



Built in 70/30 Fridge Freezer Instruction Manual

RI7305



Contact Caple on 0117 938 7420 for spare parts or www.caple.co.uk





C

CONTENTS

Warnings	3
Installation Warnings	6
During Usage	7
Environmental Protection	8
Electrical Connection	9
Ventilation Requirements	10
Description Of The Appliance	11
Using The Appliance	12
Operating your Fridge Freezer	13
Caple Fresh	15
Humidity Controlled Drawer	16
Easy adjustable door balcony	16
Food Storage	17
Cleaning And Maintenance	24
Transport And Repositioning	26
Troubleshooting	26
Energy Saving Tips	28
Technical Fiche	29



WARNING:

- Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- In order to avoid any hazards resulting from the instability of the appliance, it must be fixed in accordance with the following instructions.

If your appliance uses R600a as a refrigerant (this information will be provided on the label of the cooler) you should take care during transportation and installation to prevent the cooler elements from being damaged. R600a is an environmentally friendly and natural gas, but it is explosive. In the event of a leak due to damage of the cooler elements, move your fridge away from open flames or heat sources and ventilate the room where the appliance is located for a few minutes.



- While carrying and positioning the fridge, do not damage the cooler gas circuit.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- This appliance is not designed for commercial use, it is a household appliance only. It is not intended to be used in:
 - Staff kitchen areas in shops, offices and other working environments.
 - Bed and breakfast type environments;
 - By clients in hotels, motels and other residential type environments.
- If the socket does not match the refrigerator plug, it must be replaced by the manufacturer, a service agent or similarly qualified persons in order to avoid a hazard.
- A specially grounded plug has been connected to the power cable of your refrigerator. This plug should be used with a specially grounded socket of 13 amperes. If there is no such socket in your house, please have one installed by an authorised electrician.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental 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.



- If the supply cord is damaged, it must be replaced by the manufacturer, an authorised service agent or similar qualified persons, in order to avoid a hazard.
- This appliance is not intended for use at altitudes exceeding 2000 m.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- When positioning the appliance, ensure the supply cord is not trapped or damaged.
- Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- Do not use plug adapter.



Symbol ISO 7010 W021

Warning; Risk of fire / flammable materials



INSTALLATION WARNINGS

Before using your fridge freezer for the first time, please pay attention to the following points:

- The operating voltage for your fridge freezer is 220-240 V at 50Hz.
- The plug must be accessible after installation.
- Your fridge freezer may have an odour when it is operated for the first time. This is normal and the odour will fade when your fridge freezer starts to cool.
- Before connecting your fridge freezer, ensure that the information on the rating plate (voltage and connected load) matches that of the mains electricity supply. If in doubt, consult a qualified electrician.
- Insert the plug into a socket with an efficient ground connection. If the socket has no ground contact or the plug does not match, we recommend you consult a qualified electrician for assistance.
- The appliance must be connected with a properly installed fused socket. The power supply (AC) and voltage at the operating point must match with the details on the rating plate of the appliance (the rating plate is located on the inside left of the appliance).
- We do not accept responsibility for any damages that occur due to ungrounded usage.
- Place your fridge freezer where it will not be exposed to direct sunlight.
- Your fridge freezer must never be used outdoors or exposed to rain.
- Your appliance must be at least 50 cm away from gas hobs, gas ovens and heater cores, and at least 5 cm away from electrical ovens.
- If your fridge freezer is placed next to a deep freezer, there must be at least 2 cm between them to prevent humidity forming on the outer surface.
- Do not cover the body or top of fridge freezer with lace. This will affect the performance of your fridge freezer.
- Clearance of at least 150 mm is required at the top of your appliance. Do not place anything on top of your appliance.
- Do not place heavy items on the appliance.



- Clean the appliance thoroughly before use (see Cleaning and Maintenance).
- The installation procedure into a kitchen unit is given in the installation section. This product is intended to be used in proper kitchen units only.
- Before using your fridge freezer, wipe all parts with a solution of warm water and a teaspoon of sodium bicarbonate. Then, rinse with clean water and dry. Return all parts to the fridge freezer after cleaning.

DURING USAGE

- Do not connect your fridge freezer to the mains electricity supply using an extension lead.
- Do not use damaged, torn or old plugs.
- Do not pull, bend or damage the cord.
- This appliance is designed for use by adults. Do not allow children to play with the appliance or hang off the door.
- Never touch the power cord/plug with wet hands. This may cause a short circuit or electric shock.
- Do not place glass bottles or cans in the freezer compartment as they will burst when the contents freezes.
- Do not place explosive or flammable material in your fridge. Place drinks with high alcohol content vertically in the fridge compartment and make sure their tops are tightly closed.
- When removing ice from the freezer compartment, do not touch it with bare hands. Ice may cause frost burns and / or cuts.
- Do not touch frozen goods with wet hands. Do not eat ice-cream or ice cubes immediately after they are removed from the freezer compartment.
- Do not re-freeze thawed frozen food. This may cause health issues such as food poisoning. Old and Out-of-order Fridges.
- If your old fridge or freezer has a lock, break or remove the lock before discarding it, because children may get trapped inside it and may cause an accident.
- Old fridges and freezers contain isolation material and refrigerant with CFC. Therefore, take care not to harm environment when you are discarding your old fridges.



C



ENVIRONMENTAL PROTECTION

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice. This appliance is marked according to the European directive on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local council, your household waste disposal service or the retailer where you purchased the product.

CE DECLARATIONS OF CONFORMITY



This appliance has been manufactured to the strictest standards and complies with all applicable legislation, Low Voltage Directive (LVD) and Electromagnetic Compatibility (EMC).



ELECTRICAL CONNECTION

For your safety please read the following information

WARNING:

This appliance must be earthed.

This appliance operates from 220-240 volts and should be protected by a 13 amp fuse in the plug.

The appliance is supplied with a standard 13 amp 3-pin mains plug fitted with a 13-amp fuse. Should the fuse require replacement, it must be replaced with a fuse rated at 13 amp and approved to BS1362.

If the mains plug which is fitted is unsuitable for the socket outlet in your home or is removed for any other reason, please follow the instructions below on how to wire a 13 amp 3 pin plug.

HOW TO WIRE A 13 AMP PLUG.

IMPORTANT:


The wires in the mains lead on this appliance are coloured in accordance with the following code:

Green and Yellow - Earth

Blue – Neutral

Brown – Live

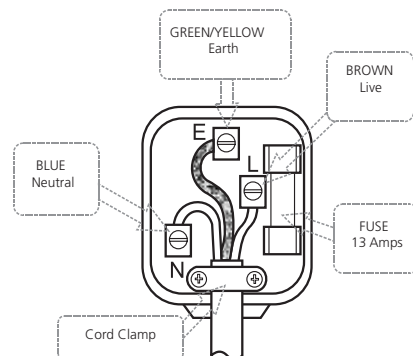
As the colours may not correspond with the markings identifying the terminals in your plug proceed as follows.

The green and yellow wire must be connected to the terminal in the plug which is marked with the letter E or with the earth symbol  or coloured green and yellow.

The blue wire must be connected to the terminal marked N.

The brown wire must be connected to the terminal marked L.

You must make sure the lead is firmly secured under the cord clamp.





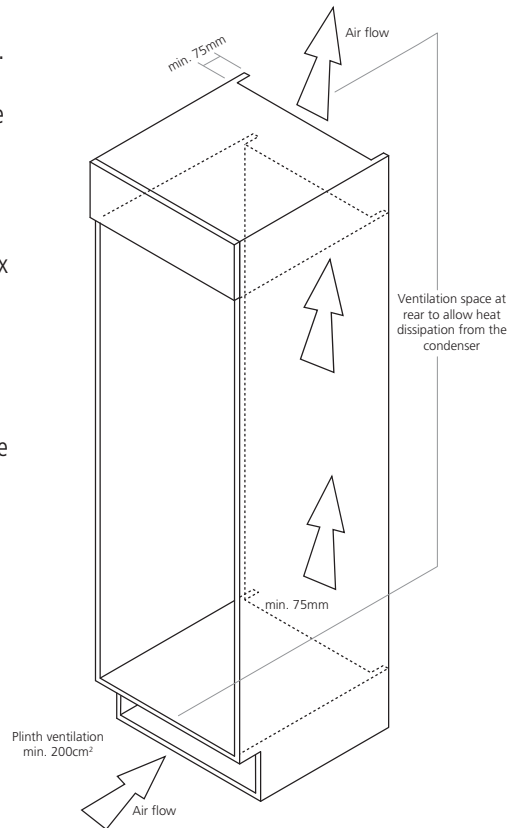
VENTILATION REQUIREMENTS

The main consideration when installing a refrigeration product into a cabinet is ventilation. The heat removed from the appliance needs to be dissipated into the room. Failure to correctly ventilate the product can result in increased running costs and premature failure. It will also invalidate the guarantee provided with the appliance.

An air intake in the plinth is required to allow for the correct air flow (recommended 500mm x 75mm). If preferred a decorative stainless steel plinth grille is available, product code: GRILL/SENSE600. This can be purchased from your retailer or www.caple.co.uk.

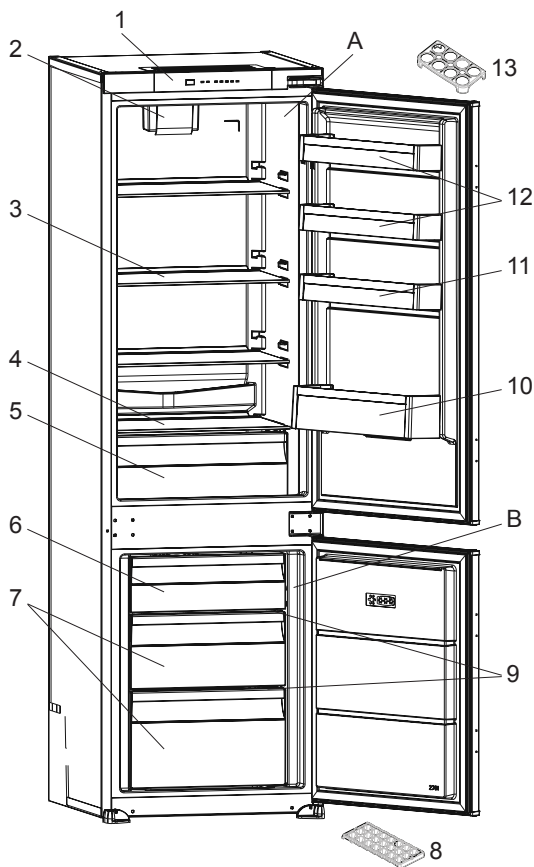
To ensure the correct operation of the appliance it is important the top of the housing is not blocked off. The top of the cabinet needs to be vented into the room, the recommended minimum size of the vent opening is 500x75mm.

There should also be space at the rear of the cabinet to allow the cool air to be drawn over the condenser. This should also be at least 500mm x 75mm. The more air available to circulate the product, the more efficiently it will operate.





DESCRIPTION OF THE APPLIANCE



A) Refrigerator compartment

B) Freezer compartment

1) Control panel

2) Turbo fan

3) Refrigerator shelves

4) Crisper cover

5) Crisper

6) Freezer upper flap / drawer

7) Freezer drawers

8) Ice box tray

9) Freezer glass shelves

10) Bottle shelf

11) Adjustable door shelf

12) Door shelf

13) Egg tray

This presentation is only for information about the parts of the appliance.
Parts may vary according to the appliance model





C

USING THE APPLIANCE

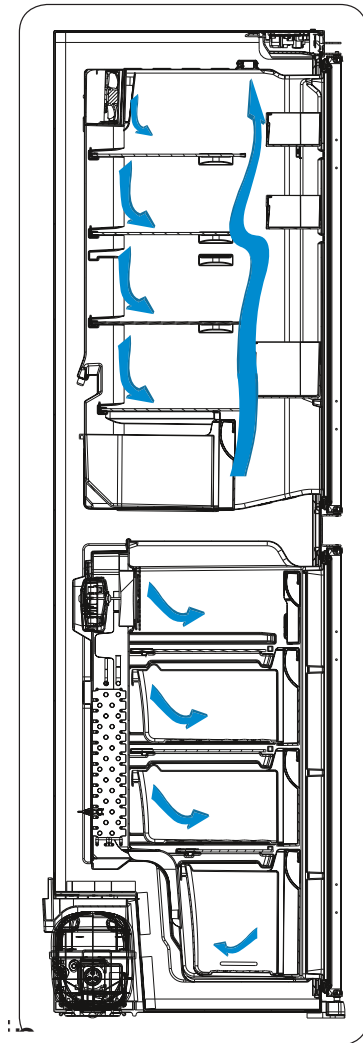
FROST FREE TECHNOLOGY

Frost Free refrigerators have a different operating system to static refrigerators.

In normal (static) fridges, the humidity entering the fridge due to opening the door, and the humidity inherent in the food, causes frost build-up in the freezer compartment.

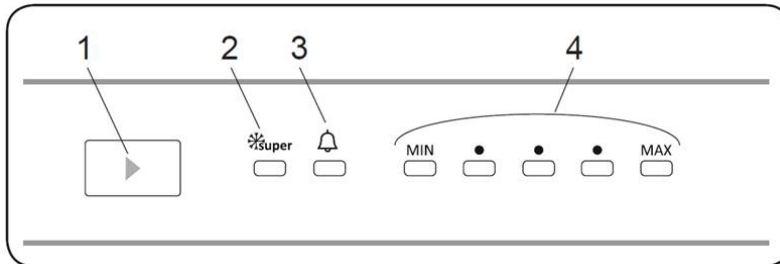
To defrost the frost and ice in the freezer compartment, you are required to periodically switch off the fridge, place the frozen food in a separate cooled container, then remove the ice gathered in the freezer compartment. The situation is completely different in Frost free fridges.

A built-in fan blows dry and cold air evenly throughout the cooler and freezer compartments. The cold air disperses uniformly between the shelves, ensuring all your food is cooled equally, thus preventing humidity and frost build-up. Therefore, your Frost free fridge allows ease of use, in addition to its huge capacity and stylish appearance.





DISPLAY AND CONTROL PANEL



- 1) Temperature set button
- 2) Super cooling mode LED
- 3) Alarm indicator LED
- 4) Temperature setting indicator

OPERATING YOUR FRIDGE FREEZER

TEMPERATURE SET BUTTON

This button allows you to change and set the temperature of the fridge freezer. In order to set the temperature of the fridge freezer, press this button until the desired temperature setting is selected. Use this button also to activate super cooling mode.

TEMPERATURE SETTINGS

- The initial temperature of the setting display is middle temperature indicator.
- Every time you press the button, the set temperature will decrease.
- If you press temperature set button until the Super cooling symbol is displayed on the display and you do not press any button within the following 3 seconds, the super cooling LED will blink.
- If you keep on pressing the button, it will restart from the last value. It may be set to any value ranging from MIN to MAX. As you press temperature set button from MIN to MAX, the temperature decreases. To save energy in winter months, operate your refrigerator in a lower position.





C

SUPER COOLING MODE - WHEN WOULD IT BE USED?

- To cool/freeze huge quantities of food.
- To cool/freeze fresh food.
- To cool/freeze quickly.
- To store seasonal food for a long time.

HOW TO USE?

- Press temperature set button until super cooling light comes on.
- Super cooling LED will light during this mode.
- For optimal appliance performance in maximum cooling capacity, set the appliance to active Super Cooling mode 5 hours before you put the fresh food into the fridge.
- During this mode if you press the temperature set button, the mode will be cancelled and the setting will be restore back to the MAX setting. Super cooling mode will be automatically cancelled after 5 hours.

ALARM LIGHT

- In case of a problem within the fridge, the alarm LED will illuminate red.

TEMPERATURE ADJUSTMENT WARNINGS

- It is not recommended that you operate your fridge in environments colder than 10°C in terms of its efficiency.
- Do not start another adjustment while you are already making an adjustment.
- Temperature adjustments should be made according to the frequency of door openings, the quantity of food kept inside the fridge and the ambient temperature in the location of your fridge.
- In order to allow your fridge to reach the operating temperature after being connected to mains, do not open the doors frequently or place large quantities of food in the fridge. Please note that, depending on the ambient temperature, it may take 24 hours for your fridge to reach the operating temperature.
- A 5 minute delay function is applied to prevent damage to the compressor of your fridge when connecting or disconnecting to mains, or when an energy breakdown occurs. Your fridge will begin to operate normally after 5 minutes.

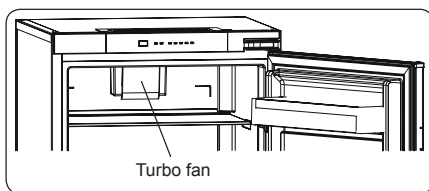


- Your appliance is designed to operate in the ambient temperature range T/N = 16°C - 43°C intervals stated in the standards, according to the climate class displayed on the information label. We do not recommend operating your appliance out of the stated temperature limits in terms of cooling effectiveness.

Climate Class	Ambient Temperature °C
T	Between 16 and 43 (°C)
ST	Between 16 and 38 (°C)
N	Between 16 and 32 (°C)
SN	Between 10 and 32 (°C)

THE TURBO FAN

- Do not block the air inlet and outlet openings when storing food, otherwise air circulation provided by the turbo fan will be impaired.



CAPLE FRESH

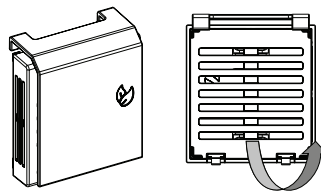
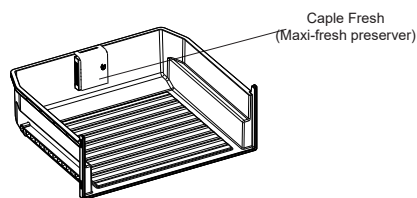
(MAXI-FRESH PRESERVER)

- Caple Fresh technology eliminates the ethylene gas (a by product of fresh foods) inside the vegetable draw. By this method, it maximizes the fresh foods shelf life, especially green vegetables. Caple Fresh also blocks the bad smells produced in the refrigerator.

- The Caple Fresh filter must be cleaned once a year. It can be cleaned by leaving in sunlight for one day.

- When you want to clean the filter, remove the back side in the direction of the arrow.

- Don't wet this part with water or detergent.





C

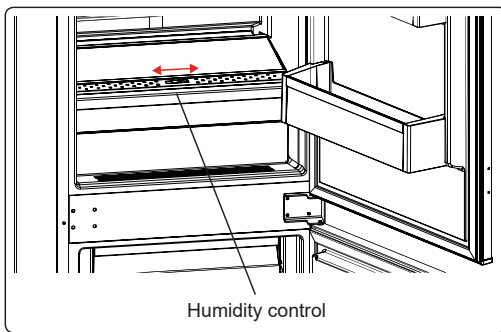
HUMIDITY CONTROLLED DRAWER

When the humidity controller is in the closed position, it allows fresh fruit and vegetables to be stored longer.

When the drawer is totally full, the humidity controller should be opened. By means of this the air in the draw and humidity rate will be controlled and endurance life will be increased. If you see any condensation on the glass shelf above, the humidity control should be moved into the open position..

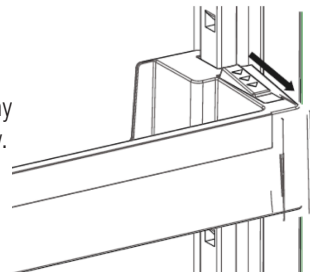
NOTE:

These draws are specifically designed to store fruit & vegetables only. We do not recommend storing meats and/or fish in these draws.



EASY ADJUSTABLE DOOR BALCONY

One door balcony is adjustable (the rest are fixed). To adjust the balcony to the appropriate height, hold the bottom of the balcony and pull on the button on each end to unlock as shown in below. Whilst pulled down move the door balcony to the appropriate height (there are 6 height positions). Once set at the correct height, release the buttons to lock it into position.



NOTE:

Please ensure the balcony is empty before adjusting





FOOD STORAGE

REFRIGERATOR COMPARTMENT

- To reduce humidity and avoid the consequent formation of frost, always store liquids in sealed containers in the refrigerator. Frost tends to concentrate in the coldest parts of the evaporating liquid and, in time, your appliance will require more frequent defrosting.
- Never place warm food in the refrigerator. Warm food should be allowed to cool at room temperature and should be arranged to ensure adequate air circulation in the refrigerator compartment.
- Make sure no items are in direct contact with the rear wall of the appliance as frost will develop and packaging will stick to it. Do not open the refrigerator door frequently.
- We recommend that meat and clean fish are loosely wrapped and stored on the glass shelf just above the vegetable bin where the air is cooler, as this provides the best storage conditions.
- Store loose fruit and vegetable items in the crisper containers.
- Storing fruit and vegetables separately helps prevent ethylene-sensitive vegetables (green leaves, broccoli, carrot, etc.) being affected by ethylene-releaser fruits (banana, peach, apricot, etc.).
- Do not put wet vegetables into the refrigerator.
- Storage time for all food products depends on the initial quality of the food and an uninterrupted refrigeration cycle before refrigerator storage.
- To avoid cross-contamination do not store meat products with fruit and vegetables. Water leaking from meat may contaminate other products in the refrigerator. You should package meat products and clean any leakages on the shelves.
- Do not put food in front of the air flow passage.
- Consume packaged foods before the recommended expiry date.

NOTE:

Potatoes, onions and garlic should not be stored in the refrigerator. The table below is a quick guide to show you the most efficient way to store the major food groups in your refrigerator compartment.



C

To avoid contamination of food, please respect the following instructions:

- Opening the door for long periods can cause significant increase of the temperature in the compartments of the appliance.
- Regularly clean surfaces that can come in contact with food accessible drainage systems.
- Store raw meat and fish in suitable containers in the refrigerator, so that it is not in contact with or drips onto other food.
- Two -star frozen-food compartments are suitable for storing pre-frozen food, storing or making ice cream and making ice cubes.
- One-, two- and three-star compartments are not suitable for freezing of fresh food.
- If the refrigerating appliance is left empty for long periods, switch off, defrost, clean, dry and leave the door open to prevent mould developing within the appliance.





FOOD	MAXIMUM STORAGE TIME *	HOW AND WHERE TO STORE
Vegetables and fruits	1 week	Vegetable bin
Meat and fish	Between 16 and 38 (°C)	Wrap in plastic foil, bags, or in a meat container and store on the glass shelf
Fresh cheese	Between 16 and 32 (°C)	On the designated door shelf
Butter and margarine	Between 10 and 32 (°C)	On the designated door shelf
Bottled products e.g. milk and yoghurt	Until the expiry date recommended by the producer	On the designated door shelf
Eggs	1 month	On the designated egg tray
Cooked food		All shelves

* These are guidelines only, always refer to the expiry date, or best before date recommended by the producer.

FREEZER COMPARTMENT

- The freezer is used for storing frozen food, freezing fresh food, and making ice cubes.
- To freeze fresh food, ensure that as much of the surface of the food as possible is in contact with the cooling surface.
- Do not store fresh food next to frozen food as it can thaw the frozen food.
- Before freezing fresh food, divide it into portions that can be consumed in one sitting.
- Consume thawed frozen food within a short period of time after defrosting
- Never place warm food in the freezer compartment as it will thaw the frozen food.
- Always follow the manufacturer's instructions on food packaging when storing frozen food. If no information is provided food, should not be stored for more than 3 months from the date of purchase.
- When purchasing frozen food, make sure that it has been stored under appropriate conditions and that the packaging is not damaged.
- Frozen food should be transported in appropriate containers and placed in the freezer as soon as possible.
- Do not purchase frozen food if the packaging shows signs of humidity band abnormal swelling. It is probable that it has been stored at an unsuitable temperature and that the contents have deteriorated.



C

- The storage life of frozen food depends on the room temperature, the thermostat setting, how often the door is opened, the type of food, and the length of time required to transport the product from the shop to your home. Always follow the instructions printed on the packaging and never exceed the maximum storage life indicated.
- The maximum amount of fresh food (in kg) that can be frozen in 24 hours is indicated on the appliance label.
- To use the maximum capacity of the freezer compartment, use the glass shelves for the upper and middle section, and use the lower basket for the bottom section.

NOTE:

If you attempt to open the freezer door immediately after closing it, you will find that it will not open easily. This is normal. Once equilibrium has been reached, the door will open easily.

IMPORTANT NOTE:

- Never refreeze thawed frozen food.
- The taste of some spices found in cooked dishes (aniseed, watercress, vinegar, assorted spices, ginger, garlic, onion, mustard, thyme, black pepper, etc.) changes and they assume a strong taste when they are stored for a long period of time. Therefore, add small amounts of spices to food to be frozen, or the desired spice should be added after the food has thawed.
- The storage time of food is dependent on the type of oil used. Suitable oils are margarine, calf fat, olive oil and butter. Unsuitable oils are peanut oil and pig fat.
- Food in liquid form should be frozen in plastic cups and other food should be frozen in plastic or bags or containers. The table below is a quick guide to show you the most efficient way to store the major food groups in your freezer compartment.



MEAT AND FISH	PREPARATION	MAXIMUM STORAGE TIME (MONTHS)
Steak	Wrap in foil	6 - 8
Lamb meat	Wrap in foil	6 - 8
Veal roast	Wrap in foil	6 - 8
Veal cubes	In small pieces	6 - 8
Lamb cubes	In pieces	4 - 8
Minced meat	In packaging without using spices	1 - 3
Giblets (pieces)	In pieces	1 - 3
Bologna sausage/salami	Should be kept packaged even if it has a membrane	
Chicken and turkey	Wrap in foil	4 - 6
Goose and duck	Wrap in foil	4 - 6
Deer, rabbit, wild boar	In 2.5 kg portions or as fillets	6 - 8
Freshwater fish (Salmon, Carp, Crane, Catfish)		2
Lean fish (Bass, Turbot, Flounder)	After cleaning the bowels and scales of the fish, wash and dry it. If necessary, remove the tail and head.	4
Fatty fishes (Tuna, Mackerel, Bluefish, Anchovy)		2 - 4
Shellfish		Clean and in a bag
Caviar	In its packaging, or in an aluminium or plastic container	2 - 3

NOTE:

Thawed frozen meat should be cooked as fresh meat. If the meat is not cooked after defrosting, it must not be re-frozen.





C

VEGETABLES AND FRUITS	PREPARATION	MAXIMUM STORAGE TIME (MONTHS)
String beans and beans	Wash, cut into small pieces and boil in water	10 - 13
Beans	Hull, wash and boil in water	12
Cabbage	Clean and boil in water	6 - 8
Carrot	Clean, cut into slices and boil in water	12
Pepper	Cut the stem, cut into two pieces, remove the core and boil in water	8 - 10
Spinach	Wash and boil in water	6 - 9
Cauliflower	Remove the leaves, cut the heart into pieces and leave it in water with a little lemon juice for a while	10 - 12
Aubergine	Cut into pieces of 2cm after washing	10 - 12
Sweet corn	Clean and pack with its stem or as sweet corn	12
Apple and pear	Peel and slice	8 - 10
Apricot and Peach	Cut into two pieces and remove the stone	4 - 6
Strawberry and Blackberry	Wash and hull	8 - 12
Cooked fruits	Add 10 % of sugar to the container	12
Plum, cherry, raspberry	Wash and hull the stems	8 - 12





	MAXIMUM STORAGE TIME (MONTHS)	THAWING TIME AT ROOM TEMPERATURE (HOURS)	THAWING TIME IN OVEN (MINUTES)
Bread	4 - 6	2 - 3	4-5 (220-225 °C)
Biscuits	3 - 6	1 - 1.5	5-8 (190-200 °C)
Pastry	1 - 3	2 - 3	5-10 (200-225 °C)
Pie	1 - 1.5	3 - 4	5-8 (190-200 °C)
Filo dough	2 - 3	1 - 1.5	5-8 (190-200 °C)
Pizza	2 - 3	2 - 4	15-20 (200 °C)
DAIRY PRODUCTS	PREPARATION	MAXIMUM STORAGE TIME (MONTHS)	STORAGE CONDITIONS
Packet (Homogenized) Milk	In its own packetwashing	2 - 3	Pure Milk – in its own packet
Cheese - excluding white cheese	In slices	6 - 8	Original packaging may be used for short-term storage. Keep wrapped in foil for longer periods.
Butter, margarine	In its packaging	6	



C

CLEANING AND MAINTENANCE

Disconnect the unit from the power supply before cleaning.

Do not wash your appliance by pouring water on it.

Do not use abrasive products, detergents or soaps for cleaning the appliance. After washing, rinse with clean water and dry carefully. When you have finished cleaning, reconnect the plug to the mains supply with dry hands.

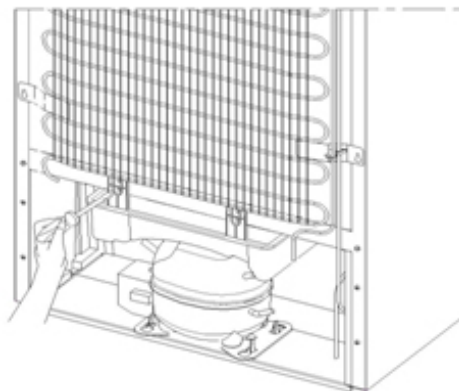
- Make sure that no water enters the lamp housing and other electrical components.
- The appliance should be cleaned regularly using a solution of bicarbonate of soda and lukewarm water.
- Clean the accessories separately by hand with soap and water. Do not wash accessories in a dish washer.
- Clean the condenser with a brush at least twice a year. This will help you to save on energy costs and increase productivity.

NOTE:

The power supply must be disconnected during cleaning.

DEFROSTING THE REFRIGERATOR COMPARTMENT

- Your refrigerator performs automatic defrosting. The water formed as a result of defrosting passes through the water collection spout, flows into the vaporisation container behind your refrigerator and evaporates there.
- Make sure you have disconnected the plug of your refrigerator before cleaning the vaporisation container.
- Remove the vaporisation container from its position by removing the screws as indicated. Clean it with soapy water at specific time intervals. This will prevent odours from forming.



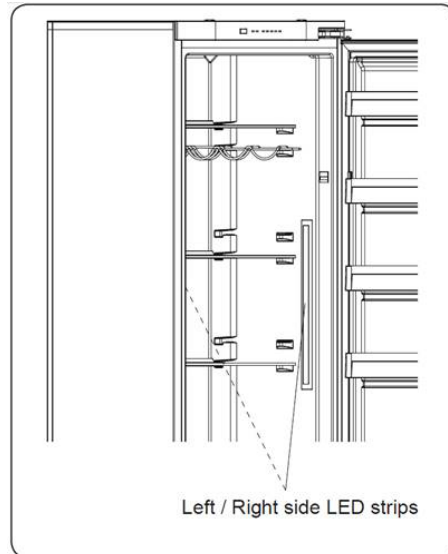
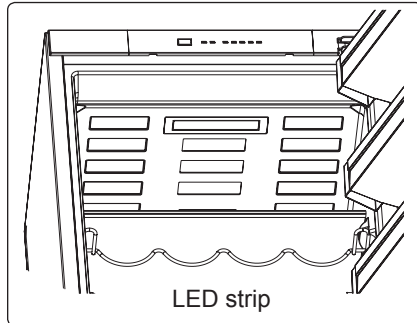


REPLACING LED LIGHTING

To replace any of the LEDs, please contact Caple service to arrange. This should only be performed by a qualified electrician.

NOTE:

The numbers and location of the LED strips may change according to the model.





C

TRANSPORT AND REPOSITIONING

TRANSPORTATION AND CHANGING POSITIONING

- The original packaging and foam may be kept for re-transportation (optional).
- Fasten your appliance with thick packaging, bands or strong cords and follow the instructions for transportation on the packaging.
- Remove all movable parts (shelves, accessories, vegetable bins, and so on) or fix them into the appliance against shocks using bands/tape when re-positioning or transporting. Always carry your appliance in the upright position.

TROUBLESHOOTING

ERRORS

Your fridge will warn you if the temperatures for the fridge and freezer are at improper levels or if a problem occurs with the appliance.

Alarm indicator LED is turning on	Meaning	Why	What to do
	Failure Warning	<p>There is/are some part(s) out of order or there is a failure in the cooling process.</p> <p>The product has been plugged in for the first time, or power has been interrupted for more than 1 hour</p>	<p>Check if the door is open or not. Check the appliance in 1 hour to see if it is now working, and the alarm has turned off. If the door is not open, or the appliance is still not working after 1 hour, call Caple service for assistance</p>

If your fridge freezer is not working properly, it may be a minor problem, therefore check the following, before calling an electrician to save time and money.

THE APPLIANCE DOES NOT OPERATE CHECK IF:

- There if their is power to the unit
- The general switch in your home is connected
- The socket is working. To check this, plug in another appliance that you know is working into the same socket.





THE APPLIANCE PERFORMS POORLY CHECK IF:

- You have not overloaded the appliance
- The fridge temperature set to MAX
- The door is closed perfectly
- There is no dust on the condenser
- There is enough space at the rear and side walls for ventilation

WHY IS MY FRIDGE OPERATING LOUDLY? CRACKING (ICE CRACKING) :

- During automatic defrosting.
- When the appliance is cooled or warmed (due to expansion of appliance material).

SHORT CRACKING:

- Heard when the thermostat switches the compressor on/ off.

COMPRESSOR NOISE:

- Normal motor noise. This noise means that the compressor operates normally Compressor may cause more noise for a short time when it is activated.

BUBBLING NOISES:

- This noise is caused by the flow of the refrigerant in the tubes of the system.

WATER FLOW NOISE:

- Normal flow noise of water flowing to the evaporation container during defrosting. This noise can be heard during defrosting.

AIR BLOW NOISE:

- Normal fan noise. This noise can be heard in fridges during normal operation of the system due to the circulation of air.

DOOR JOINTS

- If the edges of fridge cabinet that the door joint contact are warm; especially in summer (hot weather), the surfaces that the joint contact may get warmer during the operation of the compressor, this is normal. If humidity builds up inside the fridge freezer;



C

IS ALL THE FOOD PACKED PROPERLY?

- Are the containers dried before placing them in the fridge?
- Are the fridge freezer's doors opened frequently? Humidity of the room gets in the fridge when the door is opened. Humidity build up will be faster when you open the door more frequently, especially if the humidity of the room is high.

IF THE DOORS ARE NOT OPENED AND CLOSED PROPERLY

- Do the food packages prevent closing of the door?
- Are the door compartments, shelves and drawers placed properly?
- Are door joints broken or torn?
- Is your fridge freezer on a level surface?

RECOMMENDATIONS

- To stop the appliance completely, unplug from main socket (for cleaning and when the door is left open)

ENERGY SAVING TIPS

1. Install the appliance in a cool, well ventilated room, but not in direct sunlight and not near a heat source (such as a radiator or oven) otherwise an insulating plate should be used.
2. Allow warm food and drinks to cool before placing them inside the appliance.
3. Place thawing food in the refrigerator compartment. The low temperature of the frozen food will help cool the refrigerator compartment while the food is thawing. This will save energy. Frozen food left to thaw outside of the appliance will result in a waste of energy.
4. Drinks or other liquids should be covered when inside the appliance. If left uncovered, the humidity inside the appliance will increase, therefore the appliance uses more energy. Keeping drinks and other liquids covered helps preserve their smell and taste.
5. Avoid keeping the doors open for long periods and opening the doors too frequently as warm air will enter the appliance and cause the compressor to switch on unnecessarily often.
6. Keep the covers of the different temperature compartments (such as the crisper and chiller) closed.
7. The door gasket must be clean and pliable. Replace gaskets if worn.



TECHNICAL FICHE

PRODUCT FICHE	
Brand	CAPLE
Model	RI7305
Product category	7 (Fridge - Freezer)
Energy class	A++
Annual energy consumption*	226 kWh
Total gross	256 l
Total net volume	243 l
Refrigerator gross volume	181 l
Refrigerator net volume	180 l
Chiller compartment net volume	-
Freezer gross volume	75 l
Freezer net volume	63 l
Star rating	4
Refrigeration system	Fridge Comp.: STATIC Freezer Comp.: NO FROST
Temperature rise time (-18°C/-9°C)	12 Hours
Freezing capacity	3 Kg. / 24 h
Climate class **	T/N (16°C - 43°C)
Noise emission	41 dB(A)

* Energy consumption of 226 kWh per year, calculated on the basis of results obtained in 24 hours under normalised test conditions. Real energy consumption depends on the conditions in which the equipment is used as well as where it is placed.

** This appliance is designed for use at an ambient temperature within the 16°C - 43°C range.





C







C

Caple Service
Fourth Way
Avonmouth
Bristol
BS11 8DW

t: 0117 938 7420
e: service@caple.co.uk
www.caple.co.uk

