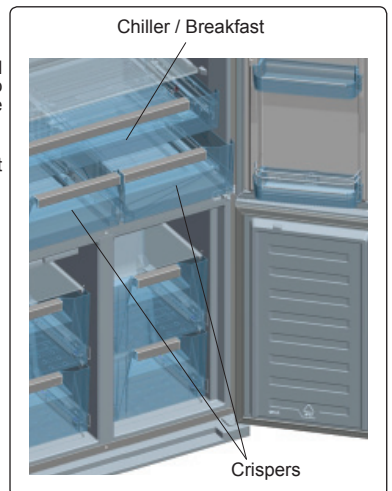
This compartment can be used as a chiller compartment, where food can be kept at 0°C. Frozen food can be kept in this compartment to defrost. Meat and/or clean fish (in plastic bags or packets), which will be consumed within 1 to 2 days, can also be stored here.



Water freezes at 0°C, but food containing salt or sugar freezes at colder temperatures.



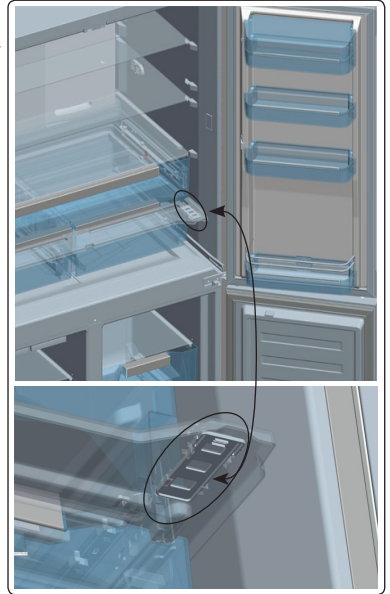
Do not put food to be frozen or iceboxes in this compartment.



## CHAPTER -3: USING YOUR FRIDGE FREEZER

### Crisper Air Setting button

Turn the air adjustment knob between the crisper and chiller to the open position when the crisper is full. Food in the crisper will remain fresh for a longer period of time.



*Visual and text descriptions on the accessories section may vary according which model you have..*

## CHAPTER -4: FOOD STORAGE

### Refrigerator Compartment

For normal operating conditions, set the temperature of the cooler compartment to +4 or +6 °C.

- 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.
- Never place warm food in the refrigerator. Warm food should be allowed to cool at room temperature and should be arranged to ensure adequate air circulation in the refrigerator compartment.
- 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 the best storage conditions.
- Store loose fruit and vegetable items in the crisper containers.
- Store loose fruit and vegetables in the crisper.
- Storing fruit and vegetables separately helps prevent ethylene-sensitive vegetables (green leaves, broccoli, carrot, etc.) being affected by ethylene-releaser fruits (banana, peach, apricot, fig etc.).
- Do not put wet vegetables into the refrigerator.
- Storage time for all food products depends on the initial quality of the food and an uninterrupted refrigeration cycle before refrigerator storage.
- To avoid cross-contamination do not store meat products with fruit and vegetables. 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.

### Freezer Compartment

For normal operating conditions, set the temperature of the freezer compartment to -18 or -20 °C.

- The freezer compartment is used for freezing fresh food, for storing frozen food, and for making ice cubes.
- 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.
- Remove baskets, covers, and so on, to increase the storage volume of freezer.
- The freezer volume stated on the label is the volume without baskets, covers, and so on.

## CHAPTER -4: FOOD STORAGE

### IMPORTANT

- Do not refreeze thawed food. It may pose a danger to your health and cause problems such as food poisoning.
- Do not put warm food in the deep freeze compartment until it has completely cooled. It will thaw already frozen food, which may then rot.
- When purchasing frozen food, make sure it has been stored under appropriate conditions and the packaging is not damaged.
- Do not purchase frozen food if the packaging shows signs of humidity or if it has a foul odour. The food may not have been stored correctly and may have gone rotten.
- 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 freezer. Always follow the instructions printed on the packaging and never exceed the maximum storage life indicated.



Remove frozen food from the freezer the day before consumption, and put in the bottom compartment of the refrigerator. This helps reduce the temperature in the refrigerator, which in turn saves energy. If the frozen food defrosts in an open area, energy loss will occur.

## CHAPTER -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.

### Cleaning the evaporation bowl:

Your fridge defrosts automatically. Water produced by defrosting flows into an evaporation container, passing through a water collecting groove, where it vaporizes.

### Replacing LED Lighting



If your appliance has LED lighting contact the help desk as this should be changed by authorized personnel only.

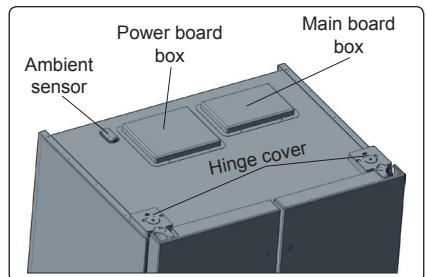
### Shipment and repositioning

The original packaging and foam may be kept for re-transportation (optional).


Fasten your fridge with thick packaging, bands or strong cords and follow the instructions for transportation given on the package.

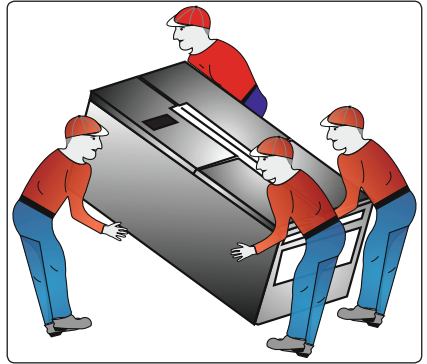
Remove all movable parts (shelves, accessories, vegetable bins, etc.) or fix them into the fridge against shocks using bands during re-positioning and transportation.

An ambient sensor, power board, main board and hinge covers are available on your refrigerator. During cleaning, make sure no fluid enters this area.



## CHAPTER -5: CLEANING AND MAINTENANCE





 The refrigerator must be carried by at least 4 people, as in the figure.




## CHAPTER -6: TROUBLESHOOTING

### Errors

Your fridge will warn you if the temperatures for the cooler and freezer are at improper levels or if a problem occurs with the appliance. Warning codes are displayed in the freezer and cooler indicators.

ERROR TYPE	MEANING	WHY	WHAT TO DO
 and audible warning	"Failure" Warning	There is/are some part(s) out of order or there is a failure in the cooling process.	Call a service agent for assistance as soon as possible.
	Freezer compartment is not cold enough	This warning especially appears if there has been a power failure for a long period or when the refrigerator is operated for the first time.	<ol style="list-style-type: none"> <li>1. Use food within a short time period. Do not freeze foods that has thawed.</li> <li>2. Set the freezer temperature to colder values or set the Super Freeze until the compartment gets to normal temperature.</li> <li>3. Do not put fresh food in the appliance until the fault has cleared.</li> </ol>
	Refrigerator compartment is not cold enough	This warning especially appears if there has been a power failure for a long period or when the refrigerator is operated for the first time. Ideal temperature for the refrigerator compartment is +4 °C. If you see this warning, your foods are at risk of spoiling.	<ol style="list-style-type: none"> <li>1. Set the refrigerator temperature to colder values or set the Super Cooling mode until the compartment reaches normal temperature.</li> <li>2. Open the door as little as possible until the fault clears.</li> </ol>
	Refrigerator compartment too cold	The food will start to freeze because the temperature is too cold.	<ol style="list-style-type: none"> <li>1. Check if the Super Cooling mode is switched on.</li> <li>2. Decrease the refrigerator temperature values.</li> </ol>

## CHAPTER -6: TROUBLESHOOTING

ERROR TYPE	MEANING	WHY	WHAT TO DO
	"Low voltage" Warning	This is seen when the power supply becomes lower than 170 V.	This not a failure. This prevents any damage to the compressor. This warning will clear after the voltage reaches the required level.

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

### Your refrigerator does not operate

#### Check if:

- Your fridge is plugged in and switched on
- The fuse has blown
- Is the temperature adjustment right?
- The socket is faulty. To check this, plug another working appliance into the same socket.

### Your refrigerator is performing poorly

#### Check if:

- The appliance is overloaded
- The doors are closed properly
- There is any dust on the condenser
- There is an adequate distance between the appliance and surrounding walls

### If your fridge is operating too loudly;

To maintain the set cooling level, the compressor may be activated from time to time. Noises from your fridge at this time are normal and due to its function. When the required cooling level is reached, noises will decrease automatically. If the noises persist;

- Is your appliance stable? Are the legs adjusted?
- Is there anything behind your fridge?
- Are the shelves or dishes on the shelves vibrating? Re-place the shelves and/or dishes if this is the case.
- Are items placed on your fridge vibrating?

### Your refrigerator is operating noisily

The following noises can be heard during normal operation of the appliance.

#### Cracking (Ice cracking) Noise:

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

**Short cracking:** Heard when the thermostat switches the compressor on/off.

**Compressor noise (Normal motor noise):** This noise means that the compressor operates normally. The compressor may cause more noise for a short time when it is activated.

**Bubbling noise and splash:** This noise is caused by the flow of the refrigerant in the tubes of the system.

**Water flow noise:** Normal flow noise of water flowing to the evaporation container during defrosting. This noise can be heard during defrosting.

**Air Blowing Noise (Normal fan noise):** This noise can be heard in a No-Frost fridge during normal operation of the system due to the circulation of air.

### There is a build-up of humidity inside the fridge

#### Check if:

- All food is packed properly. Containers must be dry before being placed in the fridge.
- The fridge doors are opened frequently. Humidity of the room will enter the fridge each time the doors are opened. Humidity increases faster if the doors are opened frequently, especially if the humidity of the room is high.
- There is a build-up of water droplets on the rear wall. This is normal after automatic defrosting (in Static Models).

### The doors are not opening or closing properly

#### Check if:

- There is food or packaging preventing the door from closing
- The door compartments, shelves and drawers are placed properly
- The door gaskets are broken or torn
- Your fridge is level.

### If the edges of fridge cabinet that the door joint contact are warm;

Especially in summer (hot weather), the surfaces that the joint contact may get warmer during the operation of the compressor, this is normal.



## CHAPTER -6: TROUBLESHOOTING

### IMPORTANT NOTES:

- The compressor protection thermal fuse will cut out after sudden power breakdowns or after unplugging the appliance, because the gas in the cooling system is not stabilised. This is quite normal, and the fridge will restart after 4 or 5 minutes.
- The cooling unit of your refrigerator is hidden in the rear wall. Therefore, water droplets or ice may occur on the rear surface of your fridge due to the operation of the compressor in specified intervals. This is normal. There is no need to perform a defrosting operation unless the ice is excessive.
- If you will not use your fridge for a long time (e.g. in summer holidays) unplug it. Clean your fridge according to Part 4 and leave the door open to prevent humidity and smell.
- The appliance you have purchased is designed for home type use and can be used only at home and for the stated purposes. It is not suitable for commercial or common use. If the consumer uses the appliance in a way that does not comply with these features, we emphasise that the producer and the dealer shall not be responsible for any repair and failure within the guarantee period.
- If the problem persists after you have followed all the instructions above, please consult an authorised service provider.

## CHAPTER -7: TIPS FOR SAVING ENERGY

1. Install the appliance in a cool, well-ventilated 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. 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) closed.
7. The door gasket must be clean and pliable. Replace gaskets if worn.

## CHAPTER -8: SERVICE & WARRANTY

If you are unable to resolve a problem using the checks covered in the last few pages, do not attempt to service this fridge freezer yourself.

In the unlikely event of the product requiring repair, please contact the Customer Support Centre.

Telephone: 0333 5777230 Lines are open Mon to Fri 09.00 to 20.00 & Sat and Sun 10.00 to 16.00

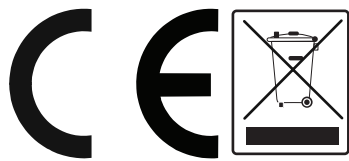
Vestel UK the licence partner for Sharp guarantees that for a period of 2 years from the date of purchase the enclosed product will be free from defects in materials and workmanship. Vestel UK agrees to provide for the repair or, at its option, the replacement of a defective product. Vestel UK reserves the right to replace defective parts, or the product, with new or refurbished items. Items that are replaced become the property of Vestel UK. To benefit from this guarantee, any fault that occurs must be notified to Vestel UK, or its appointed Service Facility, within two years from the date the product was purchased. Proof of purchase, such as a receipt or invoice, must be provided. If the product is exchanged, the replacement shall be covered by the unexpired portion of the original guarantee.

This guarantee shall only apply to faults that are due to an electrical or mechanical breakdown. It does not cover faults or damage caused by accident, misuse, fair wear and tear, neglect, tampering with the product, or repair other than by a Service Facility appointed by Vestel UK.

The product is intended for private domestic use only. The guarantee will not apply if the product is used in the course of a business, trade or profession.









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