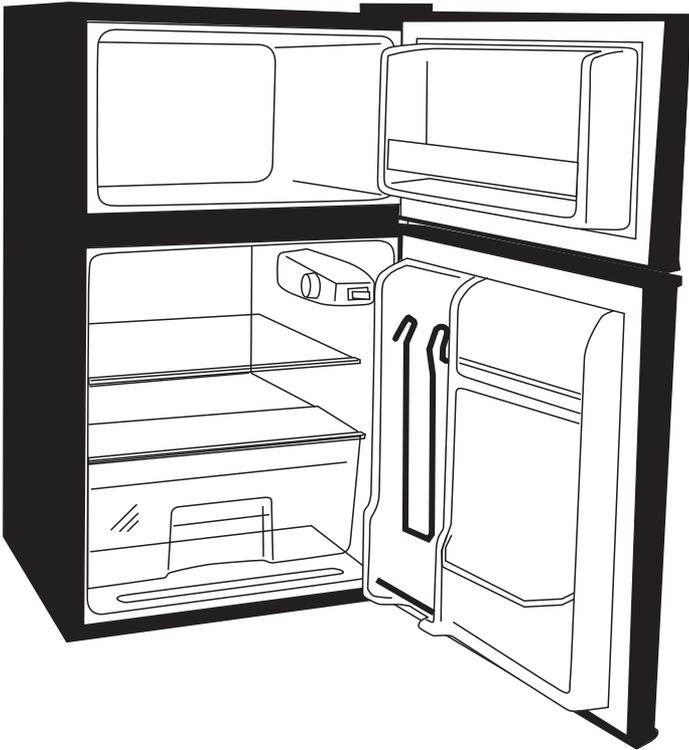


Refrigerator / Freezer

User Manual

Model No.:EP22672GR,EP22672WH
EP22672BK



SAFETY PRECAUTIONS

WARNING: Read all of the instructions before using this appliance.



When using this appliance, always exercise basic safety precautions, including the following:

NOTE: If the refrigerator/freezer has been placed in a horizontal or tilted position for any period of time wait 24 hours before plugging the unit in.

- 1) Use this appliance only for its intended purpose as described in this use and care guide.
- 2) This refrigerator/freezer must be properly installed in accordance with the installation instructions before it is used. See grounding instructions in the installation section.
- 3) This refrigerator/freezer should not be recessed or built-in an enclosed cabinet. It is designed for freestanding installation only.
- 4) Never unplug your refrigerator/freezer by pulling on the power cord. Always grasp the plug firmly and pull straight out from the outlet.
- 5) **DANGER** - Risk of Fire or Explosion. Flammable refrigerant used. Do not use Mechanical devices to defrost refrigerator. Do not puncture refrigerant tubing.
- 6) If your old refrigerator/freezer is not being used, we recommend that you remove the doors. This will reduce the possibility of danger to children.

7) **WARNING:** After your refrigerator/freezer is in operation, do not touch the cold surfaces in the freezer compartment, particularly when hands are damp or wet. Skin may adhere to these extremely cold surfaces.



- 8) Do not refreeze foods, which have been thawed completely. The United States Department of Agriculture in Home and Garden Bulletin No. 69 reads: "...You may safely refreeze frozen foods that have thawed if they still contain ice crystals or if they are still cold-below 40°F".

"...Thawed ground meats, poultry, or fish that have any off-odor or offcolor should not be refrozen and should not be eaten. Thawed ice cream should be discarded. If the odor or color of any food is poor or questionable, discard it. The food may be dangerous to eat."

"...Even partial thawing and re-freezing reduce the eating quality of foods, particularly fruits, vegetables, and prepared foods. The eating quality of red meats is affected less than that of many other foods. Use refrozen foods as soon as possible, to save as much of their eating quality as you can."

- 9) Do not use any electrical device or any sharp instrument in defrosting your refrigerator.
- 10) Unplug your refrigerator/freezer before cleaning or before making any repairs.
Note: If for any reason this product requires service, we strongly recommend that a certified technician perform service.
- 11) Do not operate your refrigerator in the presence of explosive fumes.

SAVE THESE INSTRUCTIONS

CAUTION - Risk of Fire or Explosion

Dispose of property in accordance with Federal or Local Regulations. Flammable refrigerant used.



DANGER

Risk of child entrapment. Before you throw away your old refrigerator or freezer, take off the doors. Leave the shelves in place so that children may not easily climb inside.

Thank you for purchasing our product. This easy-to-use manual will guide you in getting the best use of your appliance.

Remember to record the model and serial number. They are on a label in back of the appliances.

Model number

Serial number

Date of purchase

Staple your receipt to your manual. You will need it to obtain warranty service.

TABLE OF CONTENTS

Safety Precautions	1
Parts And Features	3
Installation Instructions	4
Unpacking Your Refrigerator	4
Leveling Your Refrigerator	4
Proper Air Circulation.....	4
Electrical Requirements	4
Door Alignment	5
Refrigerator Features and Use	6
General Features	6
Refrigerator Interior Shelves.....	6
Using Dispense-A-Can	6
Crisper	6
Defrosting Your Refrigerator	7
Food Storage Information	8
Normal Operating Sounds.....	9
Proper Refrigerator Care and Cleaning	9
Cleaning and Maintenance.....	9
Light Bulb Replacement.....	10
Power Interruptions.....	10
Vacations and Moving Care.....	10
Troubleshooting	11



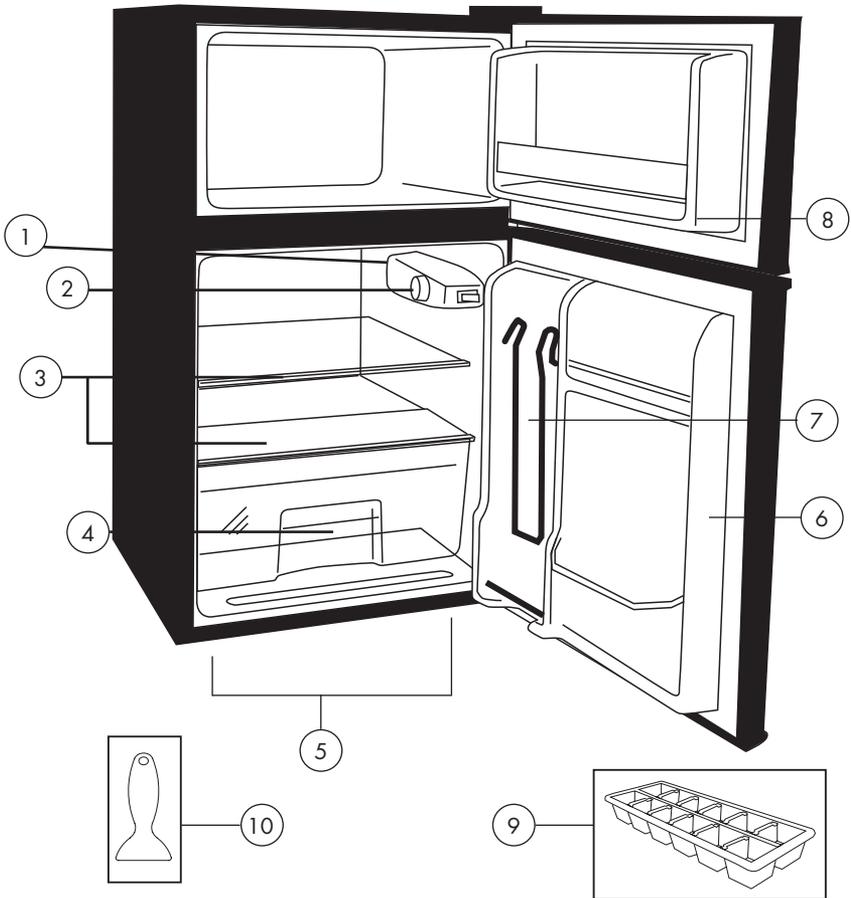
DANGER – Risk Of Fire Or Explosion. Flammable Refrigerant Used. To Be Repaired Only By Trained Service Personnel. Do Not Puncture Refrigerant Tubing

CAUTION – Risk Of Fire Or Explosion. Flammable Refrigerant Used. Consult Repair Manual/Owner's Guide Before Attempting To Service This Product. All Safety Precautions Must be Followed

CAUTION – Risk Of Fire Or Explosion. Dispose Of Property In Accordance With Federal Or Local Regulations. Flammable Refrigerant Used

CAUTION – Risk Of Fire Or Explosion Due To Puncture Of Refrigerant Tubing; Follow Handling Instructions Carefully. Flammable Refrigerant Used

Parts And Features



- 1. Interior Light
- 2. Temperature Control
- 3. Refrigerator Shelves
- 4. Crisper
- 5. Front Leveling Legs

- 6. Refrigerator Door Shelves
- 7. "Dispense-A-Can" Storage
- 8. Freezer Door Shelf
- 9. Ice Cube Tray
- 10. Ice Scraper

Installing Your Refrigerator

Unpacking Your Refrigerator

1. Remove all packaging material. This includes the foam base and all adhesive tape holding the refrigerator accessories inside and outside.
2. Inspect and remove any remains of packing, tape or printed materials before powering on the refrigerator.



CAUTION

Risk of Fire or Explosion due to puncture of refrigerant tubing. Flammable refrigerant used. Handle with care when moving refrigerator to avoid either damaging the refrigerant tubing or increasing the risk of a leak.

Leveling Your Refrigerator

- Your refrigerator has two leveling legs which are located in the front bottom corners of your refrigerator. After properly placing your refrigerator in its final position, you can level your refrigerator.
- Leveling legs can be adjusted by turning them counterclockwise to raise your refrigerator or by turning them clockwise to lower your refrigerator. The refrigerator door will close easier when the leveling legs are extended.

Proper Air Circulation

- To ensure your refrigerator works at the maximum efficiency it was designed for, you should install it in a location where there is proper air circulation, plumbing and electrical connections.
- The following are recommended clearances around the refrigerator:

Sides.....	3/4" (19mm)
Top.....	2" (50mm)
Back.....	2" (50mm)



WARNING: ELECTRICAL REQUIREMENT - SHOCK HAZARD

Electrical Requirement

- Make sure there is a suitable power outlet (120 volts, 15 amps outlet) with proper grounding to power the refrigerator.
- Avoid the use of three prong adapters or cutting off the third grounding prong in order to accommodate a two prong outlet. This is a dangerous practice since it provides no effective grounding for the refrigerator and may result in shock hazard.



WARNING: USE OF EXTENSION CORDS- POTENTIAL SAFETY HAZARD



WARNING: USE OF EXTENSION CORDS- POTENTIAL SAFETY HAZARD

Use of Extension Cords

- Avoid the use of an extension cord because of potential safety hazards under certain conditions. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug and a 3-slot outlet that will accept the plug. The marked rating of the extension cord must be equal to or greater than the electrical rating of the appliance. **DO NOT USE EXTENSION CORD LONGER THAN 12 FT.**

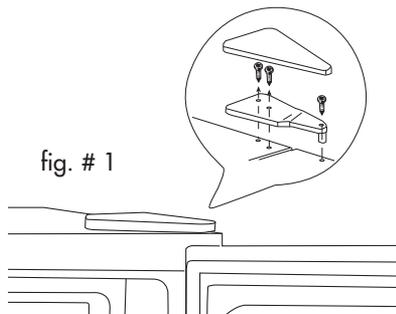
Installation Limitations

- Do not install your refrigerator in any location not properly insulated or heated, e.g. garage, etc. Your refrigerator was not designed to operate in temperature settings below 55° Fahrenheit.
- Select a suitable location for the refrigerator on a hard even surface away from direct sunlight or heat source, e.g. radiators, baseboard heaters, cooking appliances, etc. Any floor unevenness should be corrected with the leveling legs located on the front bottom corners of the refrigerator.

Door Alignment

Freezer Door: (see fig. #1)

1. Remove the top hinge cover.
2. Loosen the top hinge screws using a phillips head screwdriver.
3. Adjust the door or put a spacer in between and then tighten the screws.
4. Replace the top hinge cover.



Refrigerator Features And Use General Features

Adjustable temperature dial:

Your refrigerator will automatically maintain the temperature level you select. The temperature control dial has 7 settings plus 0. 1 is the warmest. 7 is the coldest. Turning the dial to 0 Stops cooling in both the refrigeration and freezer sections. At first, set the dial to 4 and allow 24 hours to pass before adjusting the temperature to your needs.

(Note: If the refrigerator has been placed in a horizontal or tilted position for any period of time wait 24 hours before plugging the unit in.)

Refrigerator Interior Shelves

To remove or replace a full-width slide-out shelf:

(see fig. # 2)

1. Gently tilt the shelf up and slide forward until the shelf has been completely removed.
2. To replace the shelf, gently slide the shelf back.

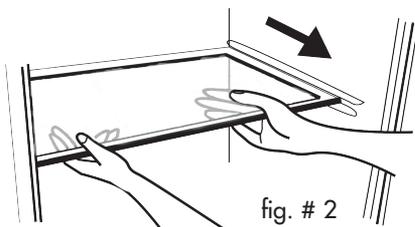


fig. # 2

Using the Dispense-A-Can

- Your refrigerator is equipped with the convenient "Dispense-A-Can" compartment. Each compartment will hold up to six cans. Simply load the cans from the top. To dispense a can, simply draw one out from the bottom. It is that easy.

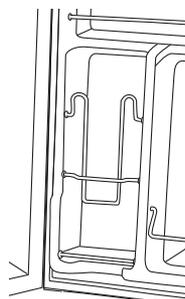


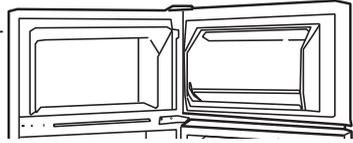
fig. # 3

Crisper

- Your refrigerator has a clear crisper. Grasp the top of the crisper and gently slide out. Push back to replace.

Defrosting Your Refrigerator

- For maximum energy efficiency, defrost freezer section whenever frost accumulates to a thickness of 1/4" or more on freezer walls. Note that frost tends to accumulate more during the summer months.



DANGER - Risk of Fire or Explosion due to puncture refrigerant tubing. Flammable refrigerant used. Do not use metal instruments to defrost refrigerator. Do not puncture refrigerant tubing.

- To defrost freezer, remove food and ice cube tray from the freezer section. Turn temperature control dial to "0" position. Defrosting may take a few hours. To speed up defrost time, keep the door open and place a bowl of warm water in the freezer.
- During the defrost, water will accumulate. Use a towel to wipe off excess dripping water. Do not leave unattended.
- After defrosting, empty and wipe down the interior of the freezer. You may now reset your refrigerator to the desired temperature and return food.
- Your freezer has been equipped with an ice scraper for your convenience.

Maintenance

Risk of Fire or Explosion. Flammable refrigerant used. Do not puncture of refrigerant tubing. To be repaired only by trained authorized service personnel. Consult Repair Manual before attempting to service this product. All Safety Precautions Must be followed. Component parts shall be replaced with like components to minimize the risk of possible ignition due to incorrect parts or improper service.

Food Storage Information

Fresh Food:

- When storing fresh food that is not prepackaged, be sure to wrap or store food in airtight and moisture proof material unless otherwise noted. This will ensure proper shelf life and prevent the transfer of odors and tastes.
- Wipe containers before storing to avoid needless spills.
- Eggs should be stored in an upright position in their original carton to maximize shelf life.
- Fruit should be washed and dried, then stored in sealed plastic bags before storing in the refrigerator.
- Vegetables with skins should be stored in plastic bags or containers.
- Leafy vegetables should be washed and drained and then stored in plastic bags or containers.
- Hot food should be allowed to cool before storing in the refrigerator. This will prevent unnecessary energy use.
- Fresh seafood should be used the same day as purchased.
- When storing meats in the fresh food section, keep in the original packaging or rewrap as necessary. Follow the suggestions below for safe storage:

• Chicken	1-2 Days
• Ground Beef	1-2 Days
• Cold Cuts	3-5 Days
• Steaks/Roasts	3-5 Days
• Smoked/Cured Meats	7-10 Days

For detailed storage chart visit FDA website:
www.cfsan.fda.gov/~dms/fttstore.html

Frozen Food:

- **Wipe containers before storing to avoid needless spills.**
- Hot food should be allowed to cool before storing in the freezer. This will prevent unnecessary energy use.
- When storing meats, keep in the original packaging or rewrap as necessary.
- Proper freezer storage requires correct packaging. All foods must be in packages, which do not allow the flow of air or moisture in, or out. Improper storage will result in odor and taste transfer and will result in the drying out of the improperly packaged food.
- Follow package or container instructions for proper storage.
- Packaging Recommendations:
 - Plastic containers with air tight lids
 - Heavy duty aluminum foil
 - Plastic wrap made from saran film
 - Self-sealing plastic bags
- Do not refreeze defrosted/thawed foods.
- It is recommended that the freezing date be marked on the packaging.

These are some suggestions for safe storage:

- | | |
|------------------------------------|---------------|
| • TV Dinners | 3 - 4 Months |
| • Fresh Shrimp, scallops, crawfish | 3 - 6 Months |
| • Hamburger & stew meats | 3 - 4 Months |
| • Ground Turkey, veal, pork | 3 - 4 Months |
| • Chops | 4 - 6 Months |
| • Steaks | 6 - 12 Months |
| • Chicken or turkey, whole | 1 year |

For detailed storage chart visit FDA website:
www.fda.gov

Normal Operating Sounds You May Hear

- Boiling water, gurgling sounds or slight vibrations that are the result of the refrigerant circulating through the cooling coils.
- The thermostat control will click when it cycles on and off.

Proper Refrigerator Care and Cleaning

Cleaning and Maintenance

WARNING:



To avoid electric shock, always unplug your refrigerator before cleaning. Ignoring this warning may result in death or injury.

CAUTION:



Before using cleaning products, always read and follow manufacturer's instructions and warnings to avoid personal injury or product damage.

General:

Prepare a cleaning solution of 3-4 tablespoons of baking soda mixed with warm water. Use sponge or soft cloth, dampened with the cleaning solution, to wipe down your refrigerator.

- Rinse with clean warm water and dry with a soft cloth.
- Do not use harsh chemicals, abrasives, ammonia, chlorine bleach, concentrated detergents, solvents or metal scouring pads. Some of these chemicals may dissolve, damage and/or discolor your refrigerator.

Door Gaskets:

Clean door gaskets every three months according to general instructions. Gaskets must be kept clean and pliable to assure a proper seal

- Petroleum jelly applied lightly on the hinge side of gaskets will keep the gasket pliable and ensure a good seal.

Light Bulb Replacement

1. Switch off power to refrigerator.
2. Gently pull out the clear cover
3. Replace with same type light bulb rated at 10 watts.
- 4 . Push the clear cover back into place.

Power Interruptions

- Occasionally there may be power interruptions due to thunderstorms or other causes. Remove the power cord from AC outlet when a power outage occurs. When power has been restored, replug power cord to AC outlet. If outage is for a prolonged period, inspect and discard spoiled or thawed food in freezer and refrigerator. Clean refrigerator before reusing.

WARNING: IF OUTAGE IS FOR A PROLONGED PERIOD, INSPECT AND DISCARD SPOILED OR THAWED FOOD IN FREEZER AND REFRIGERATOR. CLEAN REFRIGERATOR BEFORE REUSING.



Vacation and Moving Care

- For long vacations or absences, empty food from refrigerator and freezer, move the temperature DIAL to the OFF position and clean the refrigerator and door gaskets according to "General cleaning" section. Prop doors open, so air can circulate inside. When moving always move the refrigerator vertically. Do not move with the unit lying down. Possible damage to the sealed system could occur.

Troubleshooting

Refrigerator does not operate:

- Check if thermostat control is not in the "0" position.
- Check if refrigerator is plugged in.
- Check if there is power at the AC outlet, by checking the circuit breaker.

Food temperature appears too warm:

- Frequent door openings.
- Allow time for recently added warm food to reach fresh food temperature.
- Check gaskets for proper seal.
- Adjust temperature control to colder setting.

Food temperature is too cold:

- If temperature control setting is too cold, adjust to a warmer setting and allow several hours for temperature to adjust.

Refrigerator runs too frequently:

- This may be normal to maintain constant temperature during high temperature and humid days.
- Doors may have been opened frequently or for an extended period of time.
- Check gasket for proper seal.
- Check to see if doors are completely closed.

Moisture build up on interior or exterior of the refrigerator:

- This is normal during high humidity periods.
- Prolonged or frequent door openings.
- Check door gaskets for proper seal.

Refrigerator has an odor:

- Interior needs cleaning.
- Foods improperly wrapped or sealed are giving off odors.

Refrigerator door does not shut properly:

- Level the refrigerator.
- Re-align refrigerator door.
- Check for blockages, e.g. food containers, crisper cover,shelves, bins, etc.

Popping or cracking sound when the compressor comes on:

- Check to ensure the refrigerator is level.
- The floor may be uneven or weak. The refrigerator rocks on the floor when it is moved slightly. Be sure the floor can adequately support the refrigerator. Level the refrigerator by putting wood or metal shims under part of the refrigerator.
- The refrigerator is touching the wall. re-level the refrigerator and move it from the wall. See the "Installing Your Refrigerator" section.

Refrigerator light does not work

- Check power supply.
- Tighten bulb in socket.
- Replace burned out bulb.