



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for INDESIT R45NF. You'll find the answers to all your questions on the INDESIT R45NF in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual INDESIT R45NF
User guide INDESIT R45NF
Operating instructions INDESIT R45NF
Instructions for use INDESIT R45NF
Instruction manual INDESIT R45NF

The INDESIT logo, featuring a stylized lowercase 'i' inside a circle, followed by the word 'INDESIT' in a bold, sans-serif font. The background is a grey and white chevron pattern.

INDESIT

No-Frost
Owner's manual



[You're reading an excerpt. Click here to read official INDESIT R45NF user guide](http://yourpdfguides.com/dref/5067048)
<http://yourpdfguides.com/dref/5067048>

Manual abstract:

C O N T E N T S Information on No-frost technology / 2 Installation and safety instructions / 3-4 Technical features / 5 Operating your refrigerator / 6 - 7 Operational warnings / 7 Suggestions on food storage / 8 - 12 Changing the door opening direction / 9 Maintenance and Cleaning / 12 Vacation time / 13 Before calling for service / 14 1 Information on No-frost technology All traditional refrigerators that are not equipped with No-frost technology have to be stopped for a certain period in order to defrost the snow and ice formation inside the freezer compartment. However, removing the foods that have to be kept cool, wiping up the defrosted and water spilled at that time generally turns into troubles. Additionally, icing inside the freezer adversely effects the cooling performance of the appliance. @@@@ @@@@ Always keep this manual ready. Always keep this manual ready to use as a quick reference in case of possible troubles that may arise during the operation of your refrigerator. Obey the warnings. Obey all the warnings on the refrigerator and within the operational instructions. fridge and freezer compartments will be cooled during this period. 5. Prior to use, let the refrigerator run for a few hours; then place the food. 6. Avoid placing the refrigerator near heat sources and direct sunlight. Heat may adversely effect the plastic and electrical components of your refrigerator.

Therefore, never place the appliance in the vicinity of heat sources like stoves, radiator etc. Nor expose it to direct sunlight.

7. Position the appliance in such a way that you can access the socket where it is plugged in. 8. When placing your refrigerator, allow at least a 5 cm clearance on the sides and 2 cm from the back-side wall. In case the appliance is going to be placed in a recessed area, allow at least a 25 cm Follow the instructions.

clearance above it. All instructions that are mentioned in the 9. For your own safety, use grounded Owner's Manual shall be followed and plug in operating the appliance. Consult a applied during operating and using the qualified electrician if the plug is not appliance. Carry out the procedures listed below, after grounded or if the socket does not fit your unpacking the refrigerator. Call the Indesit household electrical installation. The manufacturer is free of any Authorized Service in case of any possible problem that you may face. 1. Install all shelves and accessories in their proper places, since they are packed together to prevent possible damage during transportation. 2.

Dust may accumulate on your refrigerator and its accessories during packing and transportation. @@(One tea-spoon baking soda for a bucket lukewarm water). Then rinse with clean water and dry. 3. @4. @@@@10. @@The operational voltage of your refrigerator is 10 Amperes. @@11.

@@@@ @@@@@@ Compartment temperatures can be adjusted via thermostats concerned. Turn the thermostat knobs to their normal (MED) position. @@@@@@ MED (Medium) : is used for normal operation. MIN-MED (Low) : is used to decrease the cooling rate GE FREEZER FRIDGE FREEZER 6 Chiller compartment This compartment is used to thaw frozen foods (meat, fish chicken, etc.) and to store foods without freezing for short periods. The temperature inside the compartment is about 0 ° C. The lid of the chiller compartment opens automatically when you pull the compartment towards yourself.

Operational warning 1. Avoid spilling water (or any liquid) to the back side of the appliance. 2. Do not leave the door of the refrigerator open for extended periods. This will decrease the cooling efficiency and will increase power consumption.

3. Do not store inflammable materials, explosives or chemicals and deodorants and cosmetic products in which propellant gases are used, in the refrigerator. 4. Do not allow children to hang on the refrigerator door. Do not leave children in the vicinity of an operating refrigerator. 5. Do not continue to operate the appliance if no proper operation is obtained or if a trouble occurs. Immediately unplug the appliance and call for the Authorized Service. 7 Storage of foods Suggestions to store foods in the fridge: Food Wrapped meat and fish (wrap it with plastic folio or place in plastic bags) Fresh cheese Eggs Butter, margarine Cooked foods (Store in the fridge compartment after placing in an airtight container with a lid) Sausage, salami, sandwich Meat, cakes, creams, pudding, chocolate, tomatoes, bread, pastry..

. Bottled products, milk, yoghurt Fruits and vegetables 3 to 7 days Store at the fridge compartment at In the chiller box (the coldest part) In the chiller box (the coldest part) In the egg storage rack In the fridge door rack Period of storage 2 or 3 days 3 or 4 days 1 month 1 week 3 to 4 days In any rack In the special door rack In the vegetable drawer Note: Potatoes, garlic and onions should not be stored in the fridge. 8 Tips for storing foods in the refrigerator: • Never place hot food in your refrigerator. Allow hot food to cool down to room temperature. • Store vegetables and fruits in the vegetable drawer at the bottom of the fridge compartment.

• Store foods with strong odors (melon, strawberry, fish, etc.) in containers with a lid. Freezer compartment: It is possible to maintain the freshness and flavor of foods if they are stored in accordance with the following instructions. @@@@ • Do not place unwrapped, open foods in the freezer compartment. @@@@ Do not refreeze the food that has been thawed.

This causes loss of taste and nutrition. Changing the door opening direction It is possible to change the opening direction of the door according to the location of the appliance. You should let this procedure carried out by INDESIT Authorized Service. 9 Suggestions on food storage in the freezer compartment: Fish and meat Foods Beef - steak Mutton Pork roast Veal roast Pork / veal meat Packing Folio Folio Folio Folio Every piece should be wrapped with oilpaper and then put into folio (4 or 6 slices) Every piece should be wrapped with oilpaper and then put into folio (4 or 6 slices) In aluminum containers as wrapped with oil-paper Plastic bag Oil - paper or folio Folio Folio Softening Storage Thawing duration (Days) (Months) 2/3 1/2 1 1 9/10 6 6 8 6 Not required Not required Not required Not required Not required Pork / veal cutlet 6 Not required Slowly in the refrigerator Not required Not required Slowly in the refrigerator Not required Not required Slowly in the refrigerator In warm water Directly in the pan mincet meat Heart and liver Salami / sausage Chicken and turkey Duck and goose Pheasant, partridge and wild duck Wild / domestic rabbit Venison Big fish Small fish Shell fish As fresh 2 3 2 1/3 1/4 9 6 Folio 1/3 9 Folio 3/4 6 9 4/6 2/3 3/6 Folio or oil - paper Folio or oil - paper Plastic bag Plastic bag In saline water in aluminum or plastic container Folio or oil - paper Plastic bag 5/6 Snail, etc.



[You're reading an excerpt. Click here to read official INDESIT R45NF user guide](http://yourpdfguides.com/dref/5067048)
<http://yourpdfguides.com/dref/5067048>

Boiled fish Fried fish 3 12 4/6 10 Fruits and vegetables Holding Period Packing (hours 2 In containers (in syrup) In containers (in syrup) In containers (add sugar) In containers (add %10 sugar) In containers (add sugar) Foods Preparation Storage Thawing Period (Months) Slowly in the refrigerator Apple and pear Slice after peeling 12 Apricot, peach, cherry and plum Strawberry, and raspberry Peel and remove seed 1/2 12 Wash and rinse 10/12 Cooked fruits Cut, cook and compress 12 Fruit juice Wash, cut and mash Remove leaves, put core into pieces and hold in sour water Wash and cut into small pieces Remove and wash Wash, slice if required 10/12 Cauliflower 2 Plastic bag 12 Not required Cabbage and Brussels sprout Green peas French beans Mushrooms and asparagus Carrots, peppers and radish Spinach Vegetables for soups 1/2 Plastic bag 10/12 Room temperature 2 3/4 Plastic bag Plastic bag Plastic bag or container 12 10/12 Not required Not required Wash, peel and cut 3/4 6 Room temperature Peel, wash and slice if required Wash and cut in small pieces Wash and cut in small pieces 3/4 Plastic bag 12 Not required 2 Plastic bag Plastic bag or container 12 Room temperature.



[You're reading an excerpt. Click here to read official INDESIT R45NF user guide](http://yourpdfguides.com/dref/5067048)
<http://yourpdfguides.com/dref/5067048>