

## Use and Care Manual

### Frozen Food:

- **Wipe containers before storing to avoid needless spills.**
- Hot food should be allowed to cool before storing in the freezer. This will prevent unnecessary energy use.
- When storing meats, keep in the original packaging or rewrap as necessary.
- Proper freezer storage requires correct packaging. All foods must be in packages, which do not allow the flow of air or moisture in, or out. Improper storage will result in odor and taste transfer and will result in the drying out of the improperly packaged food.
- Follow package or container instructions for proper storage.
- Packaging Recommendations:
  - Plastic containers with air tight lids
  - Heavy duty aluminum foil
  - Plastic wrap made from saran film
  - Self-sealing plastic bags
- Do not refreeze defrosted/thawed foods.
- It is recommended that the freezing date be marked on the packaging.

These are some suggestions for safe storage:

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|------------------------------------|---------------|
| • TV Dinners                       | 3 - 4 Months  |
| • Fresh Shrimp, scallops, crawfish | 3 - 6 Months  |
| • Hamburger & stew meats           | 3 - 4 Months  |
| • Ground Turkey, veal, pork        | 3 - 4 Months  |
| • Chops                            | 4 - 6 Months  |
| • Steaks                           | 6 - 12 Months |
| • Chicken or turkey, whole         | 1 year        |

For detailed storage chart visit FDA website:  
[www.fda.gov](http://www.fda.gov)

## Normal Operating Sounds You May Hear

- Boiling water, gurgling sounds or slight vibrations that are the result of the refrigerant circulating through the cooling coils.
- The thermostat control will click when it cycles on and off.

## Proper Refrigerator Care and Cleaning

### Cleaning and Maintenance

#### **WARNING:**



**To avoid electric shock, always unplug your refrigerator before cleaning. Ignoring this warning may result in death or injury.**

#### **CAUTION:**



**Before using cleaning products, always read and follow manufacturer's instructions and warnings to avoid personal injury or product damage.**

#### **General:**

Prepare a cleaning solution of 3-4 tablespoons of baking soda mixed with warm water. Use sponge or soft cloth, dampened with the cleaning solution, to wipe down your refrigerator.

- Rinse with clean warm water and dry with a soft cloth.
- Do not use harsh chemicals, abrasives, ammonia, chlorine bleach, concentrated detergents, solvents or metal scouring pads. Some of these chemicals may dissolve, damage and/or discolor your refrigerator.

#### **Door Gaskets:**

Clean door gaskets every three months according to general instructions. Gaskets must be kept clean and pliable to assure a proper seal.

- Petroleum jelly applied lightly on the hinge side of gaskets will keep the gasket pliable and ensure a good seal.

### Light Bulb Replacement

1. Switch off power to refrigerator.
2. Gently pull out the clear cover
3. Replace with same type light bulb rated at 10 watts.
4. Push the clear cover back into place.

### Power Interruptions

- Occasionally there may be power interruptions due to thunderstorms or other causes. Remove the power cord from AC outlet when a power outage occurs. When power has been restored, replug power cord to AC outlet. If outage is for a prolonged period, inspect and discard spoiled or thawed food in freezer and refrigerator. Clean refrigerator before reusing.

**WARNING:** IF OUTAGE IS FOR A PROLONGED PERIOD, INSPECT AND DISCARD SPOILED OR THAWED FOOD IN FREEZER AND REFRIGERATOR. CLEAN REFRIGERATOR BEFORE REUSING.



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## **Vacation and Moving Care**

- For long vacations or absences, empty food from refrigerator and freezer, move the temperature DIAL to the OFF position and clean the refrigerator and door gaskets according to "General cleaning" section. Prop doors open, so air can circulate inside. When moving always move the refrigerator vertically. Do not move with the unit lying down. Possible damage to the sealed system could occur.

## **Troubleshooting**

### **Refrigerator does not operate:**

- Check if thermostat control is not in the "0" position.
- Check if refrigerator is plugged in.
- Check if there is power at the AC outlet, by checking the circuit breaker.

### **Food temperature appears too warm:**

- Frequent door openings.
- Allow time for recently added warm food to reach fresh food temperature.
- Check gaskets for proper seal.
- Adjust temperature control to colder setting.

### **Food temperature is too cold:**

- If temperature control setting is too cold, adjust to a warmer setting and allow several hours for temperature to adjust.

### **Refrigerator runs too frequently:**

- This may be normal to maintain constant temperature during high temperature and humid days.
- Doors may have been opened frequently or for an extended period of time.
- Check gasket for proper seal.
- Check to see if doors are completely closed.

### **Moisture build up on interior or exterior of the refrigerator:**

- This is normal during high humidity periods.
- Prolonged or frequent door openings.
- Check door gaskets for proper seal.

### **Refrigerator has an odor:**

- Interior needs cleaning.
  - Foods improperly wrapped or sealed are giving off odors.
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**Refrigerator door does not shut properly:**

- Level the refrigerator.
- Re-align refrigerator door.
- Check for blockages, e.g. food containers, crisper cover,shelves, bins, etc.

**Popping or cracking sound when the compressor comes on:**

- Check to ensure the refrigerator is level.
- The floor may be uneven or weak. The refrigerator rocks on the floor when it is moved slightly. Be sure the floor can adequately support the refrigerator. Level the refrigerator by putting wood or metal shims under part of the refrigerator.
- The refrigerator is touching the wall. re-level the refrigerator and move it from the wall. See the "Installing Your Refrigerator" section.

**Refrigerator light does not work**

- Check power supply.
- Tighten bulb in socket.
- Replace burned out bulb.