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You can read the recommendations in the user guide, the technical guide or the installation guide for AEG-ELECTROLUX RM212. You'll find the answers to all your questions on the AEG-ELECTROLUX RM212 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

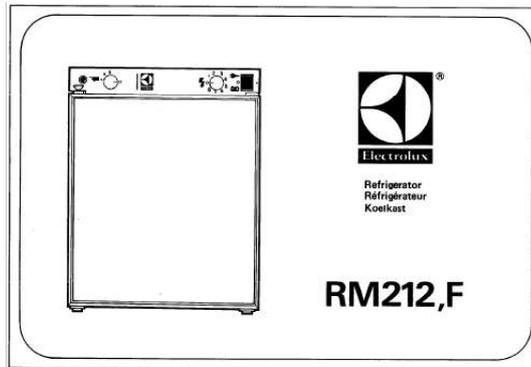
**User manual AEG-ELECTROLUX RM212**

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**Operating instructions AEG-ELECTROLUX RM212**

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**MODE D'EMPLOI GEBRUIKSAANWIJZING .. Blad 7**



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Replace the fresh and frozen food, but wait until the cabinet has cooled down again before making ice. Remember that if the temperature of frozen food is allowed to rise unduly during defrosting, its storage life may be shortened. **CLEANING THE REFRIGERATOR** Clean the refrigerator thoroughly at intervals as necessary. Turn off the gas or disconnect from the electricity supply, depending on which is being used, empty the cabinet and defrost as described earlier. The refrigerator and its accessories may then be cleaned with a soft cloth wrung out in a weak solution of bicarbonate of soda. Finally, wipe over with a cloth wrung out in warm water only and dry with a clean cloth.

Do not wash any plastic parts in water that is more than hand hot and do not expose them to dry heat. NEVER USE STRONG CHEMICALS OR ABRASIVE CLEANING MATERIALS ON ANY PART OF THE REFRIGERATOR. Replace the accessories and restart the refrigerator. **FROZEN FOOD STORAGE COMPARTMENT** The frozen food storage compartment has a net volume of 3.7 litres (0.

13 cubic feet) and has a two-star classification ®. This means that, provided the electric thermostat or gas control is set as described under "Temperature Regulation", the frozen food storage compartment will be maintained at a temperature of -12 °C (10 °F), or below. Under these conditions, most types of frozen food can be stored in the compartment for up to one month. When storing frozen food, do not set the gas control at too low a setting. Reduce it only if foodstuffs in the fresh food compartment of the frozen food storage compartment.

When ice has formed, the tray can be released from the shelf simply by lifting one corner. Ice will be made more quickly if the gas control or electric thermostat (except on 12V) is turned to its highest setting. Remember to return the knob to its normal setting when ice has formed, otherwise food in the cabinet may become too cold. **CLEANING FLUE, BURNER, AND JET DEFROSTING** Frost will gradually form on and in the frozen food storage compartment and on the fins at the side of the compartment. It is a mistake to assume that an accumulation of frost gives a colder cabinet therefore the refrigerator should be defrosted regularly - about once a week or ten days, depending on the conditions of use. To defrost, turn the gas control knob (5) or the voltage selector switch (7) to '0' (off), depending on which operation is being used. Remove the ice-tray, food, etc., wrap frozen foods in several layers of clean newspaper and place the package in a cool place. To defrost as quickly as possible, a small dish of hot (not boiling) water may be placed on the ice-tray shelf, and a bowl of hot water on a cabinet shelf, changing the hot water as necessary until all frost has melted. Do not place dishes of hot water on the bottom of the frozen food (see fig.

4) The appearance of the burner flame should be checked at least once a year. To do this, turn the gas control knob to '3', when the colour of the flame should be predominantly blue. If this is not the case, the refrigerator should be emptied, disconnected, and removed from the recess, and the flue, burner and jet cleaned as described below. (The outer cover of the flue outlet will have to be removed and the flue extension tube withdrawn from the outside before the refrigerator can be moved). When the refrigerator is out of the recess, proceed as follows. 1. Remove the 'lazy T' flue top, then, from top of central flue tube of boiler, lift out the flue baffle on its support wire. 2. With door travel catch engaged, lay cabinet on left-hand side (i.e.

burner near the floor) on sheets of newspaper. 3. Disconnect gas pipe from burner by undoing union (8), then pull out burner jet (9). @ @ Do not under any circumstances prick out the jet. The orifice in the jet has been carefully designed.

@ @ @ @ 5. Clean burner and adjacent components of soot etc. without disturbing their relative positions. 6. Clean flue tube of boiler - a special flue brush (part No.

151404) is available as an extra for this purpose. 7. @ @ Gas unions must be tight but not overtightened. 8. Operate button (4) of igniter whilst watching to check that spark jumps from electrode to burner head. (See next section). 9. Referring to item 'Checking for Gas Leaks', re-install refrigerator, light burner and leave on test to ensure that it operates properly. **IGNITER SPARK GAP** The distance between the tip of the igniter and the top edge of the burner head gauze should be a minimum of 3mm. **HEATERS FOR ELECTRIC OPERATION** For electric operation, the boiler of the cooling unit is fitted with two separate heaters.

The one near the back of the refrigerator casing has black leads and is for use on 12V. The other has brown leads, and an earth connection tag, and is for use on 220 to 240V. The 12V heater is rated at 95 watts, and the mains voltage heater, 100 watts. **SERVICE** Should you require help or service in connection with your refrigerator, please refer to addresses on back pages. .



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