

# User Manual Book Refrigerator

**Vetrolia Series** RF 2555 L **Giulia Series** RF 2552 L

#### **MODENA**

Thank you for your trust in choosing MODENA products for your household needs. With your satisfaction as our priority, we constantly aim to deliver stylishly designed products equipped with state-of-the-art technology to assist you in your daily activities.

This is your guidebook containing everything you need to know about our product. Please reach out to us if you need further assistance or other information via our Customer Care or our official website www.modena.com.

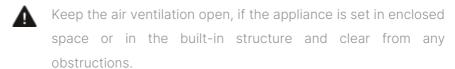
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# **PART 1: SAFETY INFORMATION**

#### **READ THIS MANUAL CAREFULLY!**

Symbol	Туре	Definition	
A	WARNING	Serious injury or death risk	
A	RISK OF ELECTRIC SHOCK	Dangerous voltage risk	
A	FIRE HAZARD	Risk of fire or flammable material	
<u>^</u>	CAUTION	Injury or property damage risk	
0	IMPORTANT	Important information on product operations	





Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

- **A** Do not damage the refrigerant circuit.
- When positioning the appliance, ensure the supply cord is not trapped or damaged.
- ⚠ The refrigerant and insulation blowing agent inside the

refrigerator need a special disposal procedure. Consult the disposal method with related parties.



Your refrigerator contains iso-butane refrigerant (R600a) in a small quantity. Make sure there is no damage or leakage. Refrigerant leakage may lead to fire or damage to your eyes. If a leakage is detected, move the refrigerator away from the fire sources or any other potential sources which can cause fire.



WARNING! Do not place multiple portable socket or portable power supplies on the back of the appliance

- Do not use power socket adapter
- For products using Fixing Bracket



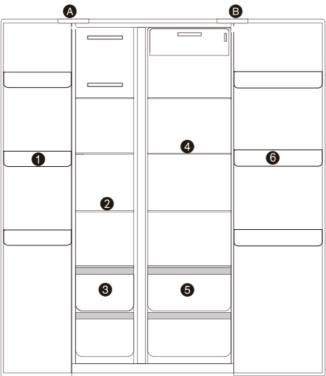
WARNING! To avoid a danger due to instability of the appliance, it must be fixed in accordance with the instructions.

- Opening the door for a long period of time can cause a significant increase of the temperature in the compartment of the appliance
- Clean the surfaces that contact with food directly and also the accessible drainage systems regularly
- Store raw meat and fish in suitable containers in the refrigerator, so that they do not contact with or drip onto other foods.
- If the refrigerating appliance is left empty for a long period of time; switch it off, defrost, clean, dry, and leave the door open to prevent mold from developing within the appliance
- While carrying and placing the refrigerator, 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 intended to be used in household and domestic applications
- If the socket does not match the refrigerator plug, it must be replaced by the manufacturer, a service agent or similar qualified persons in order to avoid accidents.
- A specially grounded plug has been connected to the power cord of your refrigerator. This plug should be used with a specially grounded power socket of 16 amperes. If there is no such socket available in your house, please have one installed by an expert authorized electrician.
- Children are not allowed to perform cleaning or user maintenance of the appliance, very young children (0-3 years old) are not allowed to use appliances, young children (3-8 years old) are allowed to use appliances under surveillance, older children (8-14 years old) and vulnerable people can use appliances safely after they have been given appropriate surveillance or instruction concerning the use of the appliance and the risks that may occur. Very vulnerable people are not allowed to use appliances unless continuous surveillance is given.
- If the supply cord is damaged, it must be replaced by a technician an authorized service agent or similar qualified persons, in order to avoid danger.
- This appliance is not intended for use at altitudes higher than 2000 meters above the sea level.

# **PART 2: NAME OF PARTS**

## RF 2552 L



#### Note:

- A. Freezer Room
  - 1. Freezer door basket
  - 2. Freezer shelf
  - 3. Freezer drawer

- B. Refrigerator Room
  - 4. Refrigerator shelf
  - 5. Refrigerator drawer
  - 6. Refrigerator door basket

#### RF 2555 L



#### Note:

- A. Freezer Room
  - 1. Freezer door basket
  - 2. Freezer shelf
  - 3. Freezer mid drawer
  - 4. Freezer drawer

- B. Refrigerator Room
  - 5. Refrigerator door basket
  - 6. Refrigerator shelf
  - 7. Crisper cover
  - 8. Crisper drawer
- C. Variable Room
  - 9. Variable door basket
  - 10. Variable mid drawer
  - 11. Variable drawer

## **PART 3: INSTALLATION GUIDE**

#### **Before First Use**

- Remove all packages, including the foam backing at the bottom of refrigerator and the tapes fixing accessories in the box.
- Place the refrigerator to a proper position, and adjust the feet to level. It is better to clean the refrigerator before use.

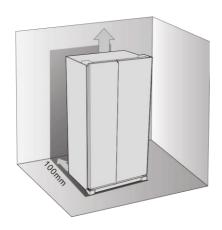
# Moving the Appliance

- Do not carry the refrigerator horizontally or reversely
- Do not carry the refrigerator by holding the door or handle; the refrigerator shall be carried by lifting the bottom.



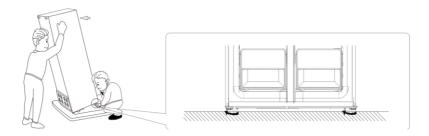
#### Installation Environment

- Keep away from heat sources or direct sunlight
- The refrigerator must be placed on a hard and flat ground
- The refrigerator shall be kept away from damp locations where water is easy to splash; water or dirt shall be removed with soft cloth timely to prevent rusting which may have an effect on the electrical characteristics.
- Place the refrigerator in a well-ventilated place, reserve a certain space around and behind the refrigerator, and do not cover or block the air grille on the rear cover plate of compressor at the back of refrigerator
- Provide space of minimum 100 mm between the back of the refrigerator with the wall, and minimum 50 mm between both sides of the refrigerator with the wall or other objects



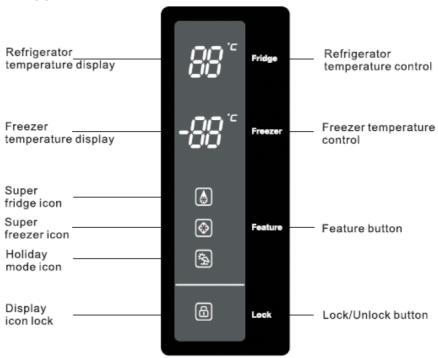
# **Feet Adjustment**

- Please make sure to adjust two front plastic feet until the height is suitable
- Turn the feet clockwise to heighten them or rotate the feet counterclockwise to lower them until the desired height.



## **PART 4: HOW TO USE**

## RF 2552 L



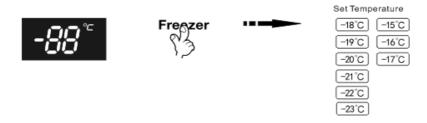
#### **Buttons**

Each press of the "Feature" button will cycle through the operating modes.

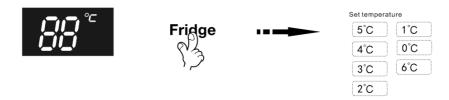
- Holiday Mode the refrigerator will run at 6°C while the freezer will operate at -15°C.
- Super Freezer Mode when super freezer mode is selected, the compressor will operate continuously for 180 minutes after which the freezer will return to the last set operating mode.
- Super Fridge Mode The refrigerator will be activated when the "Super Fridge "temperature is set to 0°C. This mode will automatically be switched off after 150 minutes.

#### Temperature Settings:

The default temperature of the freezer is -18°C. To change the temperature, press the Freezer button to cycle through the set temperatures.



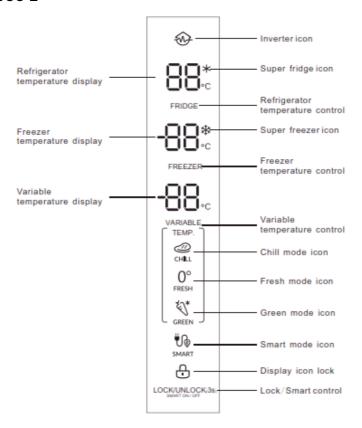
The default temperature of the refrigerator is 5°C. To change the temperature, press the Fridge button to cycle through the set temperatures.



#### Lock/Unlock Button

- This product has button lock function.
- Pressing the lock button will enable lock mode and the lock icon will be visible.
- While the refrigerator is in this mode the other buttons on the control panel will not function, when the buttons are touched a chime will sound and the lock icon will flash.
- To exit lock mode press and hold the lock button for 3 seconds until the icon is no longer displayed.

#### RF 2555 L



## **Function Mode**



"Super Freezer" Mode

The refrigerator will be activated when the "Super Freezer" temperature is set to -23°C. This mode will automatically be switched off after 24 hours

\*"Super Fridge" Mode

The refrigerator will be activated when the "Super Fridge" temperature is set to 2°C. This mode will automatically be switched off after 150 minutes.



**SMART** "Smart" Mode

The refrigerator will be activated when "Fridge" temperature is at 2°C, "Freezer" at -18°C and will automatically be switched off when the temperature is readjusted.



green "Green" Mode

The refrigerator will be activated when the "Variable" temperature is at 4°C, This mode is suitable for storing fruits and vegetables and will automatically be switched off when the "Variable Temp" is readjusted.



FRESH "Fresh" Mode

The refrigerator will be activated when the "Variable" temperature is at 0°C, This mode will automatically be switched off when the "Variable Temp" is readjusted



CHILL "Chill" Mode"

The refrigerator will be activated when the "Variable" temperature is at -4°C, This mode will automatically be switched off when the "Variable Temp" is readjusted

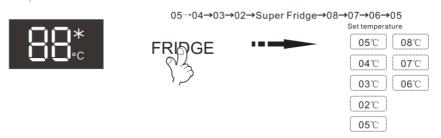
# Temperature Settings:

The default temperature of the freezer is -15°C. To change the temperature, press the Freezer button to cycle through the set temperatures.

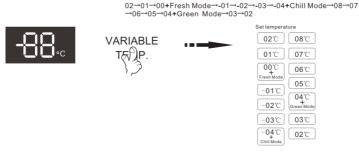




The default temperature of the refrigerator is 8°C. To change the temperature, press the Fridge button to cycle through the set temperatures.



There are 3 standards of Variable space, Fresh Mode Temperature is 2°C, Cold Temperature Mode -4°C and Green Mode Temperature is 8°C. To change the temperature, press the "Variable" button to find the desired temperature.



## Lock/Unlock Button

This product has button lock function.

- Pressing the lock button will enable lock mode and the lock icon will be visible.
- While the refrigerator is in this mode the other buttons on the control panel will not function, when the buttons are touched a chime will sound and the lock icon will flash.
- To exit lock mode press and hold the lock button for 3 seconds until the icon is no longer displayed.

#### **Door Alarm**

When the door is left open or not closed properly for 60 seconds, the appliance will sound an alarm. Close the doors to turn off the alarm. If the door is not closed properly, the alarm will sound every 35 seconds until the door is closed. If the door remains open for 10 minutes, the LED light will turn off automatically.

#### Accessories

#### Movable Shelf

Your appliance is equipped with movable shelves. The wall of refrigerator is equipped with a series of runners so the shelves can be positioned as desired



## Door Basket

To ease storage of food packages of various sizes, the door shelves can be placed at different heights. To make these adjustments proceed as follows: gradually pull the shelf in the direction of arrows until it comes free, then re-position as required.



#### First use

#### Cleaning the interior

Before using the appliance for the first time, wash the interior and all internal accessories with lukewarm water and some neutral soap so as to remove the typical smell of a brand new product, then dry thoroughly.

#### **IMPORTANT!**

Do not use detergents or abrasive powders, as these will damage the finish.

# **Daily Use**

#### Freezing Fresh Food

- The freezer compartment is suitable for freezing fresh food and storing frozen and deep-frozen food fora long time.
- Place the fresh food to be frozen in the bottom compartment.
- The maximum amount of food that can be frozen in 24 hours is specified on the rating plate.
- The freezing process lasts 24 hours: during this period do not add other food to be frozen.

## Storing Frozen Food

When first starting-up or after a period out of use. Before putting the product in the compartment let the appliance run at least 2 hours on the higher settings.

## **IMPORTANT!**

In the event of accidental defrosting, for example the power has been off for longer than the value shown in the technical characteristics chart under "rising time", the defrosted food must be consumed quickly or cooked immediately and then re-frozen (after cooked).

## Thawing

Deep-frozen or frozen food, prior to be used, can be thawed in the freezer compartment or at room temperature, depending on the time available for this operation. Small pieces may even be cooked still frozen, directly from the freezer. In this case, cooking will take longer.

# **Food Storage Tips**

## Refrigerator

- 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 ethylenesensitive vegetables (green leaves, broccoli, carrot, etc.) being affected by ethylene releasing fruits (banana, peach, apricot, fig 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.
- See Food Storage Guide in Appendix 1

#### 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.

#### Freezer

- The freezer is used for storing frozen food, freezing fresh food, and making ice cubes
- For freezing fresh food; wrap and seal fresh food properly, that is the
  packaging should be air tight and shouldn't leak. Special freezer
  bags, aluminum foil polythene bags and plastic containers are ideal.
- 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 ore 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 and abnormal swelling. It is probable that it has been stored at an unsuitable temperature and that the contents have deteriorated.
- 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.
- See Food Storage Guide in Appendix 1

#### 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!**

- Never refreeze thawed frozen food.
- The taste of some spices found in cooked dishes (anise, basilica, watercress, vinegar, assorted spices, ginger, garlic, onion, mustard, thyme, marjoram, 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 folios or bags.

# **PART 5: 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.



The power supply must be disconnected during cleaning!

# **Defrosting**

- Your appliance performs automatic defrosting. The water formed as a result of defrosting passes through the water collection spout, flows into the vaporization container behind your appliance and evaporates there.
- Make sure you have disconnected the plug of your appliance before cleaning the vaporization container.

 Remove the vaporization container from its position by removing the screws as indicated. Clean it with soapy water at specific time intervals. This will prevent odors from forming.

## **LED Lamp Replacement**

If your appliance has LED lighting contact the help desk as this should be changed by technician.

#### **Environmental Notice**



The packaging material used is recyclable. We recommend that you separate plastic, paper and cardboard and give them to recycling agents. To help preserve the environment, the refrigerant used in this product is R600a (Hydrofluorocarbon - HFC), which does not affect the ozone layer and has little impact on the greenhouse effect.

According to WEEE (Waste of Electrical and Electronic Equipment) guidelines, waste from electrical and electronic devices should be collected separately. If you need to remove of this appliance in the future, do not throw it away with the rest of your domestic garbage. Instead, please take the appliance to the nearest WEEE collecting agents, where available.

# **PART 6: TROUBLESHOOTING**

Problem	Possible Cause	Recommended Action
Refrigerator does not operate	<ul> <li>The mains plug of the appliance is not in the socket properly</li> <li>The fuse for the domestic supply is switched off</li> </ul>	<ul> <li>Check whether the power is on;</li> <li>The fuse must be switched on.</li> </ul>
No display on the display panel	<ul> <li>The mains plug of the appliance is not in the socket properly</li> <li>The fuse for the domestic supply is switched off</li> </ul>	<ul> <li>Check whether the power is on;</li> <li>The fuse must be switched on.</li> </ul>
Alarm sound	Door is slightly open or not close more than 1 minute	Close the door completely.
The food is not frozen enough	<ul> <li>Temperature is not properly adjusted</li> <li>Door was opened for an extended period</li> <li>A large quantity of warm food was placed in the appliance within the last 24 hours</li> <li>The appliance is near a heat source</li> </ul>	<ul> <li>Please look in the initial temperature setting section</li> <li>Open the door as long as necessary</li> <li>Adjust the temperature to colder setting temporarily</li> <li>Please look in the installation section</li> </ul>
The compressor do not work	It is under defrosting mode     Power is not connected well	<ul> <li>It is normal for defrosting</li> <li>Check whether the power is connected well.</li> </ul>
Compressor runs too long	The fridge has recently been dis- connected for a period of time	<ul> <li>It takes some hours for the fridge to cool down completely.</li> <li>Hot food will cause the fridge to run</li> </ul>

Problem	Possible Cause	Recommended Action
	<ul> <li>Put too much fresh or hot food</li> <li>Doors are opened too frequently or too long</li> </ul>	longer until the desired temperature is reached.  • Warm air entering the fridge cause it to run longer. Open the door less often.
Vibrations	<ul> <li>Floor is uneven or weak. Refrigerator rocks on the floor when it is moved slightly.</li> <li>The refrigerator is touching the wall.</li> </ul>	<ul> <li>Check to assure that the refrigerator is on a level surface.</li> <li>Re-level the refrigerator and move it from the wall</li> </ul>

## **PART 7: SPECIFICATION**

Model	RF 2552 L	RF 2555 L
Color	Black Glass	Black Glass
Туре	Side by side	Side by side
No. of doors	2	3
Defrosting	Automatic	Automatic
Compressor	Inverter	Inverter
Refrigerant	R600a	R600a
Interior light	LED	LED
Total Capacity (Liter)	516	552
Refrigerator Capacity (Liter)	328	207
Freezer Capacity (Liter)	188	345
Defrost power input (Watt)	300	210
Rated Voltage (Volt)	220-240	220-240
Rated Frequency (Hz)	50	50
Product dimension (W×D×H)(mm)	920x625x1720	911x700x1830
Product weight (kg)	98	95

<sup>\*</sup>S = Stainless, R = Red, C = Cream, O = Orange, N = Green, U = Blue, W = White, V = Silver, G = Grey, L = Black

Design and specification can change without prior notice to improve the quality of the product. The illustration in this manual is schematic and can be different with your actual product. The values on label or in other documents are according to laboratory test and relevant standards. Values can vary depending on the actual operational and environmental condition of the product.

# **APPENDIX 1: FOOD STORAGE GUIDE**

		Maximum
Meat & Fish	Preparation	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 spices	1-3
Giblets (pieces)	In pieces	1-3
Bologna sausage/salami	Should be kept packaged even if it	
bologila sausage/salalili	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	After cleaning the bowels and scales	2
Lean fish	of the fish, wash and dry it. If neces-	4
Fatty fish	sary, remove the tail and head.	2-4
Shellfish	Clean and in a bag	4-6
Caviar	In its packaging, or in an aluminium or	2-3
Javial	plastic container	2 3
Snails	In salty water, or in an aluminium or	3
Origina	plastic container	5

# NOTE!

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

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	
Eggplant	Cut into pieces of 2cm after washing	10-12	
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, sourberry	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)
Phyllo 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	In its own	2-3	Pure Milk – in its own
(homogenized)	packet	2-3	packet
			Original packaging
Cheese -			may be used for short-
excluding white	In slices	6-8	term storage. Keep
cheese			wrapped in foil for
			longer periods.
Butter, margarine	In its	6	
batter, marganne	packaging	J	



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