

## **T A B L E O F C O N T E N T S**

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Dear DACOR Consumer,

Congratulations! You have purchased the very latest in kitchen appliances. Your new DACOR product offers features, styling and performance not found in any other appliance.

Please read this manual before operating your new appliance. It is imperative that you read the IMPORTANT INSTRUCTIONS section and become familiar with the controls and procedures to understand the full potential of this product.

All DACOR appliances are designed and manufactured to meet the highest quality standards. Each unit is thoroughly tested. Should you have a problem, however, please first check the PROBLEM SOLVING section in this manual. This section contains a checklist of possible problems and solutions that may save you the time and expense of an unnecessary service call.

If you cannot readily find the solution to the problem, please contact your nearest DACOR Authorized Service Representative. In the unlikely event they are unable to solve your problem to your satisfaction, please contact DACOR Customer Service.

Web site: [www.dacor.com](http://www.dacor.com)

Phone: (800) 793-0093

Fax: (626) 441-9632

Business Hours: 7:30 A.M. to 4:00 P.M. Pacific Time

DACOR Customer Service  
1440 Bridge Gate Dr.  
Diamond Bar, CA 91765

Thank you for selecting DACOR for your home. We are committed to developing products that provide years of excellent performance and enjoyment to our customers.

Sincerely,

S. Michael Joseph  
Chairman/CEO

# IMPORTANT SAFETY INSTRUCTIONS

**Installer:** Please leave this guide with this appliance.

**Consumer:** Please read and keep this Use & Care Manual for future reference. This guide provides proper use and maintenance information. **Keep this guide and the sales receipt and/or cancelled check in a safe place for future reference. Proof of original purchase date is needed for warranty service.**

If you have any questions, call:

Dacor® Customer Service  
1-800-793-0093 (U.S.A. and Canada)  
Monday — Friday 7:30 am to 4:00 pm Pacific Time  
website: www.dacor.com

Have complete model and serial number identification of your refrigerator ready. These numbers are found on a serial plate, located above the light shield in the fresh food compartment. Record these numbers below for easy access.

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Date of Purchase \_\_\_\_\_

**For service and warranty information, see page 24.**

In our continuing effort to improve the quality and performance of our appliances, it may be necessary to make changes to the appliance without revising this guide.

## What You Need to Know About Safety Instructions

Warning and Important Safety Instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution and care must be exercised when installing, maintaining or operating an appliance.

Always contact the manufacturer about problems or conditions you do not understand.

## Recognize Safety Symbols, Words, Labels

### ⚠ DANGER

**DANGER** – Immediate hazards which **WILL** result in severe personal injury or death.

### ⚠ WARNING

**WARNING** – Hazards or unsafe practices which **COULD** result in severe personal injury or death.

### ⚠ CAUTION

**WARNING** – Hazards or unsafe practices which **COULD** result in minor personal injury or property damage.

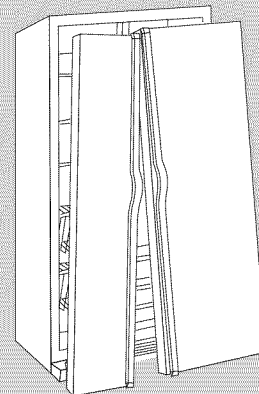
### ⚠ DANGER

**To reduce risk of injury or death, follow basic precautions, including the following:**

**IMPORTANT:** Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerators are still dangerous – even if they sit out for “just a few days.” If you are getting rid of your old refrigerator, please follow the instructions below to help prevent accidents.

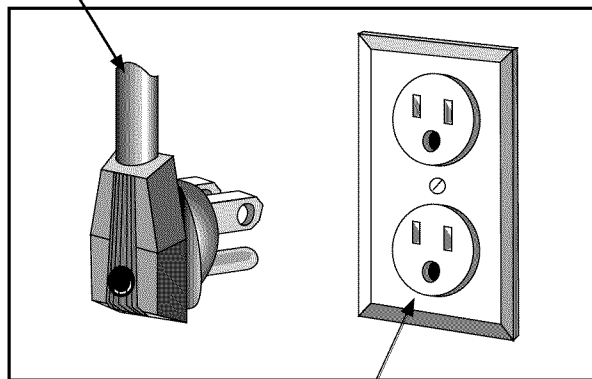
Before you throw away your old refrigerator or freezer:

- Take off the doors.
- Leave the shelves in place so children may not easily climb inside.



This appliance is equipped with a three-prong grounding plug for your protection against possible electrical shock hazards. It must be plugged into a grounding receptacle. Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle. **Do not under any circumstances, cut or remove the third (ground) prong from the power cord.** Do not use an adapter plug. Do not use an extension cord. **Do not use a Ground Fault Circuit Interrupter.**

Power supply cord with three-prong grounding plug



Grounded type wall receptacle (ground fault circuit not allowed)

# **IMPORTANT SAFETY INSTRUCTIONS**

## **⚠ WARNING**

**To reduce risk of fire, electric shock, serious injury or death when using your refrigerator, follow these basic precautions, including the following:**

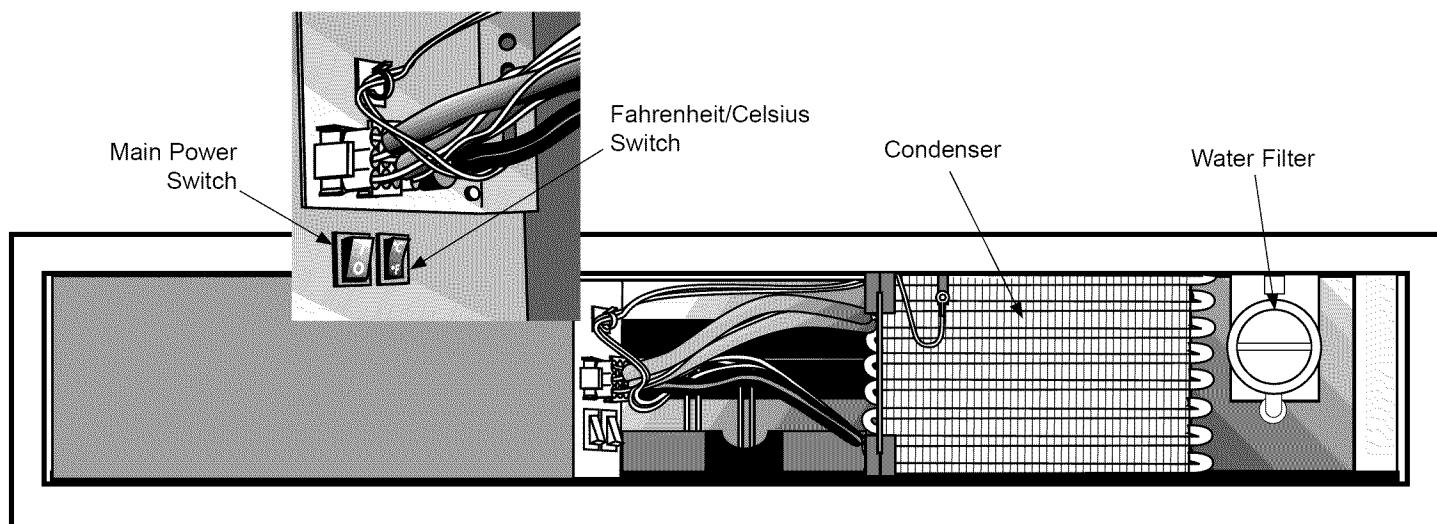
- 1 Read all instructions before using the refrigerator
- 2 Observe all local codes and ordinances
- 3 Be sure to follow grounding instructions
- 4 Check with a qualified electrician if you are not sure this appliance is properly grounded
- 5 Do not ground to a gas line
- 6 Do not ground to a cold-water pipe
- 7 Refrigerator is designed to operate on a dedicated 115 volt, 15 amp , 60 cycle line
- 8 Do not modify plug on power cord If plug does not fit electrical outlet, have proper outlet installed by a qualified electrician
- 9 Do not use a two-prong adapter, extension cord or power strip
- 10 Do not remove warning tag from power cord
- 11 Do not tamper with refrigerator controls
- 12 Do not service or replace any part of refrigerator unless specifically recommended in Use & Care Manual or published user-repair instructions Do not attempt service if instructions are not understood or if they are beyond personal skill level
- 13 Always disconnect refrigerator from electrical supply before attempting any service Prior to changing light bulbs or other servicing, the Main Power switch in the upper machine compartment must be switched to **OFF** or “**O**”
- 14 Install refrigerator according to Installation Instructions All connections for water, electrical power and grounding must comply with local codes and be made by licensed personnel when required
- 15 Keep your refrigerator in good condition Bumping or dropping refrigerator can damage refrigerator or cause refrigerator to malfunction or leak If damage occurs, have refrigerator checked by qualified service technician
- 16 Replace worn power cords and/or loose plugs
- 17 Always read and follow manufacturer's storage and ideal environment instructions for items being stored in refrigerator
- 18 Your refrigerator should not be operated in the presence of explosive fumes
- 19 Children should not climb, hang or stand on any part of the refrigerator
- 20 Clean up spills or water leakage associated with water installation
- 21 To prevent the unit from tipping forward and to provide a stable installation, the unit must be secured in place with the anti-tip device (See separate installation instructions provided with this refrigerator)

**SAVE AND KEEP THESE INSTRUCTIONS**

# MACHINE COMPARTMENT

The Machine Compartment is located at the top of the refrigerator. Within the Machine Compartment are the main power switch, the water filter, the condenser and a switch to change the electronic control from Fahrenheit to Celsius.

**Note: DO NOT** remove the foam pieces from the machine compartment cover or the condenser.



## To Raise the Machine Compartment Cover

Grasp the cover on the outer edges and pivot up. Install hinge stop. (For overlay models only.)

## To Lower the Machine Compartment Cover

Remove hinge stop. (For overlay models only.) Carefully lower the cover down to the closed position.

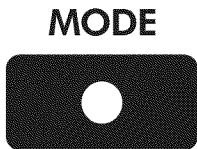
# ELECTRONIC CONTROL CENTER

The electronic control center is located at the top of the fresh food compartment.

**Note:** Allow the refrigerator to run for 8-12 hours before loading. This ensures appropriate temperatures for food storage.

## MODE KEY

To activate Sabbath mode, touch the "Mode" pad 3 times within 10 seconds. "SA bb" will flash in the display for 15 seconds, then the "Mode" key will stay dimly lit and all of the lights will be disabled.



All functions will operate per their most recent setting. The defrost cycle will be on a set, 6-hour cycle. The adaptive defrost is not active in the Sabbath setting.

If there is a power outage while in the Sabbath mode, the refrigerator will return to Sabbath mode when the power returns.

To cancel the Sabbath mode, press the "Mode" pad 3 times within 10 seconds, then the "SA bb" display will go out and all functions will return to normal operation.

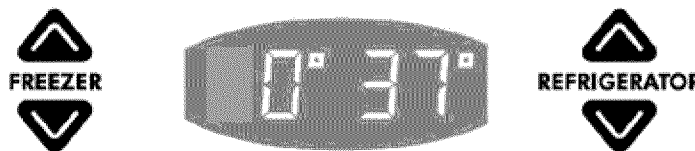
To turn off all power to the refrigerator, turn the Main Power switch OFF ("O").

## WARNING

To avoid electrical shock which can cause severe personal injury or death, turn off all power to the refrigerator at the main power switch whenever changing light bulbs, cleaning or servicing this refrigerator.

## INITIAL TEMPERATURE SETTINGS

Temperatures are preset at 37° F (3° C) in the fresh food compartment and 0° (-18° C) in the freezer compartment. The display will show the average compartment temperatures, based on several measurement points within the compartment.



**Note:** Temperatures displayed may vary from set point due to door openings or during defrost. Thermometers placed in the refrigerator may record a temperature slightly above or below the displayed temperature. This is normal as the displayed temperature is an average.

# ELECTRONIC CONTROL CENTER

## TEMPERATURE ADJUSTMENTS

- Allow the temperature to stabilize for 24 hours after loading the refrigerator before making any temperature adjustments.
- The first touch of the up or down arrow shows the current temperature set point.
- Subsequent touches of the ▲ pad raise the temperature set point or the ▼ pad lowers the temperature set point.
- The display will show the new set point for approximately three seconds, then return to the actual temperature currently within that compartment.
- Limit temperature changes to one degree at a time. Allow the new temperatures to stabilize for 24 hours before making a new temperature adjustment.

## DOOR ALARM

The Door Alarm will alert you when one of the doors has been left open for 10 continuous minutes. When this happens, the compartment light will go out and a chime will sound every few seconds until the door is closed or the Door Alarm pad is pressed to deactivate the function.

### DOOR ALARM

ON

- Press the Door Alarm pad to activate. A chime will sound and ON will illuminate.
- Press the Door Alarm pad again to deactivate.
- When the alarm has sounded, close door to reset.

OR

- Press the Door Alarm pad to deactivate. Press again to reactivate, if desired.

## WATER FILTER

## WATER FILTER

- **GOOD** is illuminated when a water filter has been installed. It will not illuminate when the filter bypass is in place (see page 11 for information on installation of the water filter or bypass).
- **ALERT** will illuminate when 90 percent of the volume of water for which the filter is rated has passed through the filter.

GOOD

ALERT

CHANGE

OR

Eleven months have elapsed since the filter has been installed.

- **CHANGE** illuminates when the rated volume of water has passed through the filter or 12 months have elapsed since the filter was installed. A new filter should be installed immediately when **CHANGE** is illuminated.

When the new filter is installed, the **GOOD** light will reilluminate.

**Note:** Power to the refrigerator must be **ON** when the filter is changed for the water filter monitoring system to reset and change back to the **“GOOD”** indicator.

## POWER INTERRUPT

When enabled, Power Interrupt will record and display the highest temperature reached in the fresh food and freezer compartments during a power outage. If an outage has occurred, the display will alternately show the current compartment temperatures and the highest compartment temperatures reached when the power was out.

## POWER INTERRUPT

RESET

- Touch the RESET pad to enable this feature. The RESET pad will illuminate.
- After a power outage or interruption, touch the RESET pad once to resume displaying the current compartment temperature.
- The RESET pad will continue to be illuminated and enabled.
- Touching the RESET pad a second time will turn off this function and the pad will not be illuminated.

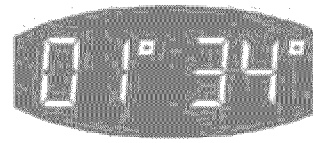
**Note:** Frozen foods which have thawed completely should not be refrozen. Discard these items. Fresh, perishable items stored above 40° for two hours or longer should also be discarded.

## FAHRENHEIT/CELSIUS DISPLAY

The control can be changed to display temperatures in either degrees Fahrenheit or degrees Celsius.

- Open the machine compartment at the top of the refrigerator.
- Set the switch to the desired mode - °C or °F.

All temperature displays will change to the selected mode, including the FoodSaver™ drawer displays.



# FRESH FOOD COMPARTMENT

## SHELVES

### ⚠ CAUTION

To avoid personal injury or property damage, observe the following:

- Never attempt to adjust a shelf that is loaded with food.
- Confirm shelf is secure before placing items on shelf.
- Handle tempered glass shelves carefully. Shelves may break suddenly if nicked, scratched, or **exposed to sudden temperature change**.

The Fresh Food Compartment is equipped with adjustable shelves.

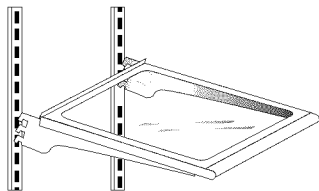
The shelves feature a spill retainer edge. They also slide out for easier access to items stored at the rear of the shelf.

To slide out, grasp the front of the shelf and pull. Gently push in to return the shelf back to its original position.

## ADJUSTABLE SHELVES

### To Remove or Adjust:

- Unload the shelf completely.
- Slightly tilt up the front and lift up the rear of the shelf, then pull the shelf straight out.



### To Lock the Shelf Into Another Position:

- Tilt up the front edge of the shelf.
- Insert the hooks into the desired frame openings and let the shelf settle into place.
- Be sure the shelf is securely locked at the rear. The FoodSaver™ Top serves as the lower fresh food shelf.

### To Remove the FoodSaver™ Top:

- Place hand under the frame to push up the glass. Lift glass out.

### To Install:

- Repeat above instructions in reverse order.

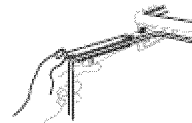
## CHEESE STORAGE DRAWER

### To Remove:

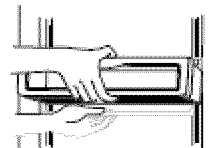
- Unload the drawer completely.
- Pull the drawer out until it stops.
- Tilt the drawer up and pull it out.

### To Reinstall:

- Slide the empty drawer bracket back on the track until the bracket tab slips under the track “catch.”



- Hold on to the lower bar support.



- Tilt the drawer front up, slide the drawer back into place (until the bar rests in the slot at the bottom front of the drawer).
- Close the drawer.

### To Remove the Storage Drawer Frame:

- Remove drawer.
- Lift up the rear of the frame slightly.
- Pull the frame straight out

### To Move the Storage Drawer Frame:

- Insert the rear hooks into the desired openings.
- Let the frame settle into place.
- Be sure the frame is level and securely locked at the rear before putting the drawer back in.

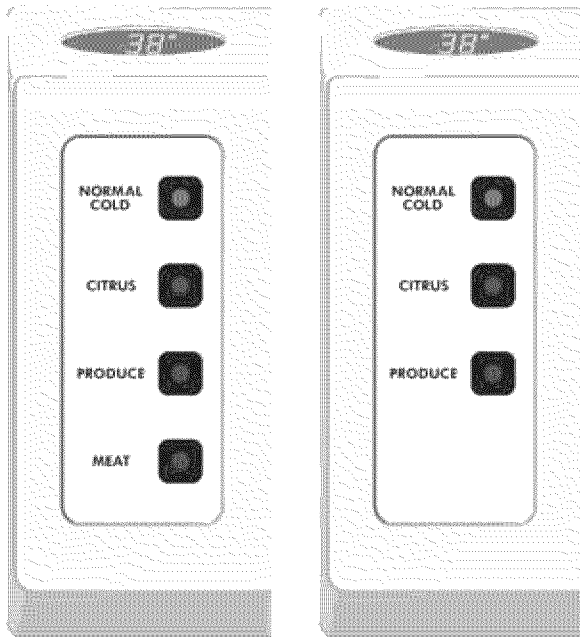
# FOODSAVER™ STORAGE DRAWERS

The two lower drawers in the fresh food compartment are equipped with FoodSaver™ Technology. This technology allows the temperature within each drawer to be tightly controlled for storing meats, fresh produce or citrus. The electronic temperature control within these drawers provides preset temperatures, based on the food group that is selected. The actual temperature within each FoodSaver™ drawer is displayed electronically. Each setting provides temperatures in the range outlined in the chart below.

| Selection | Temperature Set Point | Temperature Display Range* |
|-----------|-----------------------|----------------------------|
| Normal    | None                  | The display is blank       |
| Citrus    | 38°F (3°C)            | 37-39°F (3-4°C)            |
| Produce   | 34°F (1°C)            | 33-35°F (1-2°C)            |
| Meat      | 31°F (-1°C)           | 30-32°F (-1-0°C)           |

\* Varying factors such as environment, drawer openings, refrigerator control settings, etc. may cause the temperature display on the drawer to fluctuate outside the range of temperatures listed above. This is normal. For best results, set the fresh food compartment to 37°F (3°C) and the freezer compartment to 0°F (-18°C).

**Note:** The Normal Cold setting turns off the FoodSaver™ Technology. The drawer then operates as a standard crisper.



## FoodSaver™ Drawer Settings

Select the MEAT setting is recommended when storing fresh meat, poultry and fish. Store meats in airtight containers or sealed bags to contain any juices. Clean up spills immediately, then disinfect.

Select the PRODUCE setting when storing a mixed load of fresh fruits and vegetables, such as:

- |              |                 |
|--------------|-----------------|
| Apples       | Broccoli        |
| Green onions | Asparagus       |
| Nectarines   | Kiwi fruit      |
| Radishes     | Spinach         |
| Cabbage      | Celery          |
| Romaine      | Leeks           |
| Carrots      | Cherries        |
| Herbs        | Lettuce         |
| Strawberries | Bagged, pre-cut |
| Cauliflower  | salads and      |
| Peaches      | vegetables      |

Select the CITRUS setting when storing fruits such as oranges, grapefruit, lemons, limes, pineapple, cranberries, watermelons and tangerines.

Fruits and vegetables can be stored loosely wrapped or unwrapped.

Fruits with skins such as apples and grapes should not be stored in airtight bags or containers.

### Notes:

- After prolonged or repeated drawer openings and/or loading the drawers, the displayed temperature may rise. This is normal. The temperature will recover in a short period of time.
- When meat is being refrigerated for the purpose of thawing, it should be stored in a pan with sides or a sealed bag or container, on a refrigerator shelf. Frozen meats will thaw very slowly when stored in the FoodSaver™ drawer on the MEAT setting.
- Under heavy usage conditions, the exterior surfaces of the FoodSaver™ drawers may fog. This is normal. The condensation will clear once the door is closed for a period of time.
- Due to the accuracy and the location of the FoodSaver™ temperature sensor system, drawer temperatures measured with household thermometers may vary slightly from the digital display. This is normal.



# FOODSAVER™ STORAGE DRAWERS

## To Remove FoodSaver™ Storage Drawers:

- Unload the drawer completely.
- Pull the drawer out until it stops.
- Lift front edge and pull all the way out.

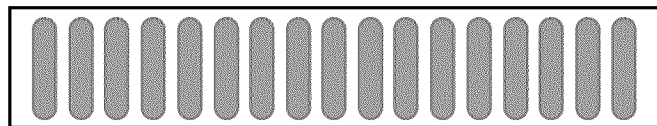
## To Reinstall FoodSaver™ Storage Drawers:

- Set drawer on side tracks.
- Slide drawer in until the bar rests in slot on underside of drawer front.
- Close the drawer.

## AUTOMATIC HUMIDITY CONTROL

The FoodSaver™ drawers are equipped with Automatic Humidity Control, eliminating the need for manual humidity slide controls.

A fabric-like material\* covers small air vents in the drawer housing above the crispers. This material controls the flow of moisture vapor out of the crisper. If a food spill should occur on the air vent or fabric-like material, wipe with a clean, damp cloth.

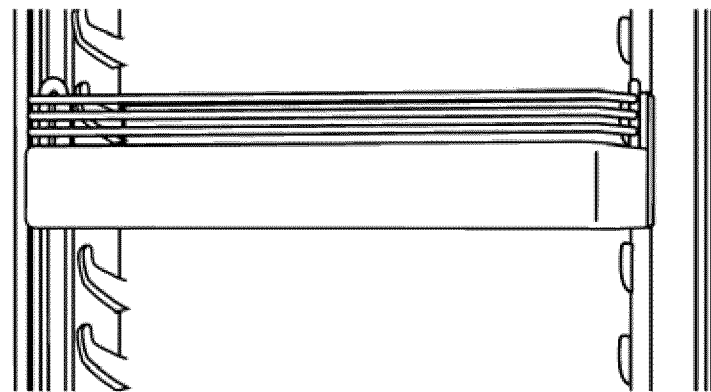


\* The Automatic Humidity Control system features a unique, patented material called Shape Memory Polymer (SMP) that when laminated to fabric, becomes DIAPLEX. DIAPLEX is manufactured by Mitsubishi.

**DIAPLEX**  
The Intelligent Texture

## DOOR STORAGE

### ADJUSTABLE DOOR BINS (Fresh Food and Freezer)



The door bins can be moved to best suit your storage needs.

#### To Remove:

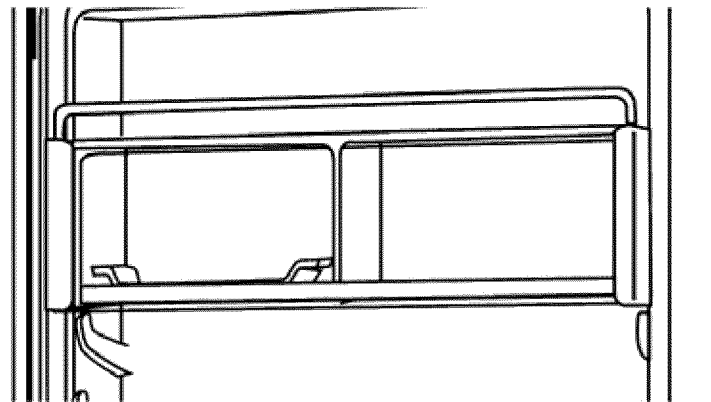
- Lift the bin up until it clears the retainers on the door liner.
- Pull the bin straight out.
- Reverse this procedure to secure the bin into another position on the door.

#### CAUTION

To avoid personal injury or property damage:

DO NOT remove the pick-off door bins or the dairy compartment by grasping the chrome trim.

### DAIRY COMPARTMENT (Fresh Food Compartment)



The dairy compartment, designed for storing spreadables such as butter or margarine, can be moved to other locations on the fresh food door.

#### To Move:

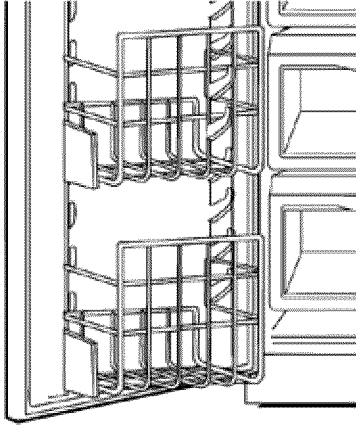
- Lift the compartment up until it clears the retainers on the door liner.
- Pull the compartment straight out.
- Reverse this procedure to secure the compartment into another position on the door.

# DOOR STORAGE

## DROP DOWN DOOR BASKETS (Freezer Compartment)

Drop down door baskets provide convenient storage for items that tend to shift or slide, such as bagged vegetables or coffee.

These baskets are also adjustable in the same manner as the door bins.



---

# FREEZER COMPARTMENT

## ADJUSTABLE WIRE SHELVES

### To Remove Wire Shelves:

- Completely unload the shelf or remove basket.
- Lift up the rear of the shelf slightly.
- Pull the shelf straight out.

### To Lock the Shelf Into Another Position:

- Tilt up the front edge of the shelf.
- Insert the hooks into the desired frame openings and let the shelf settle into place.
- Be sure the shelf is securely locked at the rear.

## WIRE FREEZER BASKET

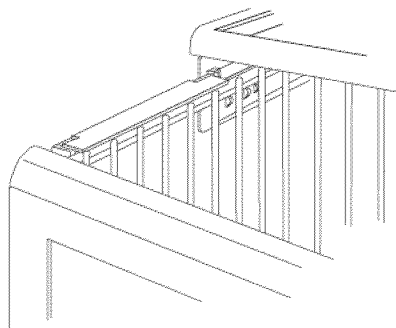
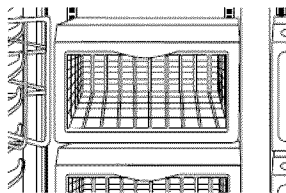
To load or retrieve items from a freezer basket, pull the drawer forward.

### To Remove:

- Pull out the drawer out until it stops.
- Tilt up the front of the basket.
- Lift it completely out.

### To Replace:

- Place basket on extended tracks.
- Place tabs on basket sides under tabs on track. Drawers should sit flat on track.
- Push drawer all the way in.



## ICE DRAWER (Non-Dispenser Model)

The automatic icemaker keeps this drawer stocked with ice. To retrieve ice, pull open the drawer.

### To Remove:

- Pull out the drawer out until it stops.
- Reach into the drawer compartment and move the wire lever arm on the icemaker into the up (**OFF**) position.
- Lift the front of the drawer up.
- Pull the drawer completely out.

### To Replace:

- Align the drawer sides onto the matching side rails.
- Reach into the drawer compartment and move the wire lever arm on the icemaker into the down (**ON**) position.
- Push drawer all the way in.

**Note:** To enhance handling, the icemaker does not fill the bin to the top of the ice bin.

# AUTOMATIC ICEMAKER

After the refrigerator has been connected to the water supply, move the wire lever arm on the icemaker into the down (**ON**) position to start its operation. The icemaker will fill with water when the freezer reaches the proper temperature. It may be 8 to 12 hours before the icemaker furnishes any usable ice cubes.

Discard all the cubes from the first two or three batches made. These initial ice cubes may be irregularly shaped, discolored, or contain impurities from the new water supply piping.

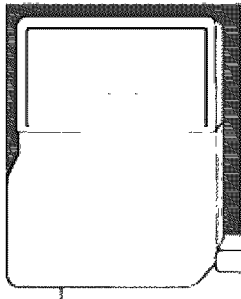
When the ice cubes are ejected, it is normal for several cubes to be joined together at the ends. They can easily be broken apart. The icemaker will continue to make ice until the supply of ice cubes raises the wire lever arm, shutting the icemaker off.

To manually stop the operation of the icemaker, move the wire lever arm into the up (**OFF**) position.

Certain sounds may accompany the various cycles of the icemaker:

- buzzing of the water valve
- running of the water as the tray fills
- rattling of the ice cubes falling into an empty ice bin

If the ice is not used frequently, the ice cubes will become cloudy, shrink, stick together and taste stale. Empty the ice storage bin periodically and wash it in lukewarm water. Rinse and dry thoroughly.

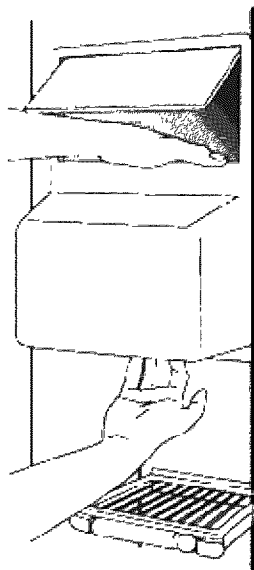


## ICE STORAGE BIN (DISPENSER MODELS)

To check the ice level or gain access to the ice storage bin, lift the door on the bin.

### To Remove the Bin:

- Turn off the icemaker by moving the icemaker wire lever arm up to the (**OFF**) position.
- While holding the top edge of the ice storage bin, grasp the lower edge of the ice storage bin and pull down to release the latch, then pull ice storage bin out.



### To Replace:

- Reverse procedure to replace the ice storage bin.
- Turn the icemaker (**ON**) by lowering the wire lever arm.

**Note:** Beverages and foods should NOT be placed in the ice storage bin for quick chilling. These items can block the wire lever arm, causing the icemaker to malfunction.

## ⚠ CAUTION

To avoid personal injury or property damage, observe the following:

- Do not place fingers or hands on the automatic ice making mechanism while the refrigerator is plugged in. This will help protect you from possible injury. It will also prevent interference with moving parts of the ejector mechanism and the heating element that releases the cubes.
- Under certain rare circumstances, ice cubes may be discolored, usually appearing with a green-bluish hue. The cause of this unusual discoloration can be a combination of factors such as certain characteristics of local waters, household plumbing and the accumulation of copper salts in an inactive water supply line which feeds the ice maker. Continued consumption of such discolored ice cubes may be injurious to health. If such discoloration is observed, discard the ice cubes and contact your dealer to purchase and install a water line filter.
- Water damage due to improper water connection may cause mold/mildew growth.
- Clean up water and ice spills to avoid personal injury and to prevent mold/mildew growth.

# AUTOMATIC ICE AND WATER DISPENSER

(SELECT MODELS)

## DISPENSING WATER AND ICE

### Notes:

- When using the ice dispenser for the first time, discard the first two or three dozen cubes.
- When using the water dispenser for the first time, press the actuator pad for ten minutes to bleed the air from the water line. Discard the first five to six glasses of water dispensed. This will ensure pure and fresh water for drinking.

To dispense ice or water, position a glass against the top portion of the actuator pad and press. Hold the glass up to the ice opening to avoid spills.

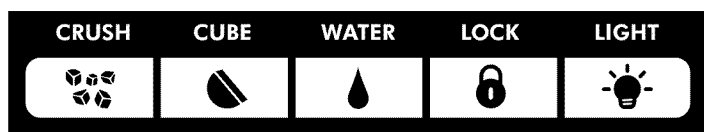
To stop dispensing, release the pressure on the actuator pad and hold the container in position momentarily to catch the last pieces of ice or the last drops of water. The ice delivery door will remain open for a short time. When it closes, a closing sound can be heard.

### CAUTION

To avoid personal injury or property damage, observe the following:


- Do not put fingers, hands or any foreign object into dispenser opening.
- Do not use sharp objects to break ice.
- Do not dispense ice directly into thin glass, fine china or delicate crystal.

## CRUSH, CUBE, WATER PADS




The control pads are located on the dispenser control panel. To select the desired function, touch the appropriate pad. When ice cubes, crushed ice or water pads are touched the selection is illuminated.

### DISPENSER LIGHT

When the actuator pad is touched, the dispenser light automatically illuminates. To manually turn the light on, touch the  pad.

To turn the light off, touch the pad again.

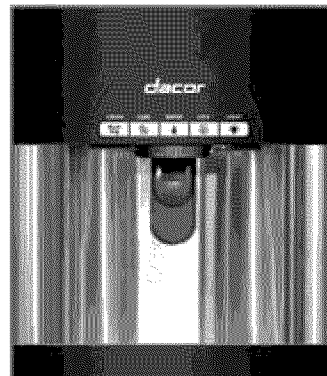
### DISPENSER LOCK

To interrupt power to the water and ice dispenser so it cannot be used, touch the  pad 3 times within 10 seconds.

The lock pad is illuminated when the dispenser is locked. Touch the pad 3 times within 10 seconds again to unlock the ice and water service.

## SPILL TRAY

**DO NOT** pour water into the Spill Tray grille at the bottom of the dispenser area. This is a spill area, **NOT** a drain. Normal, small spills will evaporate. Larger spills should be wiped up with a soft cloth or sponge. The grille slides out for clean up. It is recommended to clean the spill area occasionally to prevent mineral deposits.



## ICE AND WATER DISPENSING TIPS

- Some crushed ice may be dispensed even though cubed ice was selected. This happens occasionally when a few cubes are accidentally channeled into the crusher.
- Likewise, when changing from crushed ice to cubes, some crushed ice may be dispensed. This may also happen if irregular-sized cubes or ice chips are in the storage bin.
- If the “crushed” option is used frequently or exclusively, select the “cube” option occasionally to clear any crushed ice that may have built up in the chute.
- A slight pause may be noticed when dispensing crushed ice. This is normal because the ice is being channeled to the crusher. Crushed ice pieces will vary in size and shape.
- If the ice dispenser is not used frequently, ice cubes may clump together and may need to be broken apart or discarded.
- Do not add ice to the ice storage bin which was not produced by the icemaker. It may not crush and/or dispense properly.
- Avoid operating the ice dispenser continuously for more than five minutes. Remove large quantities from the bin by hand.
- Water from the dispenser is not as cold as ice water. The first glass or two of water dispensed each time may be warmer than subsequent glasses.
- To avoid splashing, fill the glass with ice before adding water.

# WATER FILTER

## INITIAL FILTER CARTRIDGE INSTALLATION

The water filter mounts in the machine compartment above the refrigerator.

Your refrigerator was delivered from the factory with a filter bypass in place. If the filter was not installed for you when the refrigerator was installed, the filter cartridge can be found packaged inside of the refrigerator. It can be easily installed without using any additional parts, screws or fasteners.

If the home is equipped with a Reverse Osmosis water treatment system, this additional water filter is not necessary. The filter bypass should remain installed.

**IMPORTANT:** In order for the water filter monitor system to be set, power to the unit must be **ON** when a new filter is installed.

1. Raise the machine compartment cover. Install hinge stop. (For overlay models only.)
2. Twist the filter bypass cap 1/4 turn counter-clockwise to disengage. Remove the filter bypass from the filter head apparatus.

### Notes:

- The filter bypass or water filter must be in place or no water or ice will be dispensed.
  - DO NOT dispose of the filter bypass. It should be stored for future use, in the event that you choose to use the water and ice dispenser without a filter.
3. Carefully remove the filter from its packaging.
  4. Remove the red cap from the filter.
  5. Lubricate the O-ring with food-grade vegetable oil.
  6. Line up the cartridge ears so it can be inserted into the filter head. Rotate the cartridge into the head. Twist the cartridge 1/4 turn clockwise to lock it into place. You will feel a stop.
  7. Dispense water through the dispenser continuously for at least 2 minutes, or until water runs steady.
  8. Carefully check for leaks.
  9. Discard ice produced within the first 12 hours (at least the first three harvests.)

## REPLACING THE FILTER CARTRIDGE

1. Twist the filter cartridge 1/4 turn counterclockwise to disengage from the head. Twist gently until the cartridge is free from the head, but DO NOT pull.
2. Carefully remove the replacement filter from its packaging.
3. Follow steps 4 through 9 under Initial Filter Cartridge Installation

**Note:** Filter life may be affected by abnormal feed water conditions or unusual incidents such as hydrant flushes, reservoir turnover or varying local water conditions.

## PERIODS OF NON-USE

If the refrigerator has been out of use or ice and water have not been dispensed for more than 2 weeks, the filter should be replaced when the refrigerator is put back into service.

## SPECIAL NOTICES

It is essential that operation, maintenance and filter replacement requirements be carried out as scheduled. This product is for cold-water use only.

Do not use with water that is microbiologically unsafe, or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used on disinfected water that may contain filterable cysts.

For your own knowledge and safety, it is recommended that your water quality be periodically tested.

The contaminants or other substances removed or reduced by this water treatment system are not necessarily in your water. The feed water connection must conform to applicable plumbing codes.

**Note:** A newly installed water filter cartridge may cause water to temporarily spurt from the dispenser.

## REPLACEMENT FILTER CARTRIDGE

For replacement filter cartridges or for service, contact your local dealer or Dacor, Customer Service, 1-800-793-0093 (USA and Canada)

### Replacement Filter Model Number:

AFF4

The AquaClean™ water filter is manufactured for Distinctive Appliances by:

Cuno Incorporated  
400 Research Parkway  
Meriden, CT 06450

# PERFORMANCE DATA

| Substance Reduction                               | Average Influent | Influent Challenge Concentration   | Product Water | Avg % Red | NSF Reduction Requirements | Max Effluent | Min % Red | NSF Test  |
|---|------------------|--|---------------|-----------|----------------------------|--------------|-----------|-----------|
| Chlorine Taste and Odor                           | 1.9              | 2.0 mg/L ± 10%   | 0.05          | 97        | ≥ 50%                      | 0.07         | 96        | 508654-02 |
| Particulate Class I Particle size ≤ 0.5 to ≥ 1 µm | 3233333          | At least 10,000 particles/ml   | 74667         | 97.7      | ≥ 85%                      | 260000       | 92        | 508534-02 |
| Contaminant Reduction                             |                  |  |               |           |                            |              |           |           |
| Cysts*  | 109000           | Minimum 50,000 L   | 1             | 99.99     | 99.95%                     | 1            | 99.99     | 508194-02 |
| Turbidity   | 11.4             | 11 ± 1 NTU   | 0.09          | 99.1      | 0.5 NTU                    | 0.11         | 99        | 508533-02 |
| Lead at pH 6.5                                    | 0.15             | 0.15 mg/L ± 10%  | 0.001 mg/L    | 99.3      | 0.01 mg/L                  | 0.001        | 99.3      | 508621-02 |
| Lead at pH 8.5                                    | 0.15             | 0.15 mg/L ± 10%  | 0.001 mg/L    | 99.3      | 0.01 mg/L                  | 0.001        | 99.3      | 508622-02 |
| Asbestos  | 236              | 10 <sup>-7</sup> to 10 <sup>-6</sup> fibers/L, fibers greater than 10 µm in length | 0.18          | 99.92     | 0.18 x 10 <sup>-7</sup>    | 0.18         | 99.92     | 508495-02 |
| Benzene   | 0.015            | 0.015 mg/L ± 10%   | 0.0016        | 89.6      | 0.0005                     | 0.005        | 68.7      | 508494-02 |
| Carbofuran  | 0.082            | 0.080 ± 10%  | 0.001         | 98.8      | 0.001                      | 0.001        | 98.8      | 805499-02 |
| p-Dichlorobenzene                                 | 0.225            | 225 ± 10%  | 0.0005        | 99.8      | 0.075                      | 0.0005       | 99.8      | 508498-02 |
| Mercury at pH 6.5                                 | 0.0059           | 0.006 mg/L ± 10%   | 0.00035       | 94.5      | 0.002                      | 0.001        | 83.1      | 508496-02 |
| Mercury at pH 8.5                                 | 0.0059           | 0.006 mg/L ± 10%   | 0.0002        | 96.6      | 0.002                      | 0.0002       | 96.6      | 508497-02 |

\* Based on the use of *Cryptosporium parvum* oocysts

## CAUTION

After installing a new water filter, always dispense water for two minutes before removing the filter for any reason. Air trapped in system may cause water and cartridge to eject. Use caution when removing.

- The bypass cap does not filter water. Be sure to have replacement cartridge available when filter change is required.
- If water filtration system has been allowed to freeze, replace filter cartridge.
- If system has not been used for several months, or water has an unpleasant taste or odor, flush system by dispensing water for two to three minutes. If unpleasant taste or odor persists, change filter cartridge.

## WARNING

To avoid serious illness or death.

- Do not use refrigerator where water is unsafe or of unknown quality without adequate disinfection before or after use of filter.
- Systems certified for cyst reduction may be used on disinfected waters that may contain filterable cysts.

## SPECIFICATIONS

Rated Flow 5 gpm (1.9 L)  
 Min. Op Temp 33° F (6° C)  
 Max. Op Temp 100° F (38° C)  
 Min. Op Press 30 psi (207 Kpa)  
 Max. Op Press 125 psi (862 Kpa)



System tested and certified by NSF International against NSF/ANSI Std 42 for the reduction of Chlorine Taste and Odor, Particulate Class I and against NSF/ANSI 53 for the reduction of Cysts, Turbidity, Asbestos, Mercury, Lead, Benzene, p-Dichlorobenzene, Carbofuran.

The AquaClean™ retractable water filtration system uses an AFF4 replacement cartridge. Timely replacement of filter cartridge is essential for performance satisfaction from this filtration system. Please refer to the applicable section of your Use and Care Guide for general operation, maintenance requirements and troubleshooting.

This system has been tested according to ANSI/NSF 42 and 53 for reduction of the substances listed above. The concentration of the indicated substances in water entering the system was reduced to a concentration less than or equal to the permissible limit for water leaving the system, as specified in ANSI/NSF 42 and 53.

# **FOOD STORAGE TIPS**

## **TEMPERATURE**

The fresh food compartment should be set in the range of 34° F (1° C) - 38° F (3° C), based on your preference.

The freezer compartment should be set at 0° F (-18° C) or below.

The best cooling occurs when the air is allowed to circulate freely around the food items. Do not overcrowd the refrigerator shelves.

## **EGGS AND DAIRY**

Store eggs on the refrigerator shelf in their original carton.

Refrigerate eggs in the shell until you are ready to use them, do not allow them to warm up to room temperature prior to cooking.

Do not use cracked eggs.

Do not purchase eggs if they are being sold from the aisle, rather than a cooler.

Follow the freshness dates printed on the packaging when using dairy foods.

Refrigerate dairy foods immediately after purchase and after each use.

Close cartons tightly after use to keep out air and other food odors.

Occasionally mold will develop on the surface of hard cheeses (Swiss, Cheddar, Parmesan, etc). Cut off at least an inch around and below the moldy area, keeping the knife out of the mold itself.

If soft cheese, cottage cheese, cheese slices or other cheese foods develop mold, do not save.

## **FRESH MEATS AND POULTRY**

Leave meat and poultry in original store wrap before use (repeated handling can introduce bacteria into the product).

Store raw meats in sealed packages to prevent leaks and possible contamination of other foods and surfaces.

If not freezing fresh meats or poultry, store in the FoodSaver™ drawer set on the Meats setting.

Observe and follow all expiration dates for perishable items that are precooked or ready to eat.

## **LEFTOVERS**

Refrigerate or freeze leftovers immediately. Perishable food should never be allowed to be out at room temperature for greater than 2 hours total.

Store leftovers in clean, shallow, tightly covered containers. The core of dense, large pieces of meat and poultry or deep pots of soup and stew take longer to reach a safe storage temperature. Shallow containers allow food to cool thoroughly more quickly. Cut large cuts of meat into slices of 3 inches (7.62 cm) or less and remove poultry from the bone before refrigerating. Divide soups

and stews into smaller containers.

When reusing leftovers, reheat thoroughly. Heat up leftover sauces, soups, and gravy quickly and boil for at least one minute. Heat other leftovers to 165° F (74° C).

## **FRESH FRUITS AND VEGETABLES**

Store in a FoodSaver™ storage drawer set on the appropriate setting (Produce or Citrus, see page 6).

Sort fresh produce items before storage and use bruised or soft items first. Discard those showing signs of decay.

Handle fresh produce with care. Even a minor bruise can promote decay and result in premature quality loss.

Wrap odorous foods such as onions and cabbage.

Wait to wash and cut up fresh fruits and vegetables until right before use. Washing can strip away natural protection while cutting initiates enzyme activity. Both factors can have a negative effect upon shelf life.

Wash all fresh fruits and vegetables at the time of use, even those with a peel or rind that will not be eaten. This helps prevent bacteria from the outside being transferred to the edible inside during cutting.

## **FROZEN FOOD STORAGE**

Do not refreeze items that have completely thawed.

The freezer section will operate more efficiently when it is loaded. If there are not enough food items to fill the freezer at least 2/3 full, use bags of ice or milk cartons filled with water to fill the freezer up to this level.

# FOOD STORAGE TIPS

## Food Storage Chart

Storage times are approximate and may vary depending on type of packaging, storage temperature, and the quality of the food when purchased.

| FOODS  | REFRIGERATOR  | FREEZER                             | STORAGE TIPS   |
|--|---------------|-------------------------------------|--|
| <b>DAIRY PRODUCTS</b>  |               |                                     |  |
| Butter   | 1 month       | 6 to 9 months                       | Wrap tightly or cover.   |
| Milk and cream   | 1 week        | Not recommended                     | Check carton date. Close tightly. Don't return unused portions to original container. Don't freeze cream unless whipped.                                       |
| Cream cheese, cheese spread and cheese food                                      | 1 to 2 weeks  | Not recommended                     | Wrap tightly.  |
| Cottage cheese   | 3 to 5 days   | Not recommended                     | Store in original carton. Check carton date.   |
| Sour cream   | 10 days       | Not recommended                     | Store in original carton. Check carton date.   |
| Hard cheese (Swiss, Cheddar and Parmesan)  | 1 to 2 months | 4 to 6 months<br>May become crumbly | Wrap tightly. Cut off any mold.  |
| <b>EGGS</b>  |               |                                     |  |
| Eggs in the shell  | 3 weeks       | Not recommended                     | Refrigerate small ends down.   |
| Leftover yolks or whites   | 2 to 4 days   | 9 to 12 months                      | For each cup of yolks to be frozen, add 1 tsp. sugar for use in sweet, or 1 tsp. salt for non-sweet dishes.  |
| <b>FRUITS</b>  |               |                                     |  |
| Apples   | 1 month       | 8 months (cooked)                   | May also store unripe or hard apples at 60° to 70° F (16° to 21° C).   |
| Bananas  | 2 to 4 days   | 6 months (whole/peeled)             | Ripen at room temperature before refrigerating. Note: Bananas will darken when refrigerated.   |
| Pears, plums, avocados   | 3 to 4 days   | Not recommended                     | Ripen at room temperature before refrigerating. Note: Avocados will darken when refrigerated.  |
| Berries, cherries, apricots  | 2 to 3 days   | 6 months                            | Ripen at room temperature before refrigerating.  |
| Grapes   | 3 to 5 days   | 1 month (whole)                     | Ripen at room temperature before refrigerating.  |
| Citrus fruits  | 1 to 2 weeks  | Not recommended                     | May also store at 60° to 70° F (16° to 21° C). If refrigerated, store uncovered.   |
| Pineapples, cut  | 2 to 3 days   | 6 to 12 months                      | Will not ripen after purchase. Use quickly.  |
| <b>VEGETABLES</b>  |               |                                     |  |
| Asparagus  | 1 to 2 days   | 8 to 10 months                      | Do not wash before refrigerating. Store in crisper.  |
| Brussels sprouts, broccoli, cauliflower, green peas, lima beans, onions, peppers | 3 to 5 days   | 8 to 10 months                      | Wrap odorous foods. Leave peas in pods.  |
| Cabbage, celery  | 1 to 2 weeks  | Not recommended                     | Wrap odorous foods and refrigerate in crisper.   |
| Carrots, parsnips, beets and turnips   | 7 to 10 days  | 8 to 10 months                      | Remove tops. Wrap odorous food and refrigerate in crisper.   |
| Lettuce  | 7 to 10 days  | Not recommended                     |  |
| <b>POULTRY and FISH</b>  |               |                                     |  |
| Chicken and Turkey, whole  | 1 to 2 days   | 12 months                           | Keep in original packaging for refrigeration. Place in the FoodSaver™ drawer on meat setting. When freezing longer than two weeks, overwrap with freezer wrap. |
| Chicken and Turkey, pieces   | 1 to 2 days   | 9 months                            |  |
| Fish   | 1 to 2 days   | 2 to 6 months                       |  |

continued...



# FOOD STORAGE TIPS

| FOODS                         | REFRIGERATOR | FREEZER       | STORAGE TIPS  |
|-------------------------------|--------------|---------------|---|
| <b>DAIRY PRODUCTS</b>         |              |               |   |
| Bacon                         | 7 days       | 1 month       |   |
| Beef or lamb, ground          | 1 to 2 days  | 3 to 4 months | Fresh meats can be kept in original packaging for refrigeration.  |
| Beef or lamb, roast and steak | 3 to 5 days  | 6 to 9 months | Place in the FoodSaver™ drawer on meat setting. When freezing longer than two weeks, overwrap with freezer wrap |
| Ham, full cooked, whole       | 7 days       | 1 to 2 months |   |
| half                          | 5 days       | 1 to 2 months |   |
| slices                        | 3 days       | 1 to 2 months |   |
| Luncheon meat                 | 3 to 5 days  | 1 to 2 months | Unopened, vacuum-packed luncheon meat may be kept up to two weeks in the FoodSaver™ drawer on meat setting      |
| Pork, roasts                  | 3 to 5 days  | 4 to 6 months |   |
| Pork, chops                   | 3 to 5 days  | 4 months      |   |
| Sausage, ground               | 1 to 2 days  | 1 to 2 months |   |
| Sausage, chops                | 7 days       | 1 to 2 months |   |
| Veal                          | 3 to 5 days  | 4 to 6 months |   |
| Frankfurters                  | 7 days       | 1 month       | Processed meats should be tightly wrapped and stored in the FoodSaver™ drawer on meat setting.                  |

Sources: United States Department of Agriculture; Food Marketing Institute; Cooperative Extension Service, Iowa State University

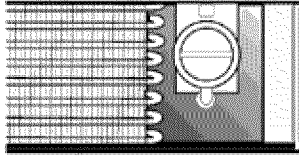
# MAINTENANCE

## CONDENSER

Cleaning of the condenser is recommended every 3-6 months.

### TO CLEAN:

- Raise Machine Compartment cover. Install hinge stop. (For overlay models only.)
- Turn the power to the unit **OFF (O)** using the Main Power switch.
- Use the soft brush vacuum attachment to loosen dust and lint on the condenser fins. Vacuum to remove the soil.
- After cleaning, turn the Main Power switch back **ON**.
- Remove hinge stop. (For overlay models only) Lower the machine compartment cover.



## LIGHT BULB REPLACEMENT

### UPPER FRESH FOOD AND FREEZER COMPARTMENTS

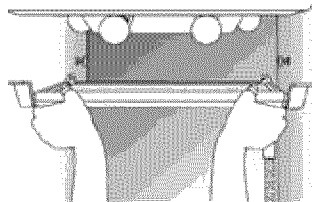
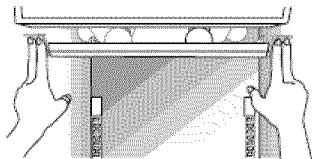
There are light bulbs at the top of each compartment.

#### ⚠ WARNING

Always remember to turn **OFF ("O")** the power to the refrigerator at the main power switch and to wear gloves when replacing light bulbs.

### To Access the Upper Lightbulb Area in Either Compartment:

- Push in on the fingertabs located behind the electronic control panel at the top of the compartment.
- Lower the light shield.
- Replace the burned out bulb(s) with standard A15-40 watt appliance bulb(s), available from your dealer.
- After replacing the bulb(s), push the light shield up into its original position.



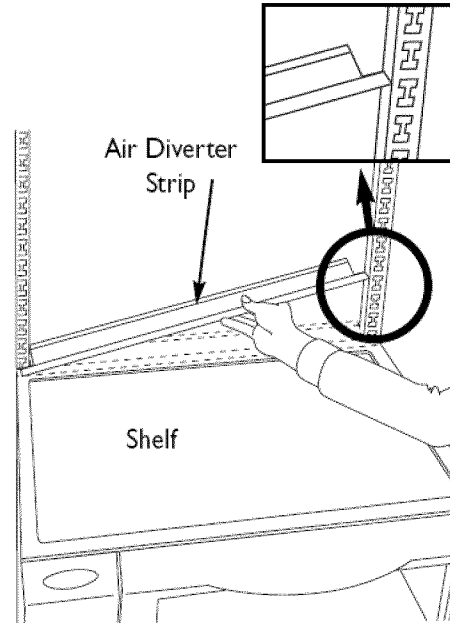
### LOWER FRESH FOOD COMPARTMENT

There is a T8-40 watt bulb located behind each FoodSaver™ drawer. Replacement bulbs are available from your dealer.

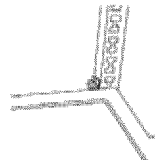
**Important:** To avoid damage to the FoodSaver™ drawers, power must be turned **OFF (O)** at the Main Power switch before changing the bulb.

### To Replace the Bulb Behind the Upper FoodSaver™ Drawer:

- Turn the power **OFF (O)** to the refrigerator at the Main Power switch in the upper machine compartment.
- Unload and remove the upper FoodSaver™ drawer.
- Remove the FoodSaver™ Air Diverter located at the rear of the fresh food compartment.
- Lift up and remove the glass shelf.



- After the shelf is removed, 2 mounting screws are visible behind the drawer. Using a 1/4" hex head screw driver, remove these screws.
- Slide the compartment assembly forward.
- Unscrew the bulb and replace with a new T8-40 watt bulb.
- Slide the assembly back into its original position. Align the screw holes, making sure air ducts are in alignment. Replace the two screws. Replace the shelf and the air diverter strip. Reinsert the drawer into the compartment.
- Turn the power to the refrigerator back **(ON)**.



**IMPORTANT:** Do not remove the foam piece between the FoodSaver™ drawers.

# MAINTENANCE

## To Replace the Bulb Behind the Lower FoodSaver™ Drawer:

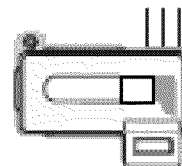
- Turn the power **OFF** (“O”) to the refrigerator at the Main Power switch in the upper machine compartment.
- Unload and remove both FoodSaver™ drawers.
- Remove the air diverter located at the rear of the fresh food compartment, on top of the upper FoodSaver™ compartment.
- Lift up and remove the glass shelf.
- After the shelf is removed, 2 mounting screws are visible behind the upper drawer. Using a 1/4” hex head screw driver, remove these screws.
- Slide the upper compartment assembly forward.
- Disconnect the power cords at the plug by pushing in the tabs and gently pulling apart. Pull the assembly completely out and set aside.
- Remove the hex head screws behind the lower compartment.
- Slide the lower compartment assembly forward.
- Unscrew the bulb and replace with a new T8-40 watt bulb.
- Slide the assembly back into its original position and align the screw holes. Replace the two screws.
- Lift the upper assembly back into its original position leaving enough space to reach the power cords. To reconnect the upper assembly power cords, align the properly matching terminals and snap the power cords back together.
- Push the assembly back into its original position and align the screw holes. Replace the two screws and then replace the glass shelf. Replace the air diverter strip.

- Replace the drawers.
- Turn the power back **ON** to the refrigerator.

**IMPORTANT: Do not** remove the foam piece between the FoodSaver™ drawers.

## LOWER FREEZER COMPARTMENT

- Turn the power **OFF** (O) to the refrigerator at the Main Power switch in the upper machine compartment.
- Remove the freezer basket or ice drawer that is located in front of the light (select models).
- Using a phillips screwdriver, remove the mounting screw on the light shield.
- Unscrew the bulb and replace with a T8-40 watt appliance bulb.
- Reinstall the light shield.
- Reinsert the freezer basket or ice drawer.
- Turn the power back **ON** to the refrigerator.



## ICE AND WATER DISPENSER LIGHT:

- Turn the power **OFF** (O) to the refrigerator at the Main Power switch in the upper machine compartment.
- Locate the light bulb in the dispenser area to the left of the actuator pad.
- Remove bulb.
- Replace the bulb, using a 120V, 7 watt bulb.
- Turn the power back **ON** to the refrigerator.

# CARE AND CLEANING

## ⚠ WARNING

To avoid electrical shock which can cause severe personal injury or death, disconnect power to refrigerator before cleaning. After cleaning, reconnect power.

## ⚠ CAUTION

To avoid personal injury or property damage, observe the following:

- Read and follow manufacturer's directions for all cleaning products.
- Do not place buckets, shelves or accessories in dishwasher. Cracking or warping of accessories may result.

## Refrigerator Cleaning Chart

|  | PARTS  | CLEANING PROCEDURE  |
|--|--|---|
| EXTERIOR                                     | Condenser  | Clean with a soft bristle brush or vacuum cleaner every 3-6 months. For additional information, see page 16.  |
|  | Door Handles   | Clean with detergent and water and mild liquid sprays. Do not use abrasive cleaners.  |
|  | Doors - Painted  | Clean with detergent and water and mild liquid sprays. Dry with a clean, soft cloth. Do not use a soiled cloth. Do not use scouring pads, powdered cleansers, bleach or cleaners containing bleach.   |
|  | Stainless Steel  | <p>* DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH.<br/>           * ALWAYS WIPE IN THE DIRECTION OF THE GRAIN WHEN CLEANING.<br/>           * DO NOT USE "ORANGE" OR ABRASIVE CLEANERS.</p> <p>Daily Cleaning/Light Soil – Wipe with one of the following – Soapy water, white vinegar/water solution, Formula 409* Glass and Surface Cleaner or similar glass cleaner – using a sponge or soft cloth. Rinse and dry. To polish and help prevent fingerprints, follow with Stainless Steel Magic Spray.<br/>           Moderate/Heavy Soil – Wipe with one of the following – Bon Ami, Smart Cleanser or Soft Scrub – using a damp sponge or soft cloth. Rinse and dry. Stubborn soils may be removed with a damp Scotch-Brite pad; rub evenly with the grain. Rinse and dry. To restore luster and remove streaks, follow with Stainless Steel Magic Spray.<br/>           Discoloration – using a damp sponge or soft cloth, wipe with Cameo Stainless Steel Cleaner. Rinse immediately and dry. To remove streaks and restore luster, follow with Stainless Steel Magic Spray.</p> |
| INTERIOR                                     | Control Panel  | Wipe with a damp cloth. Dry thoroughly.<br>Glass cleaners may be used if sprayed on a cloth first. Do not use excessive amounts of cleaners or spray directly on the panel.<br>Do not use other cleaning sprays, abrasive cleaners or large amounts of water on the panel.  |
|  | Door Gasket  | Detergent and water or baking soda and water. Use 1-2 tablespoons baking soda per quart of water. Wring out excessive water from sponge, scouring pad or cloth when cleaning around controls, lights or electrical parts.   |
|  | Interior and Door Liners   | Detergent and water or baking soda and water (see Door Gasket above).<br>DO NOT use abrasive cleaners, concentrated detergents, bleaches, cleaning waxes, solvents or polish cleaners to clean the refrigerator interior.<br>Wring out excessive water from sponge, scouring pad or cloth when cleaning around controls, lights or electrical parts.  |
|  | Glass  | <b>WARNING:</b> To avoid breakage, allow glass shelves to warm up to room temperature before immersing in warm water. NEVER use hot water to clean glass shelves.   |
|  | • Shelves<br>• Bin fronts<br>• Ice storage drawer front and top  | Wash with detergent and water, glass cleaner or mild liquid sprays. Rinse and dry.  |
|  | Plastic  | Clean with detergent and water. Rinse and dry.  |
|  | • Drawers<br>• Bins<br>• Dispenser Drip Tray   | DO NOT wash in an automatic dishwasher.   |
|  | Chrome   | Clean with detergent and water. Rinse and dry. DO NOT wash in an automatic dishwasher.  |
|  | Automatic Humidity Control mesh/vent area  | Use water only. Wipe with a clean, damp cloth.  |
| FoodSaver™ Technology Storage Drawers        | Remove drawers from compartments. Clean with detergent and water, rinse thoroughly and dry.  |   |
| FoodSaver™ Technology Compartment Assemblies | Wipe with a clean, damp cloth. DO NOT use abrasive cleaners, concentrated detergents, bleaches, cleaning waxes, solvents or polish cleaners. |   |

# CARE AND CLEANING

## Preparing for Vacation

### CAUTION

If your refrigerator has a dispenser and there is any possibility that the temperature can drop below freezing where the refrigerator is located, the water supply system (including the water tank and the water valve) must be drained by a qualified servicer.

#### For short vacations or absences (three months or less):

1. Remove all perishables.
2. If no one will be checking in on the refrigerator during your absence, remove all frozen items also.
3. If your refrigerator has an automatic ice maker:
  - Shut off the water supply to the ice maker at least one day ahead of time.
  - After the last load of ice drops, raise the wire shut off arm to the **OFF (O)** position.
  - Empty the ice bin.
4. If the room temperature will drop below 55° F (13° C), follow the instructions for longer absences.

#### For long vacations, absences (more than three months) OR if the room temperature will drop below 55° F (13° C):

1. Remove food.
2. If your refrigerator has an automatic ice maker:
  - Shut off the water supply to the ice maker at least one day ahead of time.
  - After the last load of ice drops, raise the wire shut off arm to the **OFF (O)** position.
  - Empty the ice bin.
3. If your refrigerator has a dispenser system with water filter, remove the water filter cartridge and install the filter bypass. Dispose of the used cartridge.
4. Disconnect power by turning the main power switch in the machine compartment **OFF (O)**.
5. Thoroughly clean the interior of both compartments with a baking soda solution and a clean soft cloth (four tablespoons of baking soda in one quart of warm water.).
6. Dry thoroughly.
7. Leave the doors open to prevent the formation of mold and mildew.

## Upon Your Return:

#### After a Short Vacation or Absence:

For models with automatic ice makers or dispensers:

- Reconnect the water supply and turn on supply valve.
- Monitor water connection for 24 hours and correct leaks if necessary.
- Run 10-15 glasses of water from the dispenser to flush out the system.
- Restart the ice maker by lowering the ice maker arm.
- Discard at least the first three ice harvests.

#### After a Long Vacation or Absence:

- If your refrigerator has an automatic ice maker, reconnect the water supply and turn on supply valve.
- Turn **ON** the main power switch and reset controls.
- Monitor water connection for 24 hours and correct leaks, if necessary.

For dispenser models, run water through the dispenser for at least three minutes with the filter bypass in place, then install water filter (see page 11).

- After installing the water filter, run water through the dispenser continuously for at least two minutes, or until water runs steady. Initially you may notice a one to two minute delay in water dispersal as the internal tank fills.
- Restart the ice maker by lowering the ice maker arm.
- Discard ice produced within the first 12 hours (at least the first three harvests).

## Preparing to Move

- Follow the instructions for long vacations/absences, through step 7.
- Secure all loose items such as shelves and drawers by taping them securely in place to prevent damage.
- Tape the doors shut.
- Use an appliance dolly when moving the refrigerator. Always truck the refrigerator from its side - never from its front or back.
- Be sure the refrigerator stays in an upright position during moving.

# OPERATING SOUNDS

Improvements in refrigeration design may produce sounds in your new refrigerator that are different or were not present in an older model. These improvements were made to create a refrigerator that is better at preserving food, is more energy efficient, and is quieter overall. Because new units run quieter, sounds may be detected that were present in older units, but were masked by higher sound levels. Many of these sounds are normal. Please note that the surfaces adjacent to a refrigerator, such as hard walls, floors and cabinetry may make these sounds seem even louder. The following are some of the normal sounds that may be noticed in a new refrigerator.

**REFRIGERANT FLOW:** The flow of the cooling fluid in your freezer area may cause gurgling or quiet knocking sounds when the refrigerator cycles on or off.

**CONTROL SWITCHES:** In the electronics control area there are numerous control switches that make a quiet clicking sound when you use your refrigerator or during some of the normal system operations.

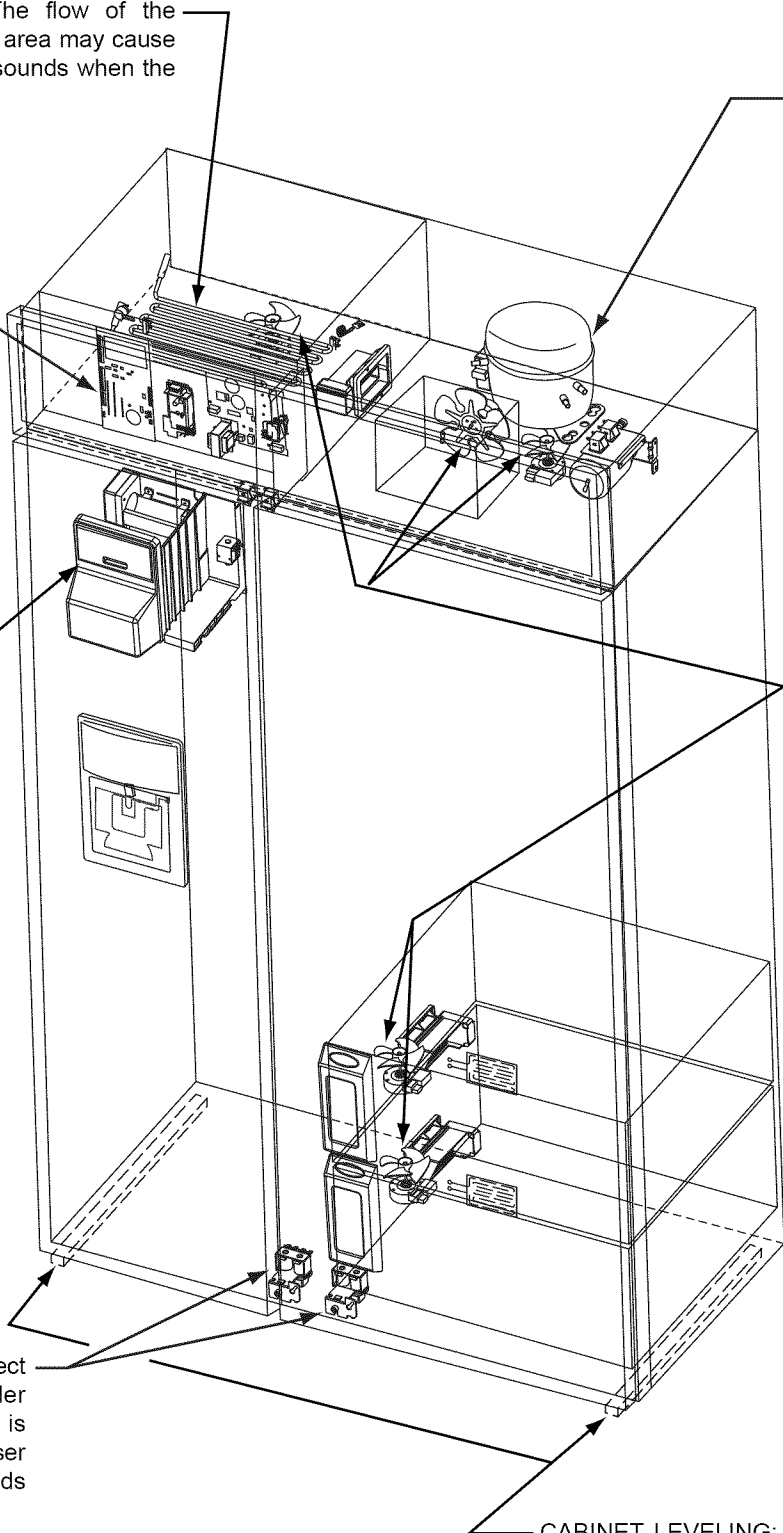
**ICE MAKER:** The cabinet will occasionally generate a rattling sound when ice cubes are ejected into the freezer ice bin. You may also detect the motor that is ejecting that ice. These are normal sounds necessary for ice making.

**WATER VALVES:** You may detect a slight buzzing sound under the refrigerator when water is requested from the ice dispenser or when the ice maker needs water to make ice.

**COMPRESSOR:** The compressor on this unit has a variable speed motor. This variability allows the system to adjust to different usage needs. This will introduce speed change sounds and some higher pitched humming sounds that are normal for the operation of this type of compressor.

**AIRFLOW SOUNDS:** There are a number of fans in the refrigerator that make airflow sounds when in operation. The freezer fan circulates cool air throughout the refrigerator. The refrigerator circulating fan helps keep that compartment's temperature more uniform. The condenser fan on top of your refrigerator is utilized to remove the heat generated by the refrigeration system. Lastly, the FoodSaver™ compartments circulate air to maintain optimum temperatures.

**CABINET LEVELING:** An unlevel cabinet may cause rattles and vibration noises.



# **BEFORE YOU CALL FOR SERVICE**

## **FRESH FOOD OR FREEZER DOOR DIFFICULT TO OPEN.**

- Due to air flow between the compartments, it may be difficult to open the doors for several seconds after one of them is closed.

## **DISPENSER WILL NOT DISPENSE WATER OR ICE (SELECT MODELS).**

- A water filter, or the filter bypass plug must be in place.
- Door is open.
- Water supply turned off.
- Water pressure too low.
- Lock switch on.
- Ice jam in the dispenser.
- Icemaker not operating.

## **WILL NOT RUN.**

- Power cord not plugged in.
- No power at the electrical outlet.
- Circuit breaker tripped or house fuse blown.
- Main power turned **OFF (O)**.
- Touch the ON/OFF pad.
- Check Sabbath mode setting.

## **RUNS TOO LONG/TOO FREQUENTLY.**

- Today's energy efficient refrigerators are larger and require more running time to maintain stable temperatures.
- Prolonged door openings.
- Too many door openings.
- Condenser needs cleaning.
- The door not sealing (due to a package or a container holding door open).
- Warm room temperature.

## **NOISY OPERATION.**

- Cabinet not level.
- Weak floor.
- See Normal Operating Sounds

## **ODOR IN CABINET.**

- Odor producing foods should be covered or wrapped.
- Interior needs cleaning.

## **WARM AIR FROM MACHINE COMPARTMENT.**

- Normal air flow for condenser circulation.

## **CABINET VIBRATES.**

- Cabinet not level.
- Weak floor.
- Improper installation.

## **MOISTURE ON INSIDE CABINET WALLS.**

- Can occur during hot, humid weather with frequent or prolonged door openings.
- Door not closed properly.

## **EXCESSIVE MOISTURE IN OR AROUND FOODSAVER™ DRAWERS.**

- Food not wrapped properly.
- Hot, humid weather.

## **NO TEMPERATURE READOUT IN THE FOODSAVER™ DRAWER DISPLAY.**

- The Normal Cold setting has been chosen.

## **FOODSAVER™ TEMPERATURE READOUT IS NOT WITHIN TARGET RANGE.**

- For best results, refrigerator and freezer controls should be left at the factory settings.
- After drawer openings, the addition of a new load or changing settings, the readout may vary. The temperature will recover in a short period of time.

## **REFRIGERATOR COMPARTMENT TOO COLD.**

- Refrigerator temperature set too cold.

## **REFRIGERATOR OR FREEZER COMPARTMENT TOO WARM.**

- Refrigerator or freezer temperature set too warm.
- Prolonged door openings.

## **FREEZER NOT FREEZING PROPERLY.**

- Products with high sugar content may not harden completely when frozen (ice cream, concentrated juice, etc.) Do not store in door.
- Adjust freezer temperature to a colder setting.

## **ICE CUBES EVAPORATE.**

- Cold air moving over the ice cubes causes shrinkage, especially with limited usage. This is normal.

## **AUTOMATIC ICE MAKER NOT OPERATING.**

- Wire lever arm in up (OFF) position.
- Water supply turned off.
- Water pressure too low.
- Freezer too warm.
- Install filter or filter bypass.

## **FRONT CABINET SURFACE WARM TO THE TOUCH.**

- Special design to limit condensation during periods of high humidity.

# NOTES



# WARRANTY & SERVICE

## Product Maintenance

No maintenance, other than the **CARE AND CLEANING INSTRUCTIONS** identified in this **Use & Care Manual**, should be attempted by the owner/operator. All other maintenance and service must be performed by a qualified appliance technician.

## If You Need Service...

First, review the recommended checks listed in the preceding **Troubleshooting Guide**. Then, be certain that the appliance has been installed properly and is being operated correctly. Familiarize yourself with the warranty terms and conditions listed in the **PRODUCT WARRANTY** section.

If the above checks have been completed and the problem has not yet been remedied, call your local authorized DACOR service representative. Your dealer can normally provide the name and telephone number of the nearest service company.

DACOR works diligently to ensure your satisfaction when service is necessary. However, if you are not completely satisfied with the service provided, contact the company that performed the service and express why you are not pleased. Normally, they will be willing and able to resolve the problem.

If the service agency is not able to respond effectively, call or write the DACOR Customer Service for the name of their authorized service agent.

Dacor Customer Service  
1440 Bridge Gate Drive  
Diamond Bar CA 91765

Telephone: 800-793-0093  
Fax: 626-403-3130  
Hours of Operation: Monday through Friday  
6:00 am - 5:00 pm Pacific Time  
Web Site: [www.dacor.com](http://www.dacor.com)

Please include your telephone number if you choose to write. We will then do our utmost to assure your happiness and satisfaction.

## What is Covered

CERTIFICATE OF WARRANTIES  
DACOR REFRIGERATORS

### WITHIN THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA AND CANADA\*:

#### FULL TWO-YEAR WARRANTY

For two (2) years from the date of original retail purchase or installation, any part which fails in normal home use will be repaired free of charge.

#### Icemaker:

When supplied with the refrigerator, will be considered part of the refrigerator for warranty purposes.

#### LIMITED FIVE-YEAR WARRANTY

##### Major refrigeration components:

For five (5) years from the date of original retail purchase or installation, any part of the sealed refrigeration system (consisting of the compressor, evaporator, condenser, drier and connecting tubing) which fails in normal use will be repaired or replaced, at the manufacturer's option, free of charge. Mileage, transportation, trip charge and diagnostic charge, if required, shall be the responsibility of the owner.

#### LIMITED WARRANTY

##### Major Refrigeration Components:

Sixth through twelfth year: After the fifth year from the date of original retail purchase or installation, through the end of the twelfth year, the manufacturer will repair or replace, at its option, free of charge for the part itself, any part of the sealed refrigeration system (consisting of the compressor, evaporator, condenser, drier and connecting tubing) which fails in normal home use, with the owner paying all other costs, including labor, mileage, transportation, trip charge and diagnostic charge, if required.

#### Water Filter:

With regard to the water filter cartridge, any part of the water filter cartridge, which fails due to a defect in workmanship or materials, will be replaced for a period of Thirty Days from the date of original purchase. This is considered a user replaceable item, therefore labor charges will not be paid by the manufacturer. The manufacturer will pay shipping charges.

\* Warranty is null and void if non-CSA approved product is transported from the U.S.

### OUTSIDE THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA AND CANADA:

#### LIMITED FIRST YEAR WARRANTY

If your DACOR product fails to function within one year of the original date of purchase, due to a defect in material or workmanship, DACOR will furnish a new part, F.O.B. factory, to replace the defective part. All delivery, installation and labor costs are the responsibility of the purchaser. The owner must provide proof of purchase, upon request, and have the appliance accessible for service.

# **WARRANTY & SERVICE**

## **What is Not Covered**

- Service calls to educate the customer in the proper use and care of the product.
- Failure of the product when used for commercial, business, rental or any application other than for residential consumer use.
- Replacement of house fuses or fuse boxes, or resetting of circuit breakers.
- Damage to the product caused by accident, fire, flood or other acts of God.
- Breakage, discoloration or damage to glass, metal surfaces, plastic components, trim, paint, or other cosmetic finish, caused by improper usage or care, abuse, or neglect.

THE REMEDIES PROVIDED FOR IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES. THEREFORE, NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE FIFTY STATES OF THE UNITED STATES, THE DISTRICT OF COLUMBIA AND CANADA, ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR USE OR PURPOSE, ARE LIMITED IN DURATION TO ONE YEAR FROM THE DATE OF ORIGINAL PURCHASE. IN NO EVENT SHALL DACOR BE LIABLE FOR INCIDENTAL EXPENSE OR CONSEQUENTIAL DAMAGES. NO WARRANTIES, EXPRESS OR IMPLIED, ARE MADE TO ANY BUYER FOR RESALE.

Some states do not allow limitations on how long an implied warranty lasts, or do not allow the exclusion or limitation of inconsequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

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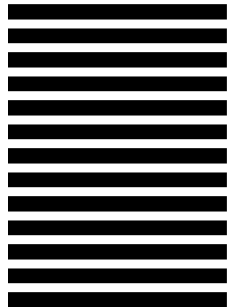


NO POSTAGE  
NECESSARY  
IF MAILED  
IN THE  
UNITED STATES

**BUSINESS REPLY MAIL**  
FIRST-CLASS MAIL      PERMIT NO. 4507      DIAMOND BAR CA

POSTAGE WILL BE PAID BY ADDRESSEE

ATTN: WARRANTY PROCESSING DEPT  
DACOR  
1440 BRIDGEGATE DR STE 200  
PO BOX 6532  
DIAMOND BAR CA 91765-9861





Please visit [www.dacor.com](http://www.dacor.com) to activate your warranty online.

# WARRANTY INFORMATION



### IMPORTANT:

Your warranty for this product CANNOT BE ACTIVATED until this form has been returned to Dacor. If you have purchased more than one Dacor product, Please return all forms in one envelope.

Please rest assured that under no conditions will Dacor sell your name or any of the information on this form for mailing list purposes. We are very grateful that you have chosen Dacor products for your home and do not consider the sale of such information to be a proper way of expressing our gratitude!

(Please Print or Type)

Owner's Name: \_\_\_\_\_  
Last First Middle

Street: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Purchase Date: \_\_\_\_\_ Email: \_\_\_\_\_ Telephone: \_\_\_\_\_

Dealer: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Your willingness to take a few seconds to fill in the section below will be sincerely appreciated. Thank you.

1. How were you **first** exposed to Dacor products? (Please check one only.)

- A. T.V. Cooking Show
- B. Magazine
- C. Appliance Dealer Showroom
- D. Kitchen Dealer Showroom
- E. Home Show
- F. Builder
- G. Architect/Designer
- H. Another Dacor Owner
- I. Model Home
- J. Other \_\_\_\_\_

2. Where did you buy your Dacor appliances?

- A. Appliance Dealer
- B. Kitchen Dealer
- C. Builder Supplier
- D. Builder
- E. Other \_\_\_\_\_

3. For what purpose was the product purchased?

- A. Replacement **only**
- B. Part of a Remodeled
- C. New Home
- D. Other \_\_\_\_\_

4. What is your household income?

- A. Under \$75,000
- B. \$75,000 – \$100,000
- C. \$100,000 – \$150,000
- D. \$150,000 – \$200,000
- E. \$200,000 – \$250,000
- F. Over \$250,000

5. What other brands of appliances do you have in your kitchen?

- A. Cooktop \_\_\_\_\_
- B. Oven \_\_\_\_\_
- C. Dishwasher \_\_\_\_\_
- D. Refrigerator \_\_\_\_\_

6. Would you buy or recommend another Dacor product?

- Yes
- No

Comments: \_\_\_\_\_

Thank you very much for your assistance. The information you have provided will be extremely valuable in helping us plan for the future and giving you the support you deserve.



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