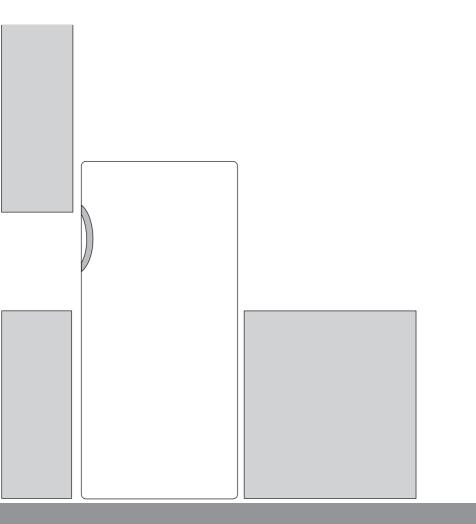


gorenje

DETAILED INSTRUCTIONS FOR USE OF FRIDGE WITH FREEZER



www.gorenje.com

We thank you for the confidence you have shown by purchasing our appliance which is designed to simplify your life. To make the use of the product easier, we have supplied detailed instructions for use, and installation instructions supplied on a separate sheet. The instructions should allow you to learn about your new appliance as quickly as possible.

We wish you find a lot of pleasure in its use.

The appliance is intended solely for household use.

The refrigerator is intended for storing fresh food at temperatures above 0°C. **The freezer** is intended for freezing fresh food and for long-term storage of frozen food (up to one year, depending on the type of food).

Please visit our website where you can enter your appliance model number, indicated on the rating plate or the warranty sheet, to find detailed description of your appliance, tips on use, troubleshooting, service information, instructions for use etc.



http://www.gorenje.com



Important safety warning



General information and tips



Protecting the environment



Do not wash in the dishwasher

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IMPORTANT NOTES AND PRECAUTIONS

BEFORE USING THE APPLIANCE FOR THE FIRST TIME

Before connecting the appliance to the power mains, please read carefully the instructions for use which describe the appliance and its correct and safe use. The instructions apply to several appliance types/models; thus, settings or equipment may be described herein which is not available in your appliance. We recommend saving this instruction manual for future reference and attach it to the appliance if it is sold in the future.

Check for any damage or irregularities on your appliance. If you find your appliance is damaged, notify the retailer from which you have purchased the appliance.

Before connecting the appliance to the power mains, let the appliance rest in a vertical position for a minimum of 2 hours. This will reduce the possibility of operation faults due to the effect of transport on the cooling system.

M IMPORTANT SAFETY INSTRUCTIONS

The appliance must be connected to the power mains and grounded in compliance with the effective standards and regulations.

Before cleaning the appliance, unplug it from the power mains (unplug the power cord from the wall outlet).

If the power cord is damaged, it must be replaced by a service technician or other adequately trained person.

If LED lighting does not work, call a service technician. Do not attempt a repair of the LED lighting yourself, as there is danger of contact with high voltage!

- WARNING! Do not use any electric devices inside the appliance, except for those allowed by the manufacturer of this refrigeration appliance.
- WARNING! Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- WARNING! To avoid any hazard resulting from poor stability of the appliance, make sure it is installed as instructed.

Danger of frostbite

Never put frozen food in your mouth and avoid touching frozen food as this may cause frostnip or frostbite.

Safety of children and vulnerable persons

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or metal capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Remove the packaging intended to protect the appliance or particular parts during transport and keep it outside the reach of children.

It presents danger of injury or suffocation.

Do not let the children play with the appliance.

Cleaning and user maintenance shall not be made by children without supervision.

When removing a used appliance, disconnect the power cord, remove the door, and leave the shelves in the appliance. This will prevent children from locking themselves in the appliance.

Warning regarding the refrigerant

The appliance contains a small amount of an environmentally friendly yet flammable gas R600a. Make sure that no parts of the cooling system are damaged. A gas leak is not hazardous to the environment, but it could cause eye injury or fire.

In case of a gas leak, ventilate the room thoroughly, disconnect the appliance from the power mains, and call a service technician.

IMPORTANT INFORMATION ON THE USE OF APPLIANCE

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WARNING! Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

The appliance may not be used outdoors and it may not be exposed to rain.

Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

If the appliance will be out of use for an extended period of time, switch it off using the relevant button, and unplug it from the power mains. Empty the appliance, defrost it, clean it, and leave the door ajar.

In case of an error or power supply failure, do not open the freezer compartment unless the freezer has not operated for over 16 hours. After this period, use the frozen food or provide sufficient cooling (e.g. a replacement appliance).

Technical information on the appliance

Rating plate can be found in the appliance interior. It indicates data on voltage, gross and net volume, type and amount of refrigerant, and information on the climate classes.



Packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any hazard to the environment.



Removing an obsolete appliance

To protect the environment, take the obsolete appliance to an authorized home appliance collection centre. Before doing so, do the following:

- disconnect the appliance from the power mains;
- do not allow children to play with the appliance.

WARNING! Do not damage the refrigerant circuit. This will also prevent pollution.

The symbol on the product or its packaging indicates that the product should not be treated as normal household waste. The product should be taken to an authorized collection centre for waste electric and electronic equipment processing. Correct disposal of the product will help prevent any negative effects on the environment and health of people which could occur in case of incorrect product removal. For detailed information on removal and processing of the product, please contact the relevant municipal body in charge of waste management, your waste disposal service, or the store where you bought the product.

ADVICE FOR SAVING POWER WITH REFRIGERATION APPLIANCES

- Install the appliance as specified in the instruction manual.
- Do not open the door more often than necessary.
- Occasionally make sure air circulation underneath the appliance is unobstructed.
- Condenser unit on the rear wall should be kept clean (see chapter Cleaning the appliance).
- If the gasket is damaged or does not provide a perfect seal for any reason, have it replaced as soon as possible.
- Store the food in tightly sealed containers or appropriate packaging.
- Before placing the food in the refrigerator, allow it to cool down to room temperature.
- Defrost frozen food in the refrigerator compartment.
- To make use of the entire freezer compartment interior volume, remove some of the drawers as described in the instruction manual.
- Defrost your conventional freezer when an approximately 3–5 millimetre layer of frost or ice has built up on the refrigerated surfaces.
- Make sure the layout of shelves in the compartment is uniform and that the food is placed so that the air can freely circulate in the appliance interior (observe the recommended placement of food as described in the instructions).
- In appliances with a fan, do not block the fan slots or vents.
- If you do not need the fan or the ionizer, switch them off to reduce power consumption.

INSTALLATION AND CONNECTION

SELECTING THE ROOM

• Install the appliance in a dry and well ventilated room. The appliance will operate correctly if the environment temperature is in the interval specified in the table. The appliance class is indicated on the rating plate / label with the basic information on the appliance.

Class	Temperature	Relative Humidity	
SN (subnormal)	from +10 °C to +32 °C		
N (normal)	from +16 °C to +32 °C	~750/	
ST (subtropical)	from +16 °C to +38 °C	≤75%	
T (tropical)	from +16 °C to +43 °C		

- Do not place an appliance in a room where temperature can drop to below 5 °C as this may cause abnormal appliance operation or failure!
- Do not place the appliance near appliances or devices radiating heat, such as a cooker, a stove, a radiator, water heater etc., and do not expose it to direct sunlight. The appliance should stand at least 3 cm away from an electric or gas cooker or at least 30 cm away from an oil or solid fuel stove. If the distance between such source of heat and the appliance is smaller, use an insulating panel.

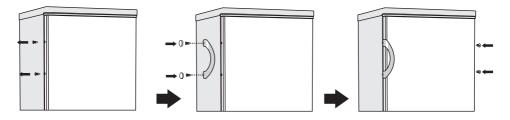
Note: Place the appliance in a sufficiently large room. There should be at least 1 m^3 of space per 8 grams of refrigerant. Amount of refrigerant is indicated on the rating plate in the appliance interior.

• At the base of the kitchen unit intended for building in the integrated appliance, there should be at least 200 cm² free space, for adequate air circulation.

On the upper part of the appliance the air is coming out, so try not to cover the opening for the outflow air.

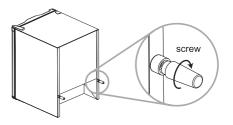
Ignoring this caution may result in damage to the appliance.

Install door external handle (if external handle is present)



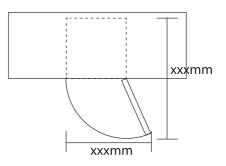
Rear spacer

Screw the rear spacers at the rear of the unit.



Space Requirement

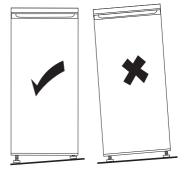
- Keep enough space of door open.
- Keep at least 50mm gap at two sides.



Levelling the unit

To do this adjust the two levelling feet at front of the unit.

If the unit is not level, the doors and magnetic seal alignments will not be covered properly.



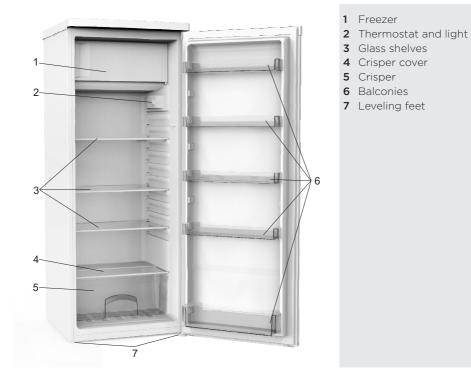
CONNECTING THE APPLIANCE



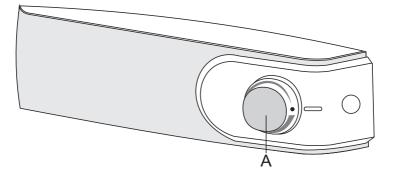
- Connect the appliance to the power mains using the power cord. The wall outlet should be fitted with a ground contact (safety socket). Nominal voltage and frequency are indicated on the rating plate/label with basic information on the appliance.
- The appliance must be connected to the power mains and grounded in compliance with the effective standards and regulations. The appliance will withstand short-term deviations from the nominal voltage, but not more than +/- 6%.

APPLIANCE DESCRIPTION

Appliance interior equipment may change according to the appliance model.



OPERATING THE APPLIANCE



A Temperature setting and on/off knob

SWITCHING THE APPLIANCE ON/OFF

To switch on: rotate the A dial clockwise.

Switching off: Rotate the **A** knob back to the position in which the arrow is aligned with the symbol • (caution: appliance will remain powered, i.e. there will still be electric current in the appliance).

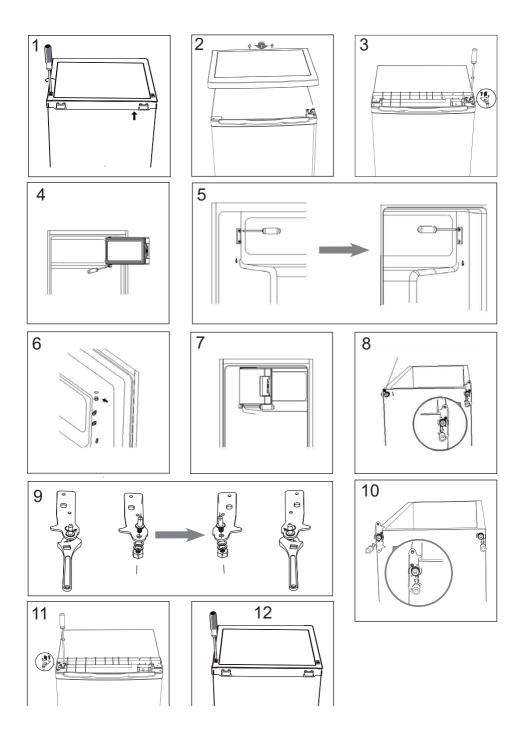
ADJUSTING THE TEMPERATURE IN THE APPLIANCE

- To set the desired temperature, rotate the **A** dial in clockwise direction, i.e. to the right.
- A change in the environment temperature will affect the temperature in the appliance. Adjust the setting with the **A** dial accordingly. Positions towards the **thicker part** of the sign mean a lower temperature in the appliance (cooler). Settings towards the **thinner part of the sign** mean a higher temperature (warmer).
- If the temperature of the room where the appliance is installed is below 16°C, we recommend setting the **A** dial temperature to **the thickest part of the sign**.

CHANGING THE DIRECTION OF DOOR OPENING

Tool required: Philips screwdriver, Flat bladed screwdriver, Hexagonal spanner.

- Ensure the unit is unplugged and empty.
- To take the door off, it is necessary to tilt the unit backwards. You should rest the unit on something solid so that it will not slip during the door reversing process.
- All parts removed must be saved to do the reinstallation of the door.
- Do not lay the unit flat as this may damage the coolant system.
- It's better that 2 people handle the unit during assembly.
- 1. Remove two screws at rear side of top cover.
- 2. Remove top cover and place it aside.
- 3. Unscrew top hinge and then remove door and place it on a soft pad to avoid scratch.
- 4.Unscrew bottom hinge of freezer door. Then remove the door and place it on a soft pad to avoid scratch.
- 5. Move door holder from left side to right side.
- 6. Move hinge hole cover from left side to right side.
- 7. Rotate freezer door and place hinge side at left side. And then fix the door by holder.
- 8. Unscrew bottom hinge. Then remove the adjustable feet from both side.
- 9.Unscrew and remove the bottom hinge pin, turn the bracket over and replace it.
- 10. Refit the bracket fitting the bottom hinge pin. Replace both adjustable feet.
- 11.Place the door back on. Ensure the door is aligned horizontally and vertically, so that the seals are closed on all sides before finally tightening the top hinge.
- 12. Put the top cover and fix it with 2 screws on the back.



APPLIANCE INTERIOR EQUIPMENT

(* EQUIPMENT DEPENDS ON THE MODEL)

MOVABLE SHELVES

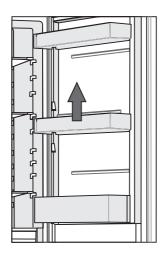




The walls of the refrigerator are equipped with a series of runners so that the shelves can be positioned as desired.



DOOR BALCONIES

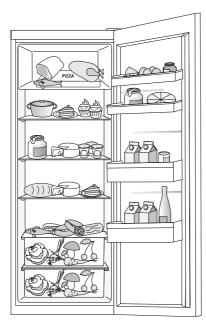


To permit storage of food packages of various sizes, the door balconies can be placed at different heights. To make these adjustments proceed as follows: gradually pull the balcony in the direction of the arrows until it comes free, then reposition as required.

RECOMMENDED DISTRIBUTION OF FOOD IN THE APPLIANCE

Sections in the refrigerator compartment:

- upper part: canned food, bread, wine, pastry etc.
- **middle part:** dairy products, ready-made meals, desserts, soft drinks, beer, cooked food, etc.
- **Crisper:** fresh fruit, vegetables, salads, root vegetables, potatoes, onions, garlic, tomatoes, sauerkraut, turnips etc.



<u>Sections in the refrigerator</u> compartment door:

- **upper/middle door bins:** eggs, butter, cheese etc.
- lower door bins: beverages, cans, bottles
- Do not store fruit (bananas, pineapples, papaya, citruses) and vegetables (zucchini, eggplant, cucumbers, bell peppers, tomatoes, and potatoes) sensitive to low temperatures in the refrigerator.

Freezer sections:

- freezing, storing frozen food (see chapter Freezing and storing frozen food).

Do not store the following in the freezer: lettuce, eggs, apples, pears, grapes, peaches, yoghurt, soured milk, sour cream, and mayonnaise.

STORING FOOD IN THE REFRIGERATOR

IMPORTANT WARNINGS REGARDING FOOD STORAGE

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Correct use of the appliance, appropriate packaging, maintaining the right temperature, and observing the food hygiene standards have a decisive impact on the quality of food storage.

Observe the expiry dates for the food, indicated on the packaging.

Food stored in the refrigerator should be kept in closed containers or in appropriate packaging to prevent it from emitting or receiving odours and humidity.

Do not store inflammable, volatile, and explosive substances in the refrigerator.

Bottles with high alcohol content should be tightly sealed and stored in an upright position.

Some organic solutions, essential oils in lemon and orange peel, butter acid, etc. may damage the plastic surfaces in case of a prolonged contact, causing damage and premature ageing of these materials.

Unpleasant odour warns of lacking cleanliness of the appliance or perished contents (see chapter Cleaning the Appliance).

If you are leaving home for a longer period of time, remove perishables from the refrigerator.

STORING FOOD

TYPE OF FOOD	Optimum storage temperature (°C)	Optimum storage humidity level (%)	Approximate storage time
Pork	-1 to 4	95	3 days
Beef	O to 4	95	up to 3 weeks
Lamb	0 to 4	95	14 days
Chicken	O to 4	95	3 days
Fish	O to 4	95	3 to 10 days
Mollusc	O to 4	95	2 days
Wet-aged beef	1,5	95	16 weeks
Dairy products (yoghurt, sour cream, butter, soft cheese, cheese spreads etc.)	2 to 4	95	7 to 10 days
Beetroot	0	95	3 to 5 months
Broccoli	0	95-100	10 to 14 days
Cabbage, young	0	98-100	3 to 6 weeks
Carrots, ripe	0	98-100	4 to 5 months
Lettuce, winter	0	95-100	2 to 3 weeks
Garlic	0	65-70	6 to 7 months
Kohlrabi	0	98-100	2 to 3 months
Brussels sprouts	0	90-95	3 to 5 weeks
Cabbage, Chinese	0	95-100	2 to 3 months
Cabbage, late varieties	0	98-100	3 to 4 months
Carrots	0	95-100	2 weeks
Cauliflower	0	95-98	2 to 4 weeks
Celery, regular	0	98-100	2 to 3 months
Swiss chard	0	95-100	10 to 14 days
Radicchio	0	95-100	2 to 4 weeks
Corn, sweet	0	95-98	5 to 8 days

TYPE OF FOOD	Optimum storage temperature (°C)	Optimum storage humidity level (%)	Approximate storage time
Leeks	0	95-100	2 to 3 months
Mushrooms	0	95	3 to 4 days
Parsley	0	95-100	2 to 3 days
Parsnip	0	98-100	4 to 6 months
Radish, winter	0	95-100	2 to 4 months
Horseradish	0	98-100	10 to 12 months
Cauliflower	0 to 2	90-95	2 to 4 weeks
Onions	0 to 2	65-70	6 to 7 months
Asparagus	0 to 2	95-100	2 to 3 weeks
Peas, green	0 to 2	95-98	1 to 2 weeks
Vegetables, chopped	0 to 2	90-95	up to 5 days
Brussels sprout	0 to 2	90-95	1 to 2 weeks
Gooseberries	0 to 2	90-95	3 to 4 weeks
Cucumbers	4 to 10	95	10 to 14 days
Potatoes	7 to 10	90-95	up to 9 months
Avocado, unripe	7 to 10	85-95	up to 6 weeks
Bell peppers	7 to 10	90-95	2 to 3 weeks
Tomatoes	10 to 12	85-90	4 to 7 days
Beans, seeds	< 15	40-50	6 to 10 months
Pears	-3	90-95	2 to 7 months
Apricots	-1	90-95	1 to 3 weeks
Strawberries	0	90-95	3 to 7 days
Raspberries	0 to 2	90-95	2 to 3 days
Currants	0 to 2	90-95	1 to 4 weeks
Blueberries	0 to 2	90-95	14 days
Cherries	0 to 2	90-95	2 to 3 weeks
Grapes	0 to 2	85	2 to 8 weeks
Kiwi, ripe	0 to 2	90-95	1 to 3 months
Peaches	0 to 2	90-95	2 to 4 weeks

TYPE OF FOOD	Optimum storage temperature (°C)	Optimum storage humidity level (%)	Approximate storage time
Cherries	0 to 2	90-95	2 to 3 weeks
Kiwi, unripe	0 to 2	90-95	2 to 6 months
Nectarines	0 to 2	90-95	1 to 3 weeks
Oranges	0 to 2	90-95	2 to 4 weeks
Persimmon	0 to 2	90-95	2 to 3 months
Plums	0 to 2	90-95	2 to 5 weeks
Fruit, chopped	0 to 2	90-95	up to 10 days
Apples	0 to 4	90-95	1 to 12 months
Melons	4	90-95	15 days
Oranges	4 to 7	90-95	2 to 4 weeks
Tangerines	5 to 8	90-95	2 to 4 weeks
Mango	10 to 13	85-95	2 to 3 weeks
Melons	10 to 13	85-95	1 to 2 weeks
Pineapples	10 to 13	85-95	2 to 4 weeks
Lemons	11 to 13	90-95	2 to 3 weeks
Watermelon	12 to 15	85-95	1 to 3 weeks
Bananas, ripe	13 to 16	85-95	3 days
Grapefruit	13 to 16	90-95	1 to 3 weeks

FREEZING AND STORING FROZEN FOOD

IMPORTANT WARNINGS ON FREEZING

Only use the freezer to freeze food appropriate for freezing. Always use quality and fresh food.

Select the most suitable packaging for the food and use the packaging correctly.

Make sure the packaging is air and water tight so that the food does not dry out and loose its vitamins.

Indicate the type of food, amount, and date of freezing on the packaging.

It is important that the food freezes quickly. Therefore, smaller packages are recommended. Refrigerate the food before freezing.

STORING INDUSTRIALLY FROZEN FOOD

- When storing and using frozen food, observe the manufacturer's instructions. Temperature and expiry date are indicated on the packaging.
- Only choose food with undamaged packaging, stored in freezers at temperatures of -18 °C or lower.
- Do not purchase food covered in frost as this indicates it has been partly thawed several times and that it is of inferior quality.
- Protect the food from thawing during transport. In case of an increase in temperature, storage time will be shorter and quality will deteriorate.

FROZEN FOOD STORAGE TIME

RECOMMENDED STORAGE TIME IN THE FREEZER

Type of food	Time
fruit, beef	from 10 to 12 months
vegetables, veal, poultry	from 8 to 10 months
Venison	from 6 to 8 months
Pork	from 4 to 6 months
finely chopped or ground meat	4 months
bread, pastry, cooked meals, lean fish	3 months
entrails	2 months
smoked sausage, fatty fish	1 month

DEFROSTING FROZEN FOOD

Freezing the food does not kill the microorganisms. After the food is defrosted or thawed, bacteria are re-activated and the food spoils quickly. Use the partially or completely defrosted food as soon as possible. Partial thawing decreases the nutritive value of the food, particularly fruit, vegetables, and ready-to-eat food.

DEFROSTING THE APPLIANCE

AUTOMATIC REFRIGERATOR DEFROSTING

Refrigerator does not need defrosting because the ice on the back interior wall is thawed automatically.

Any accumulated ice will melt when the compressor unit is inactive. Drops will flow through an opening in the refrigerator rear wall into a tray fitted above the compressor, from where they will evaporate.

Make sure the opening in the back wall in the refrigerator interior is never blocked by food or any other object.

If an excessive layer of ice is formed on the rear wall of refrigerator interior (3–5 mm), switch off the appliance and defrost the appliance manually.

DEFROSTING A CONVENTIONAL FREEZER

- Defrost the freezer when an approximately 3–5 millimetre layer of frost or ice has built up.
- 24 hours before defrosting, activate the super freeze function to additionally cool the food (see section Freezing procedure).

After this period, remove the food from the freezer and protect them from defrosting.

- Switch off the appliance (see chapter Switching the appliance on/off) and unplug the power cord.
- Do not use a knife or any other sharp object to remove the frost, as you may damage the cooling system.
- Do not use a knife or any other sharp object to remove the frost, because you may damage a pipe of the cooling system.
- To speed up the defrosting process, place a pot of hot water on the glass shelf.
- Clean and dry the appliance interior (see chapter Cleaning the Appliance).

CLEANING THE APPLIANCE



Before cleaning, unplug the appliance from the power mains – switch off the appliance (see chapter Switching the Appliance On/Off) and unplug the power cord from the wall outlet.

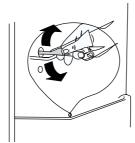
• Use a soft cloth to clean all surfaces. Cleaners that contain abrasive substances, acids, or solvents are not suitable for cleaning as they may damage the surface.

Clean the appliance exterior with water or a mild solution of suds. Lacquer-coated and aluminium surfaces may be cleaned with lukewarm water to which you have added a mild detergent. Use of cleaners with low alcohol content is allowed (e.g. window cleaners). Do not use cleaners containing alcohol for cleaning plastic materials.



Appliance interior can be cleaned with lukewarm water to which you can add some vinegar.

- X
- Do not wash the parts of appliance interior equipment in a dishwasher as they may be damaged.



- To avoid defrost water overflowing into the fridge, periodically clean the drain hole at back of fridge compartment. Use a cleaner to clean the hole as showed in right picture.
- After cleaning, switch the appliance back on and insert the food.

TROUBLESHOOTING

Problem:	Possible cause	Solution
	• Temperature regulation knob is set at number "O".	• Set the knob at other number to switch on the appliance.
Appliance does not work	• Mains plug is not plugged in or is loose	• Insert mains plug.
HOL WOLK	 Fuse has blown or is defective 	• Check fuse, replace if necessary.
	Socket is defective	• Mains malfunctions are to be corrected by an electrician.
	• Temperature is not properly adjusted.	• Please look in the initial Temperature Setting section.
	• Door was open for an extended period.	• Open the door only as long as necessary.
The food is too warm.	• A large quantity of warm food was placed in the appliance within the last 24 hours.	• Turn the temperature regulation to a colder setting temporarily.
	• The appliance is near a heat source.	• Please look in the installation location section.
Appliance cools too much	• Temperature is set too cold.	• Turn the temperature regulation knob to a warmer setting temporarily.

Problem:	Possible cause	Solution
	• Appliance is not level.	• Re-adjust the feet.
	• The appliance is touching the wall or other objects.	 Move the appliance slightly.
Unusual noises	• A component, e.g. a pipe, on the rear of the appliance is touching another part of the appliance or the wall.	 If necessary, carefully bend the component out of the way.
Water on the floor	• Water drain hole is blocked.	• See the Cleaning section.
Side panel is hot	• Condenser is inside the panel.	• It's normal.

If the malfunction shows again, contact the Service Center.

INFORMATION ABOUT APPLIANCE NOISE

Cooling in refrigerator freezers is made possible by a cooling system that also includes a compressor (and a fan with some appliances), which generates some noise. The level of noise depends on installation, proper use, and age of the appliance.

- After connecting the appliance to the power mains, compressor operation, or the sound of flowing liquid, may be somewhat louder. This is not a sign of malfunction and it will not affect the useful life of the appliance. In time, appliance operation and this noise will become quieter.
- Sometimes, unusual or loud noises may appear during appliance operation; these are mostly the result of improper installation:
 - The appliance must stand level and stable on a solid base.
 - The appliance may not be in contact with a wall or adjacent furniture.
 - Make sure the interior equipment sits firmly in its place and that the noise is not caused by rattling cans, bottles or other containers placed next to each other.
- Due to the higher workload on the cooling system when the door is opened more frequently or for a longer time, when a large amount of fresh food is introduced or when intensive freezing or cooling functions are activated, the appliance can temporarily generate more noise.

WE RESERVE THE RIGHT TO CHANGES THAT DO NOT AFFECT THE APPLIANCE FUNCTIONALITY.

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