

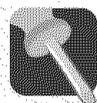
Top Mount Refrigerator

Use & Care Guide

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Important Safety Instructions

Installer: Please leave this manual with this appliance.

Consumer: Please read and keep this Use & Care Guide for future reference. This manual provides proper use and maintenance information.

Keep sales receipt and/or cancelled check as proof of purchase.

If you have questions, call:

1-800-688-1120 U.S.A. and Canada

1-800-688-2080 (U.S. TTY for hearing or speech impaired) (Mon.-Fri., 8 a.m.-8 p.m. Eastern Time)

Have complete model and serial number identification of your refrigerator. This is located on a data plate inside the refrigerator compartment, on the upper left side. Record these numbers below for easy access.

Model Number _____

Serial Number _____

Date of Purchase _____

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 manual 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 appliance.

Always contact your dealer, distributor, service agent or 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

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

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 separate 115 volt, 15 amp., 60 cycle line. Do not modify plug on power cord. If plug does not fit electrical outlet, have proper outlet installed by a qualified electrician.
8. Do not use a two-prong adapter, extension cord or power strip.
9. Do not remove warning tag from power cord.
10. Do not tamper with refrigerator controls.
11. Do not service or replace any part of refrigerator unless specifically recommended in Use & Care Guide or published user-repair instructions. Do not attempt service if instructions are not understood or if they are beyond personal skill level.
12. Always disconnect refrigerator from electrical supply before attempting any service. Disconnect power cord by grasping the plug, not the cord.
13. 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.
14. 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.
15. Replace worn power cords and/or loose plugs.
16. Always read and follow manufacturer's storage and ideal environment instructions for items being stored in refrigerator.



Important Safety Instructions

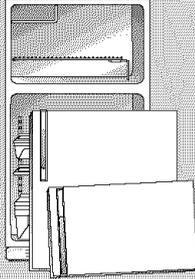
⚠ DANGER

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.

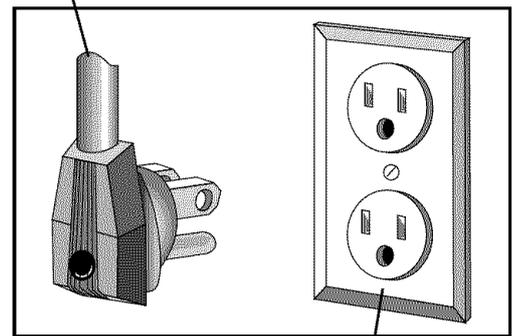
Before you throw away your old refrigerator or freezer:

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



This appliance is equipped with a three-pronged 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.

Power supply cord with three-prong grounding plug



Grounding type wall receptacle

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE



Installation

Your new refrigerator was packed carefully for shipment. Remove and discard shelf packing and tape.

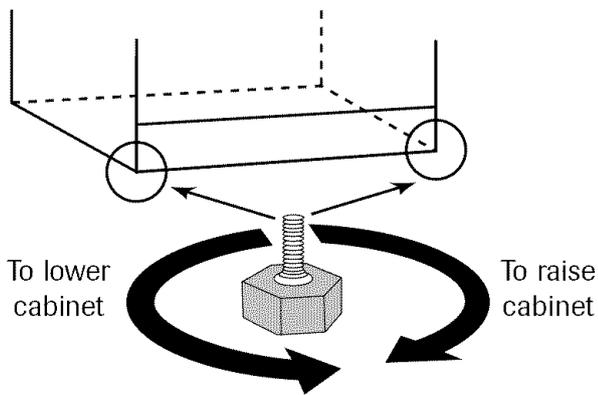
Location

- Allow for a free flow of air through the front base grille.
- Install the refrigerator where the room temperature will not go below 55° F. With temperatures below 55° F, the refrigerator will not run frequently enough to maintain proper temperature in the freezer.
- Allow a minimum ½" clearance on the sides, top and back for ease of installation. If refrigerator is placed with the door hinge side against a wall, you may want to allow additional space so the door can be opened wider.
- Use caution when installing the unit on vinyl or hardwood floors so as not to mark or otherwise damage the flooring. A piece of plywood, a rug or other material should be used to protect the floor while positioning the unit.

Leveling

To enhance its appearance and to maintain performance, your refrigerator should be leveled after it has been rolled into its final location.

- Adjust the leveling/lock screws beneath each front corner at the base of the cabinet. Turn these leveling/lock screws clockwise to raise a cabinet corner and counterclockwise to lower a cabinet corner.



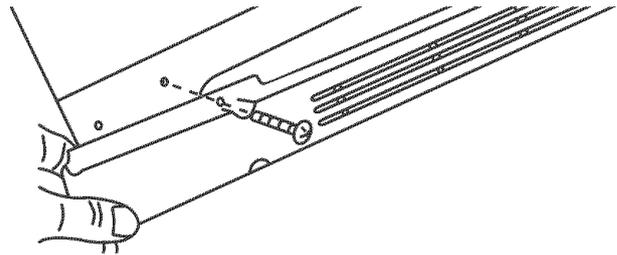
- If the floor is not level and it is necessary to raise the rear of the cabinet, we suggest rolling the rear wheels onto a piece of plywood or other shim material.

Front Base Grille

The front base grille was packaged inside the refrigerator for shipment and should be installed after the refrigerator has been leveled.

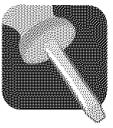
To Install:

- Use a Phillips screwdriver to remove the two Phillips head screws at the base of the refrigerator.
- Align the base grille to the screw holes. (The cut out side on the base grille installs around the lower hinge of the door.)
- Secure the base grille into place by reinstalling the Phillips screws back into their original screw holes.



Energy Saving Tips

- Locate the refrigerator away from heat producing appliances such as the range or dishwasher, heat vents and direct sunlight.
- Level the refrigerator and do not block ventilation around the front base grille.
- Let hot dishes cool slightly before putting into the refrigerator or freezer.
- Cover liquids.
- Keep the freezer full to near capacity so less cold air will escape during door openings. When the freezer is less than ⅔ full, place milk cartons half full of water in the freezer.
- Wipe moisture from the outside of containers before placing them into the refrigerator.
- Avoid opening the doors too often.



Installation

⚠ WARNING

To avoid electrical shock which can cause severe personal injury or death:

- Disconnect power to refrigerator before reversing doors.

Reversing Doors

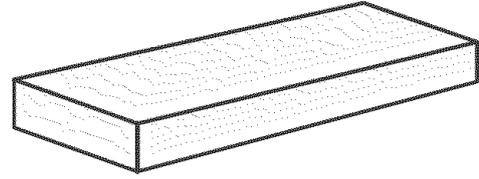
Tools Required:

- Phillips screwdriver
- $\frac{5}{16}$ " socket and ratchet
- $\frac{5}{16}$ " end wrench
- Putty knife

Unplug the refrigerator.

1. Remove the hinge cap and set aside.
2. Remove screws from the upper hinge with a $\frac{5}{16}$ " socket and ratchet and set aside.
3. Carefully lift and remove freezer door (including the upper hinge) off the center hinge.
4. Remove screw and hinge arm from top of the refrigerator door.
5. Carefully lift and remove refrigerator door.
6. Remove front base grille and set aside.
7. Remove hinge plate from lower corner of refrigerator and secure it on the opposite side.
8. Remove the plate from the underside of the refrigerator door and secure it on the opposite side.
9. Remove the plate from the underside of the freezer door and secure it on the opposite side.
10. Remove the plug button(s) from tops of freezer and refrigerator doors and replace them on the opposite side.
11. Remove screw hole plugs from top of cabinet and replace on the opposite side.
12. Remove washers and stem from the inside of the hinge plate and place them on the outside of the hinge plate.
13. Carefully replace refrigerator door on the hinge plate in lower corner.
14. Slide the hinge arm into place and secure with screw.

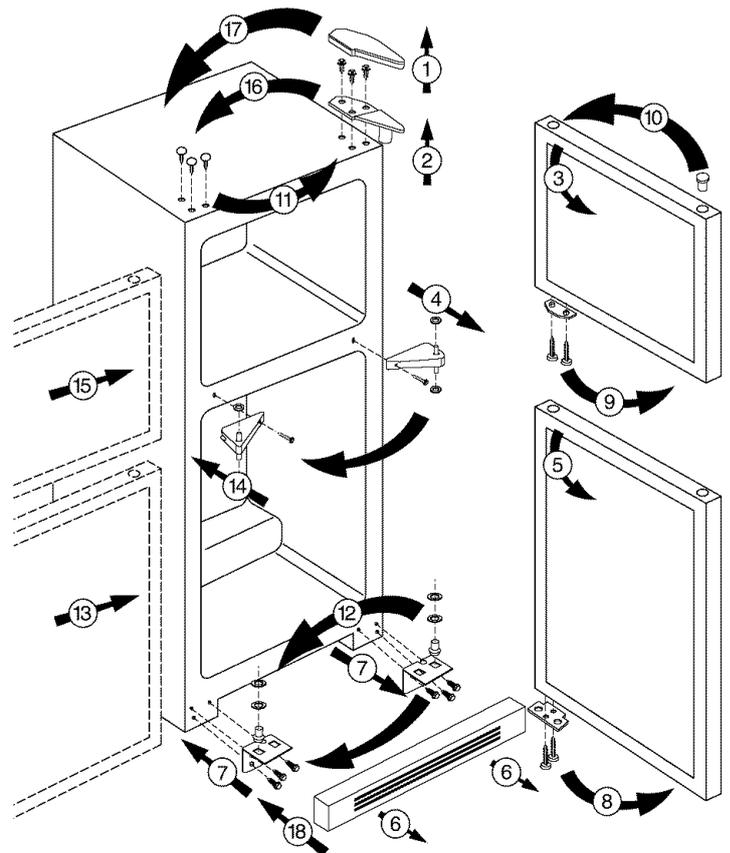
15. Carefully place freezer door on top of hinge arm. Use foam door spacer to set gap.



Note

- Do not discard the foam door spacer. Doors may settle with use.

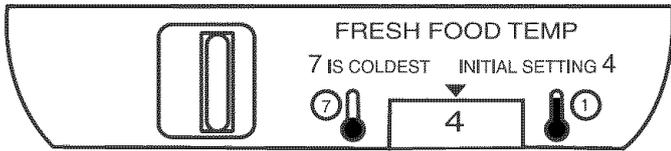
16. Slide top hinge into place on freezer door and secure screws with $\frac{5}{16}$ " wrench.
- Confirm that all screws have been tightened securely.
17. Snap hinge cap securely in place.
 18. Replace front base grille.
- Remember to plug in your refrigerator and reset the controls to the appropriate setting(s).





Temperature Controls

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



The freezer control is located at the back of the freezer compartment.



Initial Settings

- The fresh food control has settings from 1 (cold) to 7 (coldest). Initially set this control on 4.
- The freezer control has settings from cold to coldest. Initially set this control at the mid-line initial setting.

Note

- Your refrigerator will run continuously for several hours when you first start it. This is normal.
- Let the refrigerator run at least four hours before adding food.

Adjusting the Temperature Controls

- 24 hours after adding food, you may decide that one or both compartments should be colder or warmer. If so, adjust the control(s) as indicated in the following table.
- Except when starting the refrigerator, do not change either control more than one number at a time.
- Allow 24 hours for temperatures to stabilize before resetting.
- Changing either control will have some effect on the temperature of the other compartment.

TEMPERATURE CONTROL GUIDE

Fresh Food Compartment too Warm	Adjust fresh food control to next higher setting.
Fresh Food Compartment too Cold	Adjust fresh food control to next lower setting.
Freezer too Warm	Adjust freezer control to next colder setting.
Freezer too Cold	Adjust freezer control to next warmer setting.
Turn Refrigerator "OFF"	Set fresh food control to "OFF".*

- Turning the fresh food control to "OFF" stops cooling in both compartments. It does not shut off power to the refrigerator.

No Defrosting

Your refrigerator is designed to defrost automatically.

Note

- During the automatic defrost cycle, you may notice a red glow/reflection in the vents on the back wall of the freezer compartment and you may hear the sound of water droplets coming into contact with the defrost heater. This is normal during the defrost cycle.

Warm Cabinet Surfaces

At times, the front of the refrigerator cabinet may be warm to the touch. This is a normal occurrence that helps prevent moisture from condensing on the cabinet. The condition will be more noticeable when you first start the refrigerator, during hot weather and after excessive or lengthy door openings.



Looking Inside

Fresh Food Compartment

Shelves

⚠ CAUTION

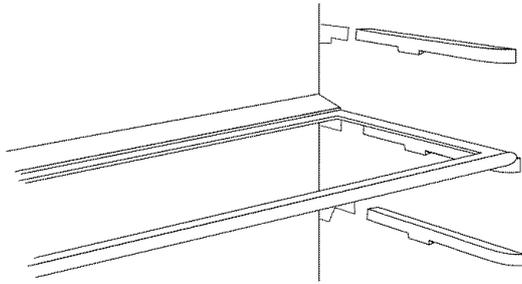
To avoid personal injury or property damage:

- Never attempt to adjust a shelf when it is loaded with food.
- Confirm that shelf is secure prior to loading items onto it.
- Handle glass shelves with care. Shelves may break suddenly if nicked, scratched or exposed to sudden temperature changes.

Select models are equipped with full width shelves that are supported by rails molded into the interior walls of the fresh food compartment. These shelves can easily be adjusted to alternate positions within the compartment.

To Adjust a Shelf:

- Grasp each side of the shelf.
- Pull the shelf forward approximately 1".
- While supporting the shelf from underneath, lift it up and out.
- Slide the shelf into the desired alternate position.



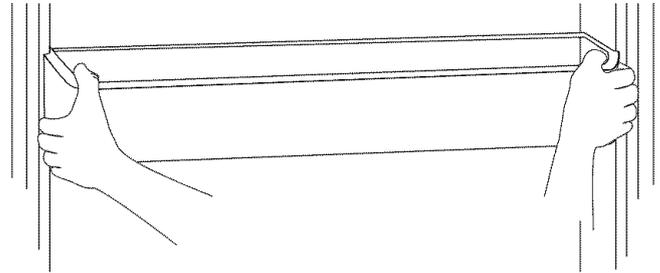
The bucket-style **Door Shelves** accommodate a variety of container sizes and shapes.

To Remove:

- Grasp the shelf on each end.
- Lift the shelf up and out.

To Reinstall:

- While holding the shelf on each end, slide the shelf in and down.
- Push down on the interior center of the shelf to snap it completely into place.



The **Crispers** provide a storage area for fruit and vegetables. Some crisper drawers have slide humidity controls.

For fruit storage, slide the control (select models) to the left to provide lower humidity conditions in the drawer.

For vegetable storage, slide the control (select models) to the right to provide higher humidity conditions in the drawer.

For best results, keep the crispers tightly closed.

To Remove:

- Pull out the crisper until it stops.
- Tilt the drawer up slightly and pull it out.

To Reinstall:

- With the drawer tilted up slightly, align the drawer in the tracks and slide in.

The **Crisper Top** serves as the lower refrigerator shelf.

To Remove:

- Remove the crisper drawers.
- Slightly lift up the front of the shelf.
- Support the shelf from underneath to lift it up and then out of the cabinet.

To Reinstall:

- With the shelf front tilted slightly upward, carefully insert the crisper top back into the cabinet.
- Position the rear and sides of the shelf on the supports and let the crisper top settle into place.



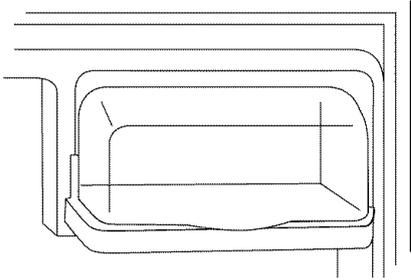
Looking Inside

Dairy Compartment

The **Dairy Compartment** is covered and designed to store spreadable food items such as butter or margarine.

To use this compartment, simply raise the lid to store or retrieve items.

This compartment can be removed for cleaning by lifting up from the bottom and out.



Freezer Compartment

⚠ CAUTION

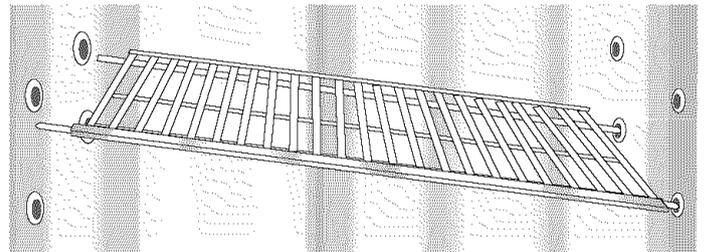
To avoid personal injury or property damage:

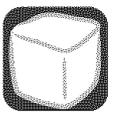
- Never attempt to adjust a shelf when it is loaded with food.
- Confirm that shelf is secure prior to loading items onto it.

Some refrigerators have a full-width shelf in the freezer compartment. This shelf can be adjusted to accommodate a variety of frozen food loads.

To Adjust the Shelf:

- Slide the shelf to the left.
- Lift the left support bars out of the wall support cups.
- Reposition the shelf in the alternate position.





Ice Service

Ice Cube Trays

Select models are equipped with ice cube trays. To release the ice cubes from a tray, hold the tray upside down over a container and twist both ends.

Automatic Ice Maker (optional)

Note

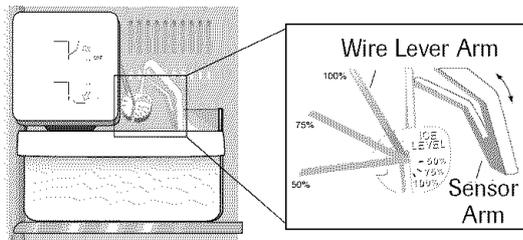
- Energy rating guides that are posted on the refrigerator at the time of purchase do not include optional ice maker energy usage.

Select models are automatic ice maker ready. The number of the appropriate ice maker kit needed for installation into these models appears on the data plate. The kit contains installation instructions and water connection instructions.

Connect the ice maker to the water supply as instructed in the separate instructions furnished with the ice maker. **Proper water flow and a level refrigerator is essential for optimal ice maker performance.**

After your refrigerator has been connected to the water supply, move the sensor arm into the down position. The ice maker will fill with water when the freezer reaches the proper temperature.

Some ice makers are equipped with an adjustable sensor arm that allows you to adjust the amount of ice in your ice storage tray for times when less ice is needed.



To adjust the amount of ice produced: (select models) Rotate the wire lever arm to provide the desired level of ice production. The 100% setting provides maximum ice production.

- It may be 8 to 12 hours before the ice maker furnishes any usable ice cubes. The first one or two batches will probably contain undersized and irregular cubes because of air in the supply line.
- The initial batch may also contain impurities from the new water supply piping. Therefore, all cubes from the first two or three batches should be discarded.

- 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 ice maker will continue to make ice until the supply of ice cubes raises the sensor arm, shutting the ice maker off.
- Certain sounds may accompany the various cycles of the ice maker. The motor may have a slight hum, the cubes will rattle as they fall into an empty storage pan and the water valve may click or “buzz” occasionally.
- 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. Be sure to dry the bin before replacing it.
- To remove the ice bin, pull it forward, away from the ice maker. To avoid the ice maker dumping ice while the bin is removed, turn the ice maker off by lifting the sensor arm.
- To replace the ice bin, reverse the above procedure. Turn the ice maker on by lowering the sensor arm.
- Beverage and foods should not be placed in the ice storage bin for quick chilling. These items can block the sensor arm, causing the ice maker to malfunction.
- Turn off (arm up) the ice maker when the water supply is to be shut off for several hours.

⚠ WARNING

To avoid personal injury or property damage:

- 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.



Food Storage Tips

Fresh Food Storage

- The fresh food compartment of a refrigerator should be kept between 34° F and 40° F with an optimum temperature of 37° F. To check the temperature, place an appliance thermometer in a glass of water and place in the center of the refrigerator. Check after 24 hours. If the temperature is above 40° F adjust the control as explained on page 5.
- Avoid overcrowding the refrigerator shelves. This reduces the circulation of air around the food and results in uneven cooling.

Fruits and Vegetables

- Storage in the crisper drawers traps humidity to help preserve the fruit and vegetable quality for longer time periods (see page 6).
- Sort fruits and vegetables before storage and use bruised or soft items first. Discard those showing signs of decay.
- Always wrap odorous foods such as onions and cabbage so the odor does not transfer to other foods.
- While vegetables need a certain amount of humidity to remain fresh, too much moisture can shorten storage times (especially leafy items). Drain vegetables well before storing.

Meat and Cheese

- Raw meat and poultry should be wrapped securely so leakage and contamination of other foods or surfaces does not occur.
- Occasionally mold will develop on the surface of hard cheeses (Swiss, Cheddar, Parmesan). Cut off at least an inch around and below the moldy area. Keep your knife or instrument out of the mold itself.

Do not try to save individual cheese slices, soft cheese, cottage cheese, cream, sour cream or yogurt when mold appears.

Dairy Food

- Most dairy foods such as milk, yogurt, sour cream and cottage cheese have freshness dates on their cartons for appropriate length of storage. Store these foods in the original carton and refrigerate immediately after purchasing and after each use.

Frozen Food Storage

- The freezer compartment of a refrigerator should be kept at approximately 0° F. To check the temperature, place an appliance thermometer between the frozen packages and check after 24 hours. If the temperature is above 0° F, adjust the control as explained on page 5.
- A freezer operates more efficiently when it is at least $\frac{2}{3}$ full.

Packaging Foods for Freezing

- To minimize dehydration and quality deterioration use aluminum foil, freezer wrap, freezer bags or airtight containers. Force as much air out of the packages as possible and be sure they are tightly sealed. Trapped air can cause the food to dry out, change color and develop an off-flavor (freezer burn).
- Overwrap fresh meats and poultry with suitable freezer wrap prior to freezing.
- **Do not refreeze meat that has completely thawed.**

Loading the Freezer

- Avoid adding too much warm food to the freezer at one time. This overloads the freezer, slows the rate of freezing and can raise the temperature of frozen foods.
- Leave a space between the packages so cold air can circulate freely, allowing food to freeze as quickly as possible.
- Avoid storing hard-to-freeze foods such as ice cream and orange juice on the freezer door shelves. These foods are best stored in the freezer interior where the temperature varies less with door openings.



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
DAIRY PRODUCTS			
Butter	1 month	6-9 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	1-2 weeks	Not recommended	Wrap tightly.
Cottage cheese	3-5 days	Not recommended	Store in original carton. Check carton date.
Sour cream	10 days	Not recommended	
Hard cheese (Swiss, Cheddar and Parmesan)	1-2 months	4-6 months May become crumbly	Wrap tightly. Cut off any mold.
EGGS			
Eggs in the shell	3 weeks	Not recommended	Refrigerate small ends down.
Leftover yolks or whites	2-4 days	9-12 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.
FRUITS			
Apples	1 month	8 months (cooked)	May also store unripe or hard apples at 60-70° F.
Bananas	2-4 days	6 months (whole/peeled)	Ripen at room temperature before refrigerating. Bananas and avocados darken when refrigerated.
Pears, plums, avocados	3-4 days	Not recommended	
Berries, cherries, apricots	2-3 days	6 months	
Grapes	3-5 days	1 month (whole)	
Citrus fruits	1-2 weeks	Not recommended	May also store at 60-70° F. If refrigerated, store uncovered.
Pineapples, cut	2-3 days	6-12 months	Will not ripen after purchase. Use quickly.
VEGETABLES			
Asparagus	1-2 days	8-10 months	Don't wash before refrigerating. Store in crisper.
Brussels sprouts, broccoli, cauliflower, green peas, lima beans, onions, peppers	3-5 days	8-10 months	Wrap odorous foods. Leave peas in pods.
Cabbage, celery	1-2 weeks	10-12 months	Wrap odorous foods and refrigerate in crisper.
Carrots, parsnips, beets, and turnips	7-10 days	8-10 months	Remove tops. Wrap odorous foods and refrigerate in the crisper.
Lettuce	7-10 days	Not recommended	



Food Storage Tips

FOODS	REFRIGERATOR	FREEZER	STORAGE TIPS
POULTRY AND FISH			
Chicken and Turkey, whole	1-2 days	12 months	Keep in original packaging for refrigeration. Place in the Meat and Cheese Drawer. When freezing longer than 2 weeks, overwrap with freezer wrap.
Chicken and Turkey, pieces	1-2 days	9 months	
Fish	1-2 days	2-6 months	
MEATS			
Bacon	7 days	1 month	Fresh meats can be kept in original packaging for refrigeration.
Beef or lamb, ground	1-2 days	3-4 months	
Beef or lamb, roast and steak	3-5 days	6-9 months	Place in the Meat and Cheese Drawer. When freezing longer than 2 weeks, overwrap with freezer wrap.
Ham, fully cooked, whole	7 days	1-2 months	
half	5 days	1-2 months	
slices	3 days	1-2 months	Unopened, vacuum-packed luncheon meat may be kept up to 2 weeks in the Meat and Cheese Drawer.
Luncheon meat	3-5 days	1-2 months	
Pork, roast	3-5 days	4-6 months	Processed meats should be tightly wrapped and stored in the Meat and Cheese Drawer.
Pork, chops	3-5 days	4 months	
Sausage, ground	1-2 days	1-2 months	
Sausage, smoked	7 days	1-2 months	
Veal	3-5 days	4-6 months	Processed meats should be tightly wrapped and stored in the Meat and Cheese Drawer.
Frankfurters	7 days	1 month	

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



Storing the Refrigerator

Vacations*

If you will be gone for a month or less, leave the controls at the usual settings.

During longer absences:

1. Remove all food.
2. Shut off the ice maker (if installed) and the valve where you tapped into the water line to supply the refrigerator.
3. Disconnect the refrigerator from the electrical outlet.
4. Bleed the water from the ice maker fill line and dry the ice maker thoroughly.

* If using an automatic ice maker, discard first two or three ice harvests, when refrigerator is put back into service.

5. Clean and dry the refrigerator thoroughly.
6. Leave the doors open to prevent odors.

⚠ WARNING

Water damage due to improper disconnection and drainage may cause mold/mildew growth.

Moving*

When moving, follow instructions listed in *Vacations*. In addition, remove and carefully pack any items that are easily removable. Ship the refrigerator in an upright position with the doors taped shut.



Care & Cleaning

Refer to the chart on the following page for specific refrigerator cleaning guidelines.

⚠ WARNING

To avoid electrical shock which can cause severe personal injury or death:

- Disconnect the power cord before moving or cleaning the refrigerator.
- Disconnect the power cord before replacing the light bulb.

⚠ CAUTION

To avoid personal injury:

- Wear gloves when changing a light bulb to protect against possible broken glass.

Cleaning Under the Refrigerator

1. Disconnect the power cord.
2. Raise the locking feet, if engaged (see page 3).
3. To prevent an accidental spill, drain any defrost water which may have accumulated in the defrost drain pan. This pan is located behind the front base grille. To remove the pan, push down on both sides and slide it out.
4. If your model has been connected to a water supply for an automatic ice maker, turn off the water before moving the refrigerator.
5. Pull the refrigerator out from the wall.

Replacing a Light Bulb

Always use a standard 40 watt appliance bulb.

The light bulb is located under the top of the refrigerator compartment.

- Unscrew the light bulb and replace.

No Clean™ Condenser

A clean condenser means more efficient refrigerator operation. Thanks to the unique design of the No Clean™ Condenser, there is no longer a need for routine condenser cleaning in normal home usage surroundings.

Some operating environments may be particularly dusty or greasy. In these situations, the condenser can be periodically cleaned to insure maximum efficiency.



Care & Cleaning

⚠ WARNING

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

⚠ CAUTION

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

- Do not touch refrigerated surfaces with wet or damp hands, they may stick to the cold metal surfaces.
- Before cleaning the freezer, allow it to warm up.
- Allow glass shelves to warm up before immersing in warm water.

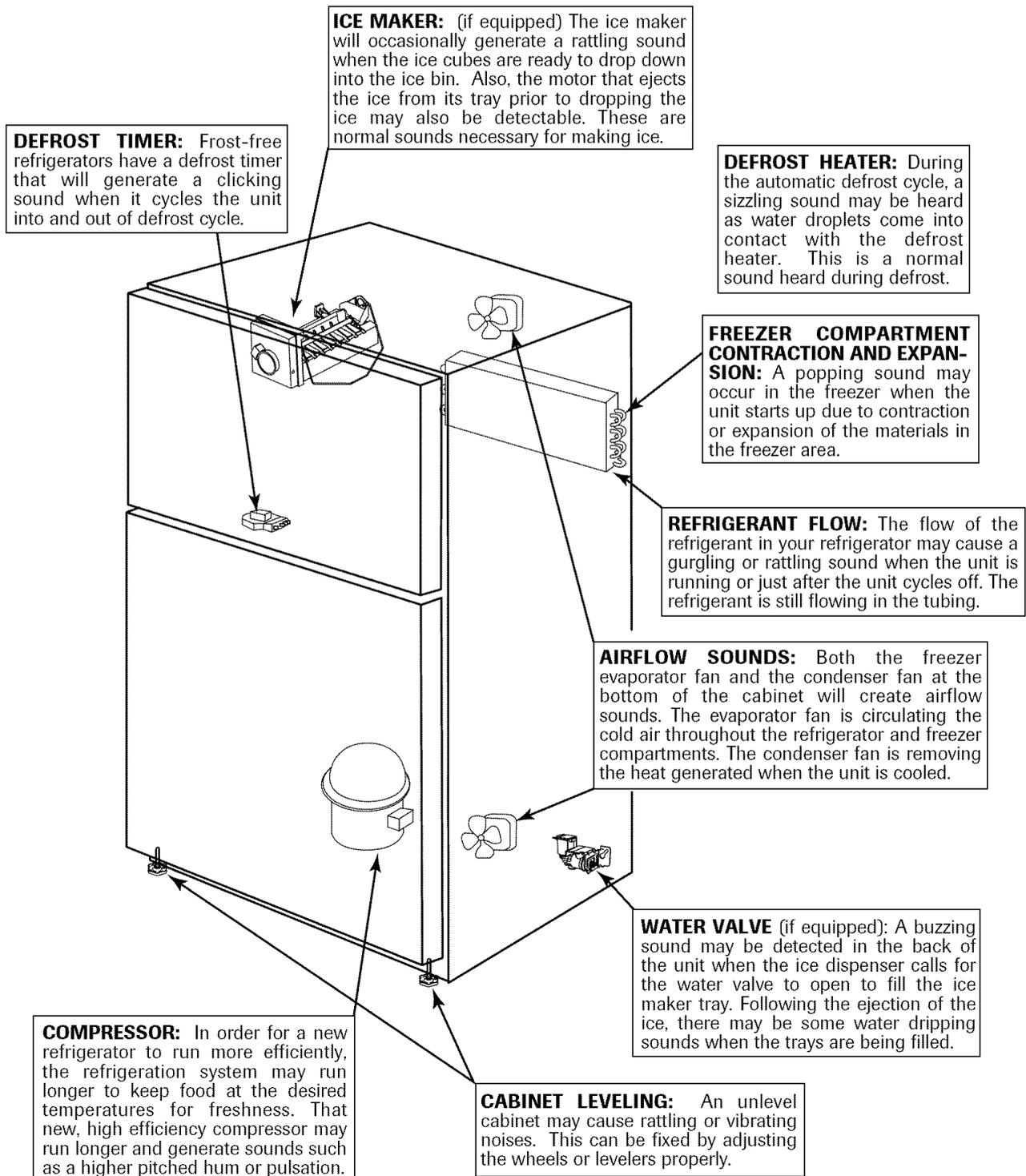
Refrigerator Cleaning Chart

PART		TIPS AND PRECAUTIONS
REFRIGERATOR EXTERIOR		
Front base grille	Mild detergent and warm water. Mild liquid sprays. Vacuum cleaner attachment.	Remove the front base grille (see page 3).
Condenser	Cleaning brush (Part No. 20001017) available from your dealer.	No need for cleaning unless environment is particularly greasy, dusty or there is significant pet traffic in the home (see page 12).
Door handles	Mild detergent and warm water. Mild liquid sprays.	
Painted metal surfaces: Cabinet, doors	Mild detergent and warm water. Mild liquid sprays.	Dry with a clean, soft cloth. Do not wipe the refrigerator with a soiled dishwashing cloth or wet towel. These may leave residue that can scratch and weaken the paint. Do not use scouring pads, powdered cleansers, bleach or cleaners containing bleach. These products can scratch and erode the paint finish. Do not wax plastic or vinyl parts.
Defrost Drain Pan	Mild detergent and warm water.	Routine cleaning usually not necessary unless environment is particularly humid or dusty. Pan should be drained and cleaned prior to moving the refrigerator (see page 12).
REFRIGERATOR AND FREEZER INTERIOR		
Door gasket	Baking soda and warm water. Mild detergent and warm water.	Use 1-2 tablespoons baking soda per quart of water. Be sure to wring out excess water from sponge or cloth when cleaning around controls, lights, or electrical parts.
Glass shelves	Mild detergent and warm water. Glass cleaner. Mild liquid sprays.	Allow the glass to warm up to room temperature before immersing in warm water. Never use hot water.
Interior and door liner	Mild detergent and warm water. Baking soda and warm water.	See above for baking soda solution. Do not use abrasive cleaners, concentrated detergents, bleaches, cleaning waxes, solvents or polish cleaners to clean the refrigerator interior.
Drawers, bins, shelves, etc.	Mild detergent and warm water.	Dry thoroughly. Do not wash in automatic dishwasher.

? Troubleshooting

Normal 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.





Troubleshooting

Review this chart of troubleshooting tips first. . .you may not need to call for service at all.

	PROBLEM	POSSIBLE CAUSES	WHAT TO DO
GENERAL OPERATION	Won't run	Power cord not plugged in.	Push plug into outlet.
		No power to outlet.	Replace fuse, reset circuit breaker.
		Fresh food control set to "OFF" position.	Set fresh food control (see page 5).
		Refrigerator is in automatic defrost.	Wait 25 minutes for defrost cycle to end.
		Room temperature less than 55° F.	Relocate unit to proper climate (see <i>Installation</i> on page 3).
	Runs too long, too frequently	Today's refrigerators start and stop more often to maintain even temperatures.	
		Normal at startup for new or recently installed units.	Wait 24 hours for refrigerator to completely cool down (see <i>Temperature Controls</i> on page 5).
		Prolonged or frequent door openings.	This is normal. Minimize door openings.
		Door not sealing.	Check to see if something is preventing door from closing.
		Front base grille blocked.	Unblock to allow warm air to exit unit.
Light not working	Bulb burned out.	Unplug refrigerator and change bulb (see page 12).	
	No power to unit.	Check to see if power cord is completely plugged in properly.	
Visible glow in freezer vents	Appearance of a red glow or reflection is normal during the defrost cycle.		
Warm air from cabinet bottom	This is normal air flow for condenser circulation.		
Cabinet vibrates	Cabinet not level. Weak floor.	Level cabinet (see page 3).	
Odor in cabinet	Odor producing foods not covered.	Cover or wrap odorous foods tightly. Clean cabinet.	
NOISE	Noise, sounds and vibrations	Normal noise.	See <i>Normal Operating Sounds</i> (page 14).
		Cabinet not level.	Level cabinet (see page 3).
TEMPERATURE	Freezer, refrigerator too warm	Control set too warm. Prolonged door openings.	Adjust temperature control (see page 5). Minimize door openings.
		Room temperature less than 55° F.	Unit will not run often enough to maintain proper temperatures.
		Products with high sugar content may not harden completely when frozen.	
	Freezer, refrigerator too cold	Control set too cold.	Adjust temperature control (see page 5).



Troubleshooting

	PROBLEM	POSSIBLE CAUSES	WHAT TO DO
ICE	Automatic icemaker not working	Sensor arm in up position.	Adjust sensor arm down to "ON" position.
		Cabinet not level.	Level unit (see page 3).
		Water supply not connected or restricted.	Connect water supply, or clear obstructions.
		Freezer too warm.	Adjust freezer temperature control (see page 5).
	Ice cubes have odor/taste	Old cubes.	Discard; ice cubes may absorb odors which affect taste.
		Bad water quality.	Contact local water treatment company.
		Food transmitted odor/taste to ice.	Wrap foods tightly.
	Ice cubes sticking in tray	Residue from minerals in the water.	Wipe trays with vinegar-soaked cloth until clean.
	Ice cubes evaporating	Limited use of ice.	Dump old ice cubes.
	MOISTURE	Moisture on cabinet surface between doors	Not unusual during periods of high humidity.
Moisture on inside cabinet walls or in crisper		Hot humid weather.	Normal.
		Frequent or prolonged door openings.	Minimize door openings.
		Door not closed properly.	Check to see if something is preventing door from closing.
		Food not wrapped properly.	Wrap or cover all foods tightly.
Foods dry out		Crisper not tightly closed.	Close crisper all the way.
		Temperature controls set too cold.	Adjust temperature controls (see page 5).
		Packages not wrapped or sealed properly.	Wrap or cover all foods tightly.
Excessive moisture in crisper		Hot, humid weather.	Minimize door openings.
		Humidity slide on crisper needs adjustment.	Slide control to "Fruit" setting to allow more moisture to leave the drawer.
	Too much moisture on fresh produce before storing.	Do not wash items prior to storage. Wait to wash fresh items until right before use.	
	Foods not stored properly.	Store leafy vegetables in a loosely closed plastic bag. Store items with an outer skin (i.e. apples, oranges, pears, grapes, cucumbers, etc.) in a vented bag or unwrapped in the drawer. Store mushrooms and berries in original vented cartons or boxes, not in plastic bags.	



Warranty & Service

Warranty

Full One Year Warranty - Parts and Labor

One (1) year - From the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

Ice Maker - When purchased with the refrigerator and installed by the dealer, the ice maker will be considered part of the refrigerator for warranty purposes.

Limited Warranty - Major Refrigeration Components

Second Through Fifth Year - After the first year from the date of original purchase, through the fifth year, the manufacturer will repair or replace, at its option, free of charge for parts and labor, any part of the sealed refrigeration system (consisting of the compressor, evaporator, condenser, drier and connecting tubing) and the cabinet liner (exclusive of the door liner) which fail in normal home use. All other costs, including mileage, transportation, trip charge and diagnostic charge, if required, shall be the responsibility of the owner.

Note

The full warranty and the limited warranties apply when the refrigerator is located in the United States or Canada. Refrigerators located elsewhere are covered by the limited warranties only including parts that fail during the first year.

Limitations of Liability

The warrantor shall not be liable for any incidental or consequential damages, including food loss. Some states do not allow the exclusion or limitation of consequential damages, so the above limitation or exclusion may not apply to you.

*The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.*

What is Not Covered By These Warranties:

1. Conditions and damages resulting from any of the following:
 - a. Improper installation, delivery, or maintenance.
 - b. Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
 - c. Misuse, abuse, accidents, or unreasonable use.
 - d. Incorrect electric current, voltage, or supply.
 - e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
 - a. Correct installation errors.
 - b. Instruct the user on the proper use of the product.
 - c. Transport the appliance to the servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

If You Need Service

- Call the dealer from whom your appliance was purchased or call Maytag ServicesSM, Attn: CAIR[®] Center at 1-800-688-1120 U.S.A. and Canada, to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag ServicesSM, Attn: CAIR[®] Center, P.O. Box 2370, Cleveland, TN 37320-2370 or call **1-800-688-1120 U.S.A. and Canada.**
U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

Note

- When writing or calling about a service problem, please include the following information:
 - a. Your name, address and telephone number;
 - b. Model number and serial number;
 - c. Name and address of your dealer or servicer;
 - d. A clear description of the problem you are having;
 - e. Proof of purchase (sales receipt).