

# **User Manual Book Refrigerator**

RF 4920 MABG  
RF 4300 SDBK

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This guide book explains everything you need to know about your new product. Please contact our Customer Care should you need further assistance through [www.modena.com](http://www.modena.com).

## PART 1: SAFETY INFORMATION

### READ THIS MANUAL CAREFULLY!

Symbol	Type	Definition
	WARNING	Serious injury or death risk
	RISK OF ELECTRIC SHOCK	Dangerous voltage risk
	FIRE HAZARD	Risk of fire or flammable material
	CAUTION	Injury or property damage risk
	IMPORTANT	Important information on product operations

-  Keep the air ventilation open, if the appliance is set in enclosed space or in the built-in structure and clear from any obstructions.
-  Do not use electrical devices inside the food storage compartments of the appliance, unless they are of the type 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.
-  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.

## 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 iso-butane (R600a), [REDACTED] 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 2: NAME OF PARTS

### RF 4920 MABG



- |                           |                          |
|---------------------------|--------------------------|
| 1. LED Light              | 7. Crisper Drawer        |
| 2. Door Basket            | 8. Upper Freezer Salver  |
| 3. Tempered Glass Shelves | 9. Upper Freezer Drawer  |
| 4. Fridge Door Gasket     | 10. Lower Freezer Drawer |
| 5. Big Bottle Basket      | 11. Adjustable feet      |
| 6. Crisper Cover          |                          |

*\*Above picture is only for reference. Actual feature and parts may vary depending on the model*

# RF 4300 SDBK



- |                           |                           |
|---------------------------|---------------------------|
| 1. LED Light              | 6. Fridge Door Basket     |
| 2. Tempered Glass Shelves | 7. Tempered Glass Shelves |
| 3. Freezer Drawer Cover   | 8. Crisper Drawer Cover   |
| 4. Freezer Drawer         | 9. Crisper                |
| 5. Control Panel          |                           |

*\*Above picture is only for reference. Actual feature and parts may vary depending on the model*

## 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

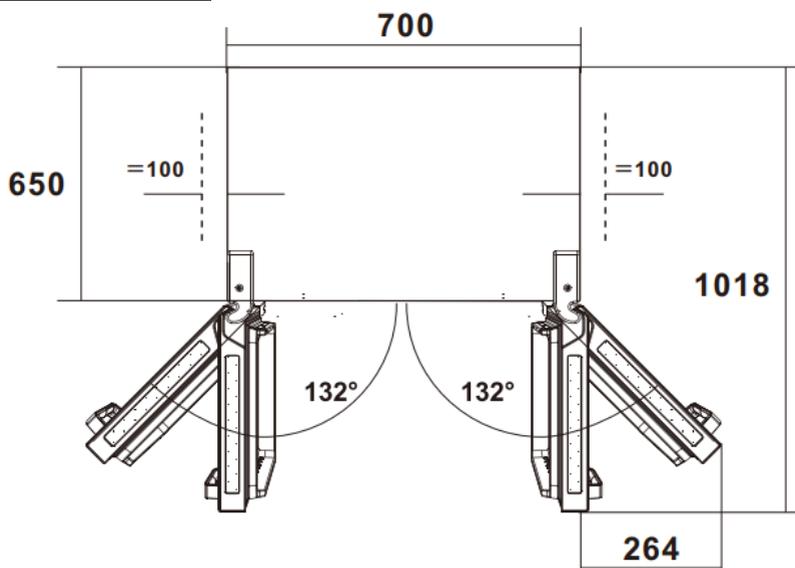
- Do not carry the refrigerator horizontally or reversely
- Do not carry the refrigerator by holding the door or handle; the refrigerator shall be carried by lifting the bottom.



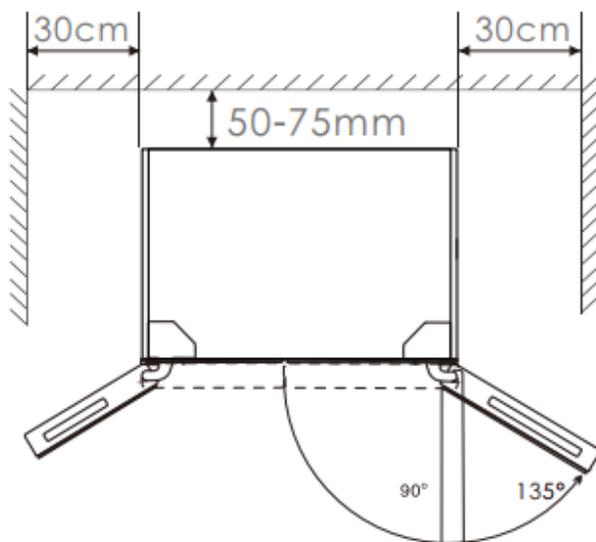
### Installation Environment

- 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 as illustrated in the picture below

RF 4920 MABG

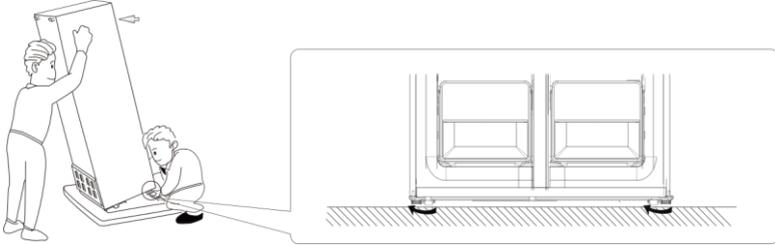


RF 4300 SDBK



## 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

### Control Panel RF 4920 MABG



We recommend that when you start your refrigerator for the first time, the temperature for the refrigerator is set to 5°C and the freezer to -18°C. If you want to change the temperature, follow the instructions below.

#### **CAUTION!**

Caution! When you set a temperature, you set an average temperature for the whole refrigerator cabinet. Temperatures inside each compartment may vary from the temperature values displayed on the panel, depending on how much food you store and where you place them. Ambient temperature may also affect the actual temperature inside the appliance.

#### Compartment Choice

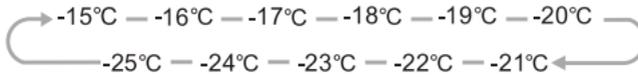
You can activate Fridge OR Freezer compartment temperature setting by pressing "Com.Choice" button.

#### Temperature Setting

After fridge temperature setting is activated, press "Temp" button to set fridge temperature between 8°C and 2°C as needed and the control panel will display corresponding value according to the following sequence.



After freezing temperature setting is activated, press "Temp" button to setting freezer temperature between -15°C and -25°C as needed and the control panel will display corresponding value according to the following sequence.



### Mode Selection

Press "Mode" to set function mode as needed, and the control panel will display corresponding value according to the following sequence with light on.



1. Intelligent mode (AI)  
In this mode, the refrigerator works in the most beneficial way for food preservation and storage. The fridge temperature is set 5°C, and the freezer temperature is -18°C.
2. Super Cool  
Super Cool can refrigerate your food much faster, keeping food fresh for a longer period and the refrigerator temperature setting displays 2°C. Super cool will automatically switches off after 3 hours. When super cool function is on you can switch it off by pressing "Temp" button and the refrigerator temperature setting will revert back to the previous setting.
3. Super Freeze  
Super Freeze will quickly lower the temperature within the freezer so food will freeze vitamins and nutrients of fresh food and keep food fresh longer, the freezer temperature setting displays -25°C. Super freeze automatically switches off after 26 hours. When super freeze function is on you can switch off super freeze function by pressing "Temp" button and the freezer temperature setting will revert back to the previous setting.

#### 4. Holiday

If you are going to be away for a long period of time, you can activate this function by pressing “Mode” button to set function. When the holiday function is activated, the temperature of the fridge is automatically switched to 15°C to minimize the energy consumption. When the holiday function is on, you can switch it off by pressing “Temp” button and the refrigerator temperature setting will revert back to the previous setting.

### Child Lock

Press and hold “Mode” button for 3 seconds to lock the control panel setting. Press and hold for 3 seconds to unlock.

## **Control Panel RF 4300 SDBK**

### Temperature Setting

1. Fridge: Press the “Fridge” button to select the desired temperature. LED Light will display according to the following sequence:

2°C – 3°C – 4°C – 6°C – 8°C – 2°C

2. Freezer: Press the “Freezer” button to select the desired temperature. LED Light will display according to the following sequence:

-16°C – -18°C – -20°C – -22°C – -24°C – -16°C

### **Door Alarm**

If the refrigerator door is opened more than 2 minutes, there will be buzzer sounds. In case of door alarm, buzzer will sound 3 times every 1 min and will stop alarming automatically after 10 minutes. To save energy, please avoid keeping the door open for a long time when using the appliance. The door alarm can also be cleared by closing the door.

## 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



## 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.

## Daily Use

### Freezing Fresh Food

- The freezer compartment is suitable for freezing fresh food and storing frozen and deep-frozen food for a 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 ethylene-sensitive 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

### **NOTE!**

Potatoes, onions and garlic should not be stored in the refrigerator. The table below in the Appendix 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

### **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.

## PART 6: TROUBLESHOOTING

Problem	Possible Cause	Recommended Action
Refrigerator does not operate	<ul style="list-style-type: none"> <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 style="list-style-type: none"> <li>Check whether the power is on;</li> <li>The fuse must be switched on.</li> </ul>
No display on the display panel	<ul style="list-style-type: none"> <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 style="list-style-type: none"> <li>Check whether the power is on;</li> <li>The fuse must be switched on.</li> </ul>
Alarm sound	<ul style="list-style-type: none"> <li>Door is slightly open or not close more than 1 minute</li> </ul>	<ul style="list-style-type: none"> <li>Close the door completely.</li> </ul>
The food is not frozen enough	<ul style="list-style-type: none"> <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 style="list-style-type: none"> <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	<ul style="list-style-type: none"> <li>It is under defrosting mode</li> <li>Power is not connected well</li> </ul>	<ul style="list-style-type: none"> <li>It is normal for defrosting</li> <li>Check whether the power is connected well.</li> </ul>

Problem	Possible Cause	Recommended Action
Compressor runs too long	<ul style="list-style-type: none"> <li>• The fridge has recently been disconnected for a period of time</li> <li>• Put too much fresh or hot food</li> <li>• Doors are opened too frequently or too long</li> </ul>	<ul style="list-style-type: none"> <li>• It takes some hours for the fridge to cool down completely.</li> <li>• Hot food will cause the fridge to run longer until the desired temperature is reached.</li> <li>• Warm air entering the fridge cause it to run longer. Open the door less often.</li> </ul>
Vibrations	<ul style="list-style-type: none"> <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 style="list-style-type: none"> <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 4920 MABG	RF 4300 SDBK
Type	Multidoor	Side by Side
No. of doors	4	2
Defrosting	Automatic	Automatic
Compressor	Intelligent Inverter	Intelligent Inverter
Refrigerant	R600a/65g	R600a/42g
Interior light	LED	LED
Total Capacity (Liter)	492	430
Defrost power input (Watt)	200	220
Rated Voltage (Volt)	220-240	220-240
Rated Frequency (Hz)	50	50
Product dimension (WxDxH)(mm)	910 × 700 × 1830	830 × 570 × 1775
Product weight (kg)	105	85

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: FOOD STORAGE GUIDE

Meat & 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 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	After cleaning the bowels and scales of the fish, wash and dry it. If necessary, remove the tail and head.	2
Lean fish		4
Fatty fish		2-4
Shellfish	Clean and in a bag	4-6
Caviar	In its packaging, or in an aluminium or plastic container	2-3
Snails	In salty water, or in an aluminium or plastic container	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

<b>Vegetables and Fruits</b>	<b>Preparation</b>	<b>Maximum storage time (months)</b>
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

	<b>Maximum storage time (months)</b>	<b>Thawing time at room temperature (hours)</b>	<b>Thawing time in oven (minutes)</b>
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)

<b>Dairy products</b>	<b>Preparation</b>	<b>Maximum storage time (months)</b>	<b>Storage conditions</b>
Packet (homogenized)	In its own packet	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	

*Ciao!* **MODENA**

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