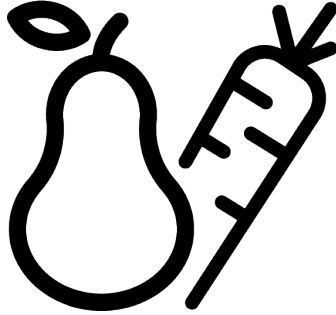


# Whirlpool

Refrigerator / User Manual

Congélateur / Réfrigérateur / Manuel d'utilisation

ثلاجة / دليل المستخدم



WBIF565303WDZ

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## Please read this manual first!

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### Dear Customer

Thank you for choosing this product.

Please register your products on [www.register10.eu](http://www.register10.eu)

We would like you to achieve the optimal efficiency from this high quality product which has been manufactured with state of the art technology. To do this, carefully read this manual and any other documentation provided before using the product.

Heed all information and warnings in the user manual. This way, you will protect yourself and your product against the dangers that may occur. Keep the user manual. Include this manual with the product if you hand it over to someone else.

**The following symbols are used in the user manual and on the product:**




**Read the user manual.**

Please scan the QR code on your appliance in order to reach more information



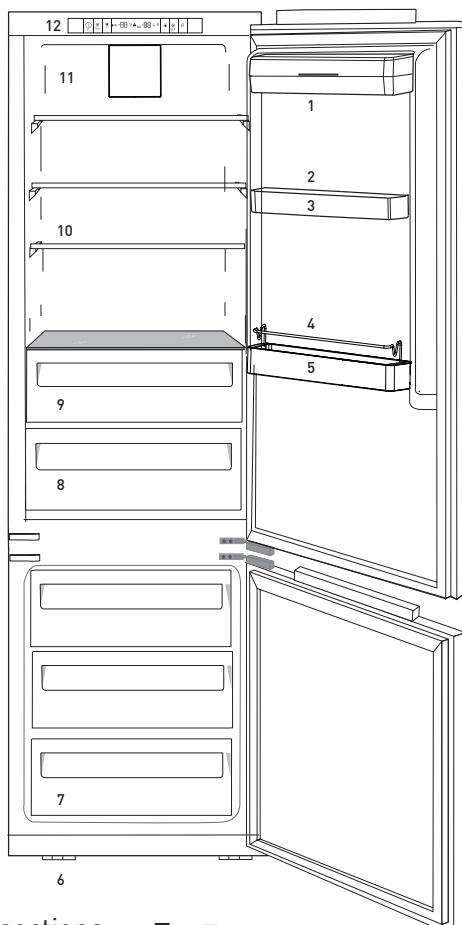
## 1 Environmental Instructions

### 1.1 Disposal Of Packaging Materials

The packaging material is recyclable and is marked with the recycle symbol .

The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

## 2 Your Refrigerator



- |                             |                                 |
|-----------------------------|---------------------------------|
| 1. Butter & Cheese sections | 7. Freezer compartment          |
| 2. Egg tray                 | 8. Crispers                     |
| 3. Adjustable door shelves  | 9. The dairy (cold storage) bin |
| 4. Bottle holder            | 10. Adjustable shelves          |
| 5. Bottle shelf             | 11. Fan                         |
| 6. Adjustable front feet    | 12. Control panel and display   |

**\*Optional:** Figures in this user manual are schematic and may not exactly match your product. If your product does not comprise the relevant parts, the information pertains to other models.

## 3 Installation

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Read the "Safety Instructions" first!

### 3.1 Right Place For Installation

Contact the Authorized Service for the product's installation. To prepare the product for installation, see the information

in the user manual and make sure the electric and water utilities are as required. If not, call an electrician and plumber to arrange the utilities as necessary.

- Place the product on a flat surface to avoid vibration

- Place the product at least 30 cm away from the heater, stove and similar sources of heat and at least 5 cm away from electric ovens.
- When placing two coolers in adjacent position, leave at least 4 cm distance between the two units.
- Keep the product out of direct sunlight and in a dry place.
- Check if the rear wall clearance protection component is present at its location (if provided with the product).

## 3.2 Adjusting the Legs

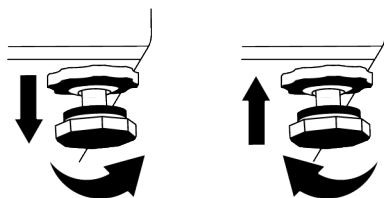
If the product is not in balanced position, adjust the front adjustable legs by rotating them to right or left.

## 4 Preparation

Read the "Safety Instructions" first!

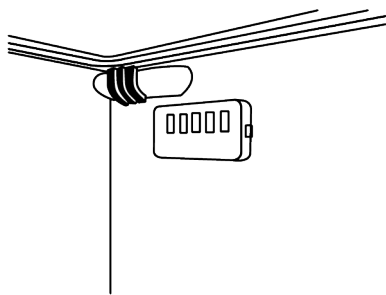
### 4.1 What To Do For Energy Saving

- When loading the food, leave enough space inside the refrigerator to allow sufficient air circulation for cooling.
- Since hot and humid air will not directly penetrate into your product when the doors are not opened, your product will optimize itself in conditions sufficient to protect your food. Under these circumstances, functions and components such as compressor, fan, heater, defrost, lighting, display and so on will operate according to the needs by consuming minimum energy.
- In case that multiple options are present, glass shelves must be placed so that the air outlets at the rear wall are not blocked and preferably, in a way that air outlets remain below the glass shelf. This combination may help improving air distribution and energy efficiency.
- Using the below drawer when storing is strongly recommended.
- For optimum performance, Quick Freezing can be used (if available), 24 hours prior to placing fresh foods in the freezer.
- In most cases, 24 hours is enough for the Quick Freezing function after fresh foods are placed in the freezer. After some time, Quick Freezing function will deactivate automatically.
- When freezing a small amount of food, Quick Freezing function can be deactivated after some time to ensure energy saving.
- Depending on the product's features; defrosting frozen foods in the cooler compartment will ensure energy saving and preserve food quality.
- In order to load the maximum quantity of food into the freezer compartment of your refrigerator, the upper drawers should be taken out and the food should be placed onto the wire/glass shelves.
- Place the food as shown below, keeping a distance from the cooler compartment temperature sensor. If they are in contact with the sensor, energy consumption of the appliance might increase.



### 3.3 Hot Surface Warning

The side walls of your product are equipped with cooler pipes to enhance the cooling system. High pressure fluid may flow through these surfaces, and cause hot surfaces on the side walls. This is normal and it does not require servicing.



- Store food in the cooler or chill compartment according to proper storage conditions to save energy.
- Food packages shall not be in direct contact with the temperature sensor located in the freezer compartment.

## 4.2 First Use

Before using your product make sure the necessary preparations are made in line with the instructions in "Safety Instructions" and "Installation" sections.

- Wait for at least 2 hours before operating the product, to ensure the complete efficiency of refrigeration.
- Keep the product running without placing any food inside for 6 hours and the product door should be kept as closed as possible.
- The temperature change caused by opening and closing of the door while using the product may normally lead to condensation on door/body shelves and glassware placed in the product.

## 5 Operating the Product

Read the "Safety Instructions" first!

- The product shall be used for storing food only.
- Turn off the water valve if you will be away from home (e.g. at vacation) and you will not be using the Icematic or the water dispenser for a long period of time. Otherwise, water leaks may occur.

- A sound will be heard when the compressor is engaged. It is normal for the product to make noise even if the compressor is not running, as fluid and gas may be compressed in the cooling system.
- It is normal for the front edges of the product to be warm. These areas are designed to warm up in order to prevent condensation
- For some models, indicator panel turns off automatically 1 minute after the door closes. It will be reactivated when the door is opened or any button is pressed.

## 4.3 Climate Class and Definitions

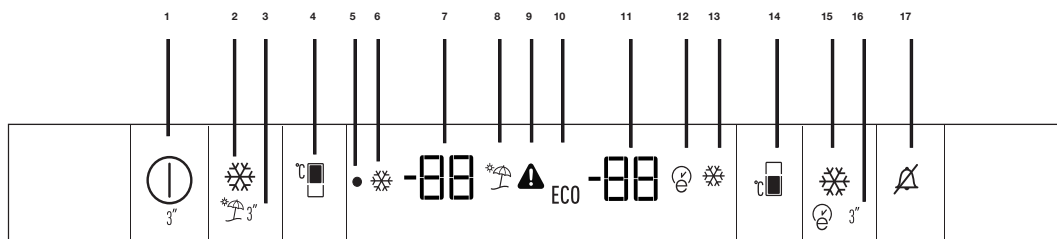
Please refer to the Climate Class on the rating plate of your device. One of the following information is applicable to your device according to the Climate Class.

- **SN:** Long Term Temperate Climate: This cooling device is designed for use at ambient temperatures between 10 °C and 32 °C.
- **N:** Temperate Climate: This cooling device is designed for use at ambient temperatures between 16°C and 32 °C.
- **ST:** Subtropical Climate: This cooling device is designed for use at ambient temperatures between 16°C and 38°C.
- **T:** Tropical Climate: This cooling device is designed for use at ambient temperatures between 16°C and 43°C.

## Unplugging the Product

- Remove the food to prevent odours,
- Wait for the ice to melt, clean the interior and let it dry, leave the doors open to avoid damaging the inner body plastics.

### 6.1 Control Panel of the Product



#### 1-On/Off function

Press the On/Off button for 3 seconds to turn off or turn on the fridge.

#### 2-Quick Fridge Function

When you press Quick Fridge button, the temperature of the compartment will be colder than the adjusted values.

This function can be used for food placed in the fridge compartment and required to be cooled down rapidly.

If you want to cool large amounts of fresh food, it is recommended to activate this feature before putting the food into the fridge. Quick Fridge indicator will remain lit when the Quick Fridge function is enabled. To cancel this function press Quick Fridge button again. Quick Fridge indicator will turn off and return to its normal settings. If you do not cancel it, Quick Fridge will cancel itself automatically after 1 hours or when the fridge compartment reaches to the required temperature. This function is not recalled when power restores after a power failure.

#### 3-Vacation Function

Press the Quick Fridge/Vacation button for 3 seconds to activate Vacation function."--" icon comes on when the function is active.

Function is deactivated by pressing the same button for 3 seconds again or by pressing Fridge set button.

#### 4-Fridge Set Function

This function allows you to make the fridge compartment temperature setting. Press this button to set the temperature of the fridge compartment to 8°, 7°, 6°, 5°, 4°, 3°, 2° or 1° respectively.

#### 5-Off Indicator

Off Indicator lits when the fridge is "Off" mode.

#### 6-Quick Fridge Indicator

This icon lits when the Quick Fridge function is active.

#### 7-Fridge Compartment Temperature Setting Indicator

Indicates the temperature set for the Fridge Compartment.

#### 8-Vacation Indicator

This icon lits when the Vacation function is active.

### **9-High Temperature Error / Warning Indicator**

This icon comes on during high temperature failures and error warnings.

### **10-Economic Usage Indicator**

Economic Usage Indicator turns on when the Freezer Compartment is set to -18°C. Economic Usage Indicator turns off when the Quick Fridge or Quick Freeze function is selected.

### **11-Freezer Compartment**

Temperature Setting Indicator Indicates the temperature set for the Freezer Compartment.

### **12-Eco-Extra Indicator**

Eco-Extra Indicator lits when the Eco Extra function is active.

### **13-Quick Freeze Indicator**

This indicator lits when the Quick Freezer function is active.

### **14-Freezer Set Function**

This function allows you to make the freezer compartment temperature setting. Press this button to set the temperature of the freezer compartment to -18, -19,-20,-21, -22,-23 and -24 respectively.

### **15-Quick Freeze Function**

Quick Freeze indicator turns on when the Quick Freeze function is on. To cancel this function press Quick Freeze button again. Quick Freeze indicator will turn off and return to its normal settings. If you do not cancel it, Quick Freeze will cancel itself automatically after 26 hours or when the freezer compartment reaches to the required temperature.

If you want to freeze large amounts of fresh food, press the Quick Freeze button before putting the food into the freezer compartment. If you press the Quick Freeze button repeatedly with short intervals, the electronic circuit protection will be activated immediately.

This function is not recalled when power restores after a power failure.

### **16-Eco-Extra (Special Economic Usage) Function**

Press the Quick Freeze\Eco Extra button for 3 seconds to activate the Eco Extra Function. Refrigerator will start operating in the most economic mode at least 6 hours later and the economic usage indicator will turn on when the function is active. Press the Quick Freeze button for 3 seconds again to deactivate the Eco Fuzzy Function.

### **17-Alarm Off**

When the fridge door is opened for 2 minutes or when there a sensor failure, a sound alarm turns on. Alarm can be turned off by pressing "Alarm Off" button. Sensor failure alarm will not sound till power failure. If you close the door and then open again "Door open alarm" will be activated again after 1 minutes later .

**The temperature can be set between 1-8°C for the chiller compartment and between -24 and -15°C for the freezer compartment. Adjustable temperature values may vary provided that they are within these ranges according to product specifications.**

## **6.2 Storing Food in Your Product**

### **Storing Food in the Cooler and Chill Compartments**

- Compartment temperatures rise prominently if compartment door is opened and closed frequently and kept open for a long time, this can reduce the life span of the food and cause the food to spoil.
- In order not to cause odour and taste changes, the food should be stored in the closed containers.
- To achieve a better and homogeneous cooling, place the food separately in a way that cold air can wander through them.
- Provide air flow by leaving a space between the food and internal wall. If you lean the food against the rear wall, the food may freeze.
- Bring cooked hot meals to the room temperature before placing them in the refrigerator. Then, you can place the tepid meal in the lower shelves of your refrigerator. Place warm foods away from perishable foods.
- Especially pay attention not to mix the foods sold as frozen with the fresh foods.
- Defrost your frozen food in the chill compartment. Thereby, you can cool the chill compartment by using frozen food and save energy.
- Storing unripe tropical fruits (mango, melon varieties, papaya, banana, pineapple) in the refrigerator may speed up the ripening process. This is not recommended because it will cause shorter storage time.
- You should store onions, garlands, gingers and other root vegetables in dark and cold room conditions, not in the refrigerator.
- If you notice that a food has spoiled in the refrigerator, throw away that food and clean the accessories which have come into contact with it.
- In order to cool the meals like soups and stews, which are cooked in the large pots, quickly, you can put them in the refrigerator by separating them into their own shallow containers.
- Place unpackaged food away from eggs.
- Keep the fruits and vegetables separately and store each variety together (for example; apples with apples, carrots with carrots).
- Take green vegetables out of the plastic bag and place them in the refrigerator after wrapping them in a paper towel or drying cloth. If you wash this type of food before placing them in the refrigerator, remember to dry them.
- You can both create a damp environment and provide an air flow by keeping fruits and vegetables, which are prone to drying, in the perforated or unsealed plastic bags.
- Except the cases where extreme circumstances are available in the environment, if your product (on the recommended set values table) is set to the specified set values, the food keep their freshness for a longer time both in the chill compartment and freezer compartment.
- Do not store cold-sensitive vegetables such as green-leaves vegetables, tomatoes, and cucumbers in the chill compartment. If you need to use the chill compartment drawers for storing vegetables, make sure the control panel of your refrigerator is set to 5°C or warmer.

## Storing Food in the Chill Compartment

In the chill compartment, the temperature of the food to be stored in the product can vary between +3 °C and -3 °C. The temperature in the chill compartment may drop be-

low 0°C, and this is not suitable for storing fresh fruits and vegetables. If you need to store fresh food in the cold drawers, make sure to set the refrigerator temperature to 5°C or warmer.

Store Foods In The Different Places According To Their Properties:	
Food	Location
Egg	Door Shelf
Dairy products (butter, cheese)	If available, zero degree (for breakfast food) compartment/ chill compartment
Fruits, vegetables and greenery	Fruit-vegetable compartment, crisper or; In the fresh food compartment, in the vegetable drawer or the Everfresh+ drawer (if available), provided that the refrigerator is set to a temperature above 5°C
Fresh meat, poultry, fish, sausage etc. Cooked foods	If available, zero degree (for breakfast food) compartment/ chill compartment
Ready to serve foods, packaged products, canned foods and pickles	Top shelves or door shelf
Beverages, bottles, spices and snacks	Door Shelf

## Storing Food In The Freezer Compartment

- You can activate Quick Freezing function 4-6 hours before freezing function and perform a faster cooling.
- Bring hot meals to the room temperature before placing them in the freezer compartment.
- Foods to be frozen must be divided into portions according to a size to be consumed, and frozen in separate packages.
- It is recommended to pack the foods before placing them in the freezer.
- In order to prevent expiration of storage time, write the freezing date, time and name of the product on the package according to the storage times of different foods.
- Consume the foods you have defrosted quickly. Defrosted foods cannot be frozen again unless they are cooked. It is not safe to consume the refrozen fresh foods without cooking after they are defrosted.
- As you freeze fresh foods, do not bring them in contact with already frozen foods. Otherwise, frozen foods will be defrosted.

## Storing The Foods, Which Are Sold Frozen

- When storing food, follow the time periods specified in these instructions.
- In order to protect the quality of the food, keep the time interval between purchasing transaction and storing as short as possible.
- Buy frozen food which are stored at -18 °C or lower temperatures.
- Avoid buying foods whose packages are covered with ice etc. This means that the product could be partially defrosted and refrozen. Temperature impacts the quality of the food.
- Store food for manufacturer's recommended time. Remove only the food as much as you need from the freezer.
- Except the cases where extreme circumstances are available in the environment, if your product (on the recommended set values table) is set to the specified set values, the food keep their freshness for a longer time both in the fresh product compartment and freezer compartment.
- If fresh food compartment is set to a lower temperature, fresh fruits and vegetables may be partially frozen.

- The two-star compartments are suitable for pre-frozen food. Ice cream and ice cubes can be stored.
- Freeze food only in 4-star compartment.

Meat and Fish		Preparation	Longest storage time (month)		
Meat Products	Veal	Steak	By cutting them 2 cm thick and placing foil between them or wrapping tightly with stretch	6-8	
		Roast	By packing the pieces of meat in a refrigerator bag or wrapping them tightly with stretch	6-8	
		Cubes	In small pieces	6-8	
		Schnitzel, chops	By placing foil between cut slices or wrapping individually with stretch	6-8	
	Mutton	Chops	By placing foil between meat pieces or wrapping individually with stretch	4-8	
		Roast	By packing the pieces of meat in a refrigerator bag or wrapping them tightly with stretch	4-8	
		Cubes	By packing the shredded meats in a refrigerator bag or wrapping them tightly with stretch	4-8	
	Beef	Roast	By packing the pieces of meat in a refrigerator bag or wrapping them tightly with stretch	8-12	
		Steak	By cutting them 2 cm thick and placing foil between them or wrapping tightly with stretch	8-12	
		Cubes	In small pieces	8-12	
		Boiled meat	By packaging in small pieces in a refrigerator bag	8-12	
	Mince		Without seasoning, in flat bags	1-3	
	Offal (piece)		In pieces	1-3	
	Fermented sausage - Salami		It should be packaged even if it has casing.	1-3	
Ham		By placing foil between cut slices	2-3		
Poultry and hunting animals	Chicken and Turkey		By wrapping in foil	4-6	
	Goose		By wrapping in foil (portions should not exceed 2.5 kg)	4-6	
	Duck		By wrapping in foil (portions should not exceed 2.5 kg)	4-6	
	Deer, Rabbit, Roe Deer		By wrapping in foil (portions should not exceed 2.5 kg, and their bones should be separated)	6-8	
Fish and sea-food	Freshwater fish (Trout, Carp, Crane, Catfish)		After thoroughly cleaning the inside and scales, it should be washed and dried, and the tail and head parts should be cut when necessary.	2	
	Lean fish (Sea bass, Turbot, Sole)			4-6	
	Fatty fish (Bonito, Mackereel, Bluefish, Red Mullet, Anchovy)			2-4	
	Shellfish			Cleaned and in bags	4-6
	Caviar			In its packaging, in an aluminium or plastic container	2-3

"The storage times specified in the table are based on the storage temperature of -18°C. "

Fruits and Vegetables	Preparation	Longest storage time (month)
String bean and Pole bean	By shock boiling for 3 minutes after washing and cutting into small pieces	10-13
Green pea	By shock boiling for 2 minutes after shelling and washing	10-12
Cabbage	By shock boiling for 1-2 minute(s) after cleaning	6-8
Carrot	By shock boiling for 3-4 minutes after cleaning and cutting into slices	12
Pepper	By boiling for 2-3 minutes after cutting the stem, dividing into two and separating the seeds	8-10
Spinach	By shock boiling for 2 minutes after washing and cleaning	6-9
Leek	By shock boiling for 5 minutes after chopping	6-8
Cauliflower	By shock boiling in a little lemon water for 3-5 minutes after separating the leaves, cutting the core into pieces	10-12
Eggplant	By shock boiling for 4 minutes after washing and cutting into 2cm pieces	10-12
Squash	By shock boiling for 2-3 minutes after washing and cutting into 2cm pieces	8-10
Mushroom	By lightly sauteing in oil and squeezing lemon on it	2-3
Corn	By cleaning and packing in cob or granular	12
Apple and Pear	By shock boiling for 2-3 minutes after peeling and slicing	8-10
Apricot and Peach	Divide in half and extract the seeds	4-6
Strawberry and Raspberry	By washing and shelling	8-12
Baked fruit	By adding 10% sugar in the container	12
Plum, Cherry, Sour Cherry	By washing and shelling the stalks	8-12

"The storage times specified in the table are based on the storage temperature of -18°C. "

Dairy Products	Preparation	Longest Storage Time (Month)	Storage Conditions
Cheese (except feta cheese)	By placing foil therebetween, in slices	6-8	It can be left in its original packaging for short term storage. For long-term storage it should also be wrapped in aluminium or plastic foil.
Butter, margarine	In its own packaging	6	In its own packaging or in plastic containers

"The storage times specified in the table are based on the storage temperature of -18°C. "

"The amount of fresh food that can be frozen for a certain period of time is specified on the type label.

### Freezer Details

As per the IEC 62552 standards, the freezer must have the capacity to freeze 4,5 kg of food items at -18°C or lower temperatures at 25°C room temperature in 24 hours for each 100 litres of freezer compartment volume.

Food products can only be preserved for extended periods at or below temperature of -18 °C.

You can keep the foods fresh for months (in freezer at or below temperatures of -18 °C).

The food products to be frozen must not contact the already-frozen food inside to avoid partial defrosting.

Boil the vegetables and filter the water to extend the frozen storage time. Place the food in air-tight packages after filtering and place in the freezer. Bananas, tomatoes, lettuce, celery, boiled eggs, potatoes and similar food items should not be frozen. In case these foods are frozen, only nutritional values and eating qualities will be negatively affected. A rotting that would threaten human health is not in question.

### **Placing The Food**

**Freezer compartment shelves:** Different frozen foods like meat, fish, ice cream, vegetables etc.

**Cooler compartment shelves:** Food items inside pots, capped plate and capped cases, eggs (in closed case)

**Cooler compartment door shelves:** Small and packaged food or beverages

**Crisper:** Vegetables and fruits

**Fresh food compartment:** Delicatessen (breakfast food, meat products to be consumed in short time)