Congratulations...

Your purchase of this product attests to the importance you place upon the quality and performance of the major appliances you use. With minimal care, as outlined in this guide, this product is designed to provide you with years of dependable service. Please take the few minutes necessary to learn the proper and efficient use and care of this quality product.

We appreciate your choosing a Viking Range Corporation product, and hope that you will again select our products for your other major appliance needs.

Table of Contents
Important Safety Instructions ........................................... 3
Proper Disposal of Your Old Refrigerator ........................... 4
Temperature Controls ..................................................... 4
Refrigerator Features ...................................................... 9
Freezer Features .......................................................... 12
Ice and Water ............................................................. 15
Water Filter ................................................................. 20
Food Storage Tips ......................................................... 25
Care and Cleaning ........................................................ 29
Operating Sounds ........................................................ 35
Troubleshooting ........................................................... 36
Service Information ....................................................... 42
Warranty ................................................................. 43

Your safety is important to us. This use and care manual contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given.

This symbol alerts you to hazards such as fire, electrical shock or other injuries.

Important Safety Instructions

WARNING

To reduce the risk of fire, electric shock, or injury when using your refrigerator, follow these basic precautions:

• Read all instructions before using the refrigerator.
• Observe all local codes and ordinances. Install refrigerator according to Installation Instructions. All connections for water, electrical power and grounding must comply with local codes and be made by licensed personnel when required.
• Do not modify plug on power cord. If plug does not fit electrical outlet, have proper outlet installed by a qualified technician. Replace worn power cords and/or loose plugs.
• Do not ground to a gas line or cold-water pipe.
• Do not remove warning tag from power cord.
• Refrigerator is designed to operate on a separate 115 volt, 15 amp., 60 cycle line.
• Do not tamper with refrigerator controls.
• Do not service or replace any part of refrigerator unless specifically recommended in Use & Care or Installation Instructions. Do not attempt service if instructions are not understood or if they are beyond personal skill level.
• Always disconnect refrigerator from electrical supply before attempting to change light bulbs, clean, or service the refrigerator. Disconnect the power cord by grasping the plug, not the cord.
• Always read and follow manufacturer’s storage and ideal environment instructions for items being stored in refrigerator.
• Never allow children to operate, play with, crawl inside or stand on any part the refrigerator.
• Never clean refrigerator parts with flammable fluids. The fumes can create a fire hazard or explosion.
• Clean up spills or water leakage associated with water installation.
• Keep your refrigerator in good condition. Bumping or dropping refrigerator can damage refrigerator or cause refrigerator to malfunction or leak. If damage occurs, have refrigerator checked by qualified service technician.

SAVE THESE INSTRUCTIONS

FOR YOUR SAFETY
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.
Proper Disposal of Your Old Refrigerator

**WARNING**
Plug into a grounded 3-prong outlet. If a 2-prong wall receptacle is encountered, contact a qualified electrician. Do not remove ground prong. Unit must be grounded at all times. Do not use an adapter. Do not use an extension cord. Failure to follow these instructions can result in death, fire, or electrical shock.

**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.

**IMPORTANT:** Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerators are still dangerous... even if they will sit for “just a few days.”

Temperature Controls
**ELECTRONIC TEMPERATURE CONTROL**

**NON-DISPENSER UNITS**

**Initial Temperature Setting**
Temperatures are preset at the factory at 38°F (3°C) in the refrigerator compartment and 0°F (-18°C) in the freezer compartment.

**Adjusting the Control**
24 hours after adding food, you may decide that one or both compartments should be colder or warmer. If so, adjust the control as indicated in the Temperature Control Guide below.
• The first touch of the UP or DOWN pads shows the current temperature setting.
• The display will show the new setting for approximately three seconds, and then return to the actual temperature currently within that compartment.
• Do not change either control more than one degree at a time. Allow temperature to stabilize for 24 hours before making a new temperature adjustment.

**Temperature Control Guide**

<table>
<thead>
<tr>
<th>Condition</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Refrigerator too cold</td>
<td>Set the refrigerator control to next higher number by pressing the UP pad.</td>
</tr>
<tr>
<td>Refrigerator too warm</td>
<td>Set the refrigerator control to next lower number by pressing the DOWN pad.</td>
</tr>
<tr>
<td>Freezer too cold</td>
<td>Set the freezer control to next higher number by pressing the UP pad.</td>
</tr>
<tr>
<td>Freezer too warm</td>
<td>Set the freezer control to next lower number by pressing the DOWN pad.</td>
</tr>
<tr>
<td>Turn refrigerator OFF</td>
<td>Press the freezer UP pad until OFF appears in the display. Press either the freezer or refrigerator DOWN pad to turn back on.</td>
</tr>
</tbody>
</table>
Temperature Controls

Max Ice
When activated, Max Ice reduces the freezer temperature to the optimum setting for 24 hours in order to produce more ice. Note: When the Max Ice feature is in operation, the UP and DOWN pads for the freezer control will not operate.

Water Filter Indicator (Dispenser Models Only)
When a water filter has been installed in the refrigerator, the yellow Order light will illuminate when 90 percent of the volume of water for which the filter is rated has passed through the filter OR 11 months have elapsed since the filter has been installed. The red Replace light will illuminate when the rated volume of water has passed through the filter OR 12 months have elapsed since the filter was installed. A new filter should be installed immediately when the Replace light is illuminated. After replacing the filter, press and hold the Water Filter Indicator button for three seconds. The Order and Replace lights will go off.

Vacation Mode
The Vacation Mode feature causes the freezer to defrost less frequently, conserving energy. The Vacation Mode indicator light will illuminate when the feature is activated. To deactivate, press the Vacation Mode pad again OR open either door. The indicator light will go out.
NOTE: Door openings will not deactivate the Vacation Mode for approximately one hour after activation. If vacationing for more than a few days, see the Preparing for Vacation section, page 33.

High Temp Alarm
The High Temp Alarm system will alert you if the freezer or refrigerator temperatures exceed normal operating temperatures due to a power outage or other event. When activated, the High Temp Alarm light will illuminate. If the freezer or refrigerator temperatures have exceeded these limits, the display will alternately show the current compartment temperatures and the highest compartment temperatures reached when the power was out. An audible alarm will sound repeatedly. Press the High Temp Alarm pad once to stop the audible alarm. The High Temp Alarm light will continue to flash and the temperatures will alternate until the temperatures have stabilized. To turn off High Temp Alarm, press and hold the High Temp Alarm pad for three seconds. The indicator light will go off.

Temperature Controls

Door Open Alarm
The Door Open Alarm will alert you when one of the doors has been left open for five continuous minutes. When this happens, an audible alarm will sound every few seconds until the door is closed OR press the Door Open Alarm pad to deactivate the feature.

Max Cold
When activated, Max Cold causes the refrigerator and freezer temperatures to drop to the minimum settings on the control. This cools down the refrigerator and freezer after extended door openings or when loading the refrigerator or freezer with warm food. Note: When the Max Cold feature is in operation, the UP and DOWN pads for the refrigerator and freezer controls will not operate.

To activate, press the Max Cold pad. Max Cold will deactivate automatically after 12 hours, OR press the Max Cold pad to deactivate the feature.

User Preferences
Access the User Preferences menu to:
• Change the temperature display from °F to °C
• Enable or disable audible alarms
• Adjust the light level at which the Dispenser Auto Light will illuminate (when this feature is activated on the ice and water dispenser) (select models)
• Activate the Sabbath Mode

To access the User Preferences menu, press and hold the Door Open Alarm pad for three seconds. When in the User Preferences mode, a short title for the feature will appear in the freezer temperature display and the feature status will appear in the refrigerator display.

1. Use the freezer UP and DOWN pads to scroll through the features.
2. When the desired feature is displayed, use the refrigerator UP and DOWN pads to change the status.
3. When changes are complete, press the Door Open Alarm pad for three seconds OR close the refrigerator door.
Temperature Display (F_C)
Change the display to show temperatures in degrees Fahrenheit or degrees Celsius.

Alarm (AL)
When the Alarm mode is OFF, all audible alarms will be disabled until the feature is turned on.

Auto Light Level Selection (LL) (Select Models)
This setting adjusts the light level at which the dispenser light will illuminate when the sensor detects that the light levels in the room are low. Setting 1 is the darkest light level setting, setting 9 is the lightest light level setting. **Note:** The Auto Light (select models) must be activated on the ice and water dispenser control to take advantage of this option.

Sabbath Mode (SAB)
When the Sabbath Mode is ON, all control lights and the night light will be disabled until the feature is turned OFF. This feature does not disable the interior lights. Press any pad to restore the control lights.

Warm Cabinet Surfaces
At times, the front of the refrigerator cabinet may be warm to the touch. This is a normal occurrence that helps prevent moisture from condensing on the cabinet. This condition will be more noticeable when the refrigerator is first started, during hot weather and after excessive or lengthy door openings.

---

**CAUTION**
To avoid personal injury or property damage, observe the following:
• Never attempt to adjust a shelf that is loaded with foods.
• Confirm shelf is secure before placing items on shelf.
• Handle tempered glass shelves carefully. Shelves may break suddenly if nicked, scratched, or exposed to sudden temperature change.

---

**Refrigerator Features**

**Shelves**
Spillproof shelves have a spill retainer edge which allows for easier clean up and some are equipped with a slide out feature. To slide out, grasp the front of the shelf and pull forward. Push in the shelf to return to the original position.

**To Remove a Shelf:**
• Slightly tilt up the front and lift up the rear of the shelf, then pull the shelf straight out.

**To Lock the Shelf Into Another Position:**
• Tilt up the front edge of the shelf.
• Insert the hooks into the desired frame openings and let the shelf settle into place.
• Be sure the shelf is securely locked at the rear.

The Produce Drawer Top serves as the lower fresh food shelf and lifts out for easy cleaning.
**Refrigerator Features**

**Door Storage**

**Dairy Compartment**
The Dairy Compartment provides convenient door storage for spreadable items such as butter and margarine. This compartment can be moved to different locations to accommodate storage needs. To use the dairy compartment, raise the cover.

**To Remove:**
- Raise the cover, pull upward and tilt out.

**To Install:**
- Reverse above procedure.

**Door Bins**
Door Bins can be moved to meet storage needs.

**To Remove:**
- Slide bin up and pull straight out.

**To Install:**
- Slide bin in and down until firmly seated in the door liner.

**Dairy Compartment**
The Dairy Compartment provides convenient door storage for spreadable items such as butter and margarine. This compartment can be moved to different locations to accommodate storage needs. To use the dairy compartment, raise the cover.

**To Remove:**
- Raise the cover, pull upward and tilt out.

**To Install:**
- Reverse above procedure.

**Door Bins**
Door Bins can be moved to meet storage needs.

**To Remove:**
- Slide bin up and pull straight out.

**To Install:**
- Slide bin in and down until firmly seated in the door liner.

**Refrigerator Features**

**Moisture Adjustable Produce Drawers**
The Produce Drawers provide a higher humidity environment for fresh fruit and vegetable storage.

**Controls**
The Produce controls regulate the amount of moisture in the drawer. Slide the control towards the LOW setting when storing produce with outer skins. Slide the control towards the HIGH setting when storing leafy produce.

**To Remove:**
- Pull drawer out to full extension. Tilt up front of drawer and pull straight out.

**To Install:**
- Insert drawer into frame rails and push back into place.

**NOTE:** For best results, keep the Produce drawers tightly closed.

**MeatSavor™/Produce Drawer**
The MeatSavor drawer is a full-width drawer with adjustable temperature control. This drawer can be used for large party trays, deli items, beverages or miscellaneous items.

**MeatSavor Control**
The control, located on the left wall next to the drawer, regulates the air temperature inside the drawer. Set control to “cold” to provide normal refrigerator temperature. Use the “coldest” setting for meats or other deli items.

**NOTE:**
- Cold air directed to the MeatSavor can decrease refrigerator temperature. Refrigerator control may need to be adjusted.
- Do not place leafy vegetables in the MeatSavor drawer. Colder temperatures could damage leafy produce.
Refrigerator Features

Egg Bin
The egg bin has three pieces - the lid, the egg tray, and the bin. Use the egg bin to hold one, or two dozen eggs.

To hold one dozen eggs:
Place a dozen eggs into the egg carrier. Then place the egg carrier into the bin and cover with the lid.

To hold two dozen eggs:
Place two dozen eggs loose in the bin and cover them with the lid. Use the carrier to transport eggs between the bin and your cooking area.

When the egg tray is removed, the bin will accept items such as a standard egg carton, ice, etc.

Glass Butter Tray
The glass butter tray holds two sticks of butter for storage in the dairy compartment.

Freezer Features

Shelves
Shelves can be removed to meet individual storage needs.

To Remove Shelf:
• Snap right side of shelf up from cabinet railing and slide to right.

To Install Shelf:
• Replace shelf in left side cabinet railing. Snap shelf into right side cabinet railing.

Baskets and Drawers
Baskets and drawers slide out for easy access to items in back.

To Remove:
• Pull out to its full extension. Lift up front of basket and remove.

To Install:
• Slide basket or drawer into cabinet railing. Lift up front of basket or drawer, and slide to the back of the refrigerator.

Ice Storage Bin
The Ice Storage bin is located below the automatic ice maker.

To Remove:
• Raise ice maker arm to deactivate ice maker. Lift front of bin and pull out to its full extension. Lift up front of bin and remove.

To Install:
• Slide bin into railing below ice maker until bin locks into place. Drop ice maker arm to activate ice maker.

IMPORTANT: Ice bin must be locked in place for proper ice dispensing. If the ice bin does not lock in place, turn auger driver behind bin counterclockwise to properly align ice bin with auger driver.

Fixed Freezer Shelf

To Remove Clip-mounted Shelves:
• Lift shelf from the right side wall mounting clips and pull left side of shelf out of wall mounting holes.

To Install Clip-mounted Shelves:
• Place left side of shelf in mounting holes and press down into wall mounting clips.
Freezer Features

Door Storage
Adjustable Door Bins
Door Bins can be moved to meet individual storage needs.

To Remove:
• Lift the door bin up until it clears the retainers on the door liner, then pull the door bin straight out.

To Install:
• Slide bin in above desired door liner retainer and push down until bin stops.

Fixed Door Bin
(Non-Dispenser Model Only)
The Fixed Door Bin is located in the upper section of the freezer door. IMPORTANT: Fixed door bin is not adjustable. If bin is removed, freezer light will not deactivate when door is closed.

Drop-Down Freezer Door Bins
These baskets provide convenient storage space for frozen food items that tend to shift, such as bagged vegetables.

WARNING
To avoid personal injury or property damage, observe the following:

• Do not place fingers or hands on the automatic ice making mechanism while the refrigerator is plugged in. This will help protect you from possible injury. It will also prevent interference with moving parts of the ejector mechanism and the heating element that releases the cubes.

• Under certain rare circumstances, ice cubes may be discolored, usually appearing with a green-bluish hue. The cause of this unusual discoloration can be a combination of factors such as certain characteristics of local waters, household plumbing and the accumulation of copper salts in an inactive water supply line which feeds the ice maker. Continued consumption of such discolored ice cubes may be injurious to health. If such discoloration is observed, discard the ice cubes and contact your dealer to purchase and install a water line filter.

• Water damage due to improper water connection may cause mold/mildew growth.

• Clean up water and ice spills to avoid personal injury and to prevent mold/mildew growth.

Automatic Ice Maker
Connect the ice maker to the water supply as instructed. Proper water flow and a level refrigerator are essential for optimal ice maker performance.

To Remove the Ice Bin:
• Pull it forward, away from the ice maker. To avoid the ice maker dumping ice while the bin is removed, turn the ice maker off by raising the icemaker arm.

To Install the Ice Bin:
• Reverse the above procedure. Turn the ice maker on by lowering the ice maker arm.
Freezer Features
Automatic Ice Maker

Operating Instructions
• Confirm ice bin is in place and ice maker arm is down.
• After freezer section reaches between 0° to 2° F (-18° to -17° C), ice maker fills with water and begins operating. You will have a complete harvest of ice approximately every three hours.
• Allow approximately 24 hours after installation to receive first harvest of ice.
• Discard ice created within first 12 hours of icemaker operation to assure system is flushed of impurities.
• Stop ice production by raising ice maker arm until click is heard.
• Ice maker will remain in the off position until arm is pushed down.
• The first one or two batches will probably contain undersized and irregular cubes because of air in the supply line.
• When the ice cubes are ejected it is normal for several cubes to be joined together at the ends. They can easily be broken apart. The ice maker will continue to make ice until the supply of ice cubes raises the ice maker arm, shutting the ice maker off.
• Certain sounds may accompany the various cycles of the ice maker. The motor may have a slight hum, the cubes will rattle as they fall into an empty storage pan and the water valve may click or “buzz” occasionally.
• If the ice is not used frequently, the ice cubes will become cloudy, shrink, stick together and taste stale. Empty the ice storage bin periodically and wash it in lukewarm water. Be sure to dry the bin thoroughly before replacing it.
• Beverages and foods should not be placed in the ice storage bin for quick chilling. These items can block the ice maker arm, causing the ice maker to malfunction.
• Turn off (arm up) the ice maker when the water supply is to be shut off for an extended period of time.

Ice and Water
Dispenser Features

Dispenser Light
A light activates within the dispenser area at full power when dispensing ice or water with the main dispenser pad.

Dispenser Pad
The Dispenser Pad is located on the back wall of the dispensing area. When the dispenser pad is pressed, the selection chosen on the dispenser control panel will dispense.

Removable Tray
The Removable Tray at the bottom of the dispenser area is designed to collect small spills and may be easily removed for cleaning and emptying purposes. IMPORTANT: Removable tray does not drain. Do not allow tray to overflow. If it does, remove tray and wipe up overflow.
Water Dispenser Operation

NOTE: During initial use of water dispenser, there will be a one to two-minute delay while water tank fills before water dispenses. Discard first 10 - 14 glasses of water after initially connecting refrigerator to household water supply and after extended periods of nonuse.

Ice and Water Operation

To Dispense Water:
• Choose water selection from dispenser control panel.
• Press a sturdy, wide mouth container against dispenser pad.
• Release pressure on dispenser pad to stop water dispensing. A small amount of water may continue to dispense and collect in dispenser tray. Large spills should be wiped dry.

Dispenser Control (Select Models)

Ice Dispenser Operation

<table>
<thead>
<tr>
<th>CAUTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>To avoid personal injury or property damage, observe the following:</td>
</tr>
<tr>
<td>• Do Not put fingers, hands or any foreign object into dispenser opening.</td>
</tr>
<tr>
<td>• Do Not use sharp objects to break ice.</td>
</tr>
<tr>
<td>• Do Not dispense ice directly into a thin glass, fine china, or delicate crystal.</td>
</tr>
</tbody>
</table>

To Dispense Ice:
• Select Crushed Ice or Cubed Ice by pushing button on dispenser control panel. A green light above button indicates mode selection.
• Press container against dispenser pad.

NOTE:
• Mode may not be changed while ice dispenser is in operation.
• If dispenser is active for more than five minutes, an automatic lock out sensor will shut down power to dispenser area. See Dispenser Lock for unlocking information.

Ice and Water Operation

Dispenser Lock
The Dispenser Lock prevents ice or water from being dispensed.

To Lock Dispenser:
• Press and hold the LOCK/UNLOCK button for three seconds. A green indicator light above the button will illuminate when the dispenser is locked.

To Unlock Dispenser:
• Hold the LOCK/UNLOCK button for three seconds. The green indicator light above the button will go out.

Light
Press the LIGHT pad once to select the Auto Light function which activates the dispenser light at half-power when the light sensor detects that the light levels in room are low. The Auto Indicator light will illuminate.

To Activate Light:
• Press the LIGHT pad again to turn the dispenser light on continuously. The ON indicator light will illuminate.

To Deactivate Light:
• Press the LIGHT pad again to turn the dispenser light off.
Water Filter (Dispenser Model Only)

Removal and Installation

**WARNING**
To avoid serious illness or death, do not use refrigerator where water is unsafe or of unknown quality without adequate disinfection before or after use of filter.

**CAUTION**
After installing a new water filter, always dispense water for two minutes before removing the filter for any reason. Air trapped in system may cause water and cartridge to eject. Use caution when removing.

- The bypass cap does not filter water. Be sure to have replacement cartridge available when filter change is required.
- If water filtration system has been allowed to freeze, replace filter cartridge.
- If system has not been used for several months, or water has an unpleasant taste or odor, flush system by dispensing two to three glasses of water. If unpleasant taste or odor persists, change filter cartridge. If system has not been used for three months or more, replace water filter cartridge.

**Initial Installation**
The water filter is located in the upper right hand corner of the fresh food compartment.

- Remove blue bypass cap and retain for later use.
- Remove sealing label from end of filter and insert into filter head.
- Rotate gently clockwise until filter stops. Snap filter cover closed.
- Reduce water spurts by flushing air from system. Run water continuously for two minutes through dispenser until water runs steady. During initial use, allow about a one- to two-minute delay in water dispensing to allow internal water tank to fill.
- Additional flushing may be required in some households where water is of poor quality.

**Water Filter**

**Replacing Water Filter**

**Important:** Air trapped in system may cause water and cartridge to eject. Always dispense water for two minutes before removing the filter for any reason. Use caution when removing.

- Turn filter counterclockwise until it releases from filter head.
- Drain water from filter into sink, and dispose of filter in normal household trash.
- Wipe up excess water in filter cover and continue with Initial Installation. The filter should be changed at least every 12 months.

**Important:** Condition of water and amount used determines life span of water filter cartridge. If water use is high, or if water is of poor quality, replacement may need to take place more often.

Replacement water filters are available through your local Viking Range Dealer. You may also order filters by calling 1-888-845-4641 or online at vikingrange.com

The dispenser feature may be used without a water filter cartridge. If you choose this option, replace filter with blue bypass cap.

**System Specification and Performance Data Sheet Refrigerator Water Filter Cartridge Model RWFFR**

**Specifications**
- Service Flow Rate (Maximum) 0.78 GPM  (2.9 L/min)
- Rated Service Life RWFFR (750 gallons Max) 750 gal /2838 liters
- Maximum Operating Temperature 100° F / 38° C
- Minimum Pressure Requirement 35 psi /241 kPA
- Minimum Operating Temperature 33° F/1° C
- Maximum Operating Pressure 120 psi / 827 kPA

1000 Apollo Road
Egan, Minnesota
55121-2240

(651) 450-4913
EPA EST #35917-MN-1
100834/B
### Water Filter

#### Standard No. 42: Aesthetic Effects

<table>
<thead>
<tr>
<th>Parameter</th>
<th>USEPA MCL</th>
<th>Influent Challenge Concentration</th>
<th>Influent Average</th>
<th>Influent Maximum</th>
<th>% Reduction Average</th>
<th>% Reduction Minimum</th>
<th>Min. Required Reduction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine</td>
<td>2.0 mg/L</td>
<td>&lt;0.051363 mg/L</td>
<td>&lt;0.06 mg/L</td>
<td>&gt;97.26%</td>
<td>96.84%</td>
<td>0%</td>
<td></td>
</tr>
<tr>
<td>T &amp; O</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Particulate**</td>
<td></td>
<td>&lt;1 MF/L</td>
<td></td>
<td></td>
<td>&gt;99.99%</td>
<td>&gt;99.99%</td>
<td>&gt;99.95%</td>
</tr>
</tbody>
</table>

*Tested using a flow rate of 0.78 gpm; pressure of 60 psig; pH of 7.5 ± 0.5; temp of 68° + 5°F (20° + 3°C).**Measurement in Particles/ml. Particles used were 0.5 - 1 microns.

**NTU - Nephelometric Turbidity Units

### Water Filter

#### Standard No. 53: Health Effects

<table>
<thead>
<tr>
<th>Parameter</th>
<th>USEPA MCL</th>
<th>Influent Challenge Concentration</th>
<th>Influent Average</th>
<th>Influent Maximum</th>
<th>% Reduction Average</th>
<th>% Reduction Minimum</th>
<th>Min. Required Reduction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turbidity</td>
<td>1 NTU**</td>
<td></td>
<td>0.031 NTU</td>
<td>0.49 NTU</td>
<td>97.09%</td>
<td>95.20%</td>
<td>0.5 NTU</td>
</tr>
<tr>
<td>Cysts</td>
<td>10%</td>
<td></td>
<td>&lt;1 #/L</td>
<td>&lt;1 #/L</td>
<td>&gt;99.99%</td>
<td>&gt;99.99%</td>
<td>&gt;99.95%</td>
</tr>
<tr>
<td>Asbestos</td>
<td>10%</td>
<td>10 micrometers</td>
<td></td>
<td></td>
<td>&gt;99.99%</td>
<td>&gt;99.99%</td>
<td>99%</td>
</tr>
<tr>
<td>Lead at pH 6.5</td>
<td>0.015 mg/L</td>
<td>0.15 mg/L</td>
<td></td>
<td></td>
<td>&gt;99.35%</td>
<td>&gt;99.29%</td>
<td>0.10 mg/L</td>
</tr>
<tr>
<td>Lead at pH 8.5</td>
<td>0.015 mg/L</td>
<td>0.15 mg/L</td>
<td></td>
<td></td>
<td>&gt;99.33%</td>
<td>&gt;99.29%</td>
<td>0.10 mg/L</td>
</tr>
<tr>
<td>Mercury at pH 6.5</td>
<td>0.002 mg/L</td>
<td>0.006 mg/L</td>
<td></td>
<td></td>
<td>&gt;95.70%</td>
<td>90.91%</td>
<td>0.002 mg/L</td>
</tr>
<tr>
<td>Mercury at pH 8.5</td>
<td>0.002 mg/L</td>
<td>0.006 mg/L</td>
<td></td>
<td></td>
<td>86.22%</td>
<td>75.93%</td>
<td>0.002 mg/L</td>
</tr>
<tr>
<td>Atrazine</td>
<td>0.003 mg/L</td>
<td>0.009 mg/L</td>
<td></td>
<td></td>
<td>76.99%</td>
<td>75.31%</td>
<td>0.003 mg/L</td>
</tr>
<tr>
<td>Benzene</td>
<td>0.005 mg/L</td>
<td>0.015 mg/L</td>
<td></td>
<td></td>
<td>95.71%</td>
<td>92.14%</td>
<td>0.005 mg/L</td>
</tr>
<tr>
<td>Carbofuran</td>
<td>0.004 mg/L</td>
<td>0.008 mg/L</td>
<td></td>
<td></td>
<td>98.74%</td>
<td>98.46%</td>
<td>0.04 mg/L</td>
</tr>
<tr>
<td>p-Dichlorobenzene</td>
<td>0.075 mg/L</td>
<td>0.225 mg/L</td>
<td></td>
<td></td>
<td>99.76%</td>
<td>99.74%</td>
<td>0.075 mg/L</td>
</tr>
<tr>
<td>Lindane</td>
<td>0.0002 mg/L</td>
<td>0.002 mg/L</td>
<td></td>
<td></td>
<td>98.72%</td>
<td>96.50%</td>
<td>0.0002 mg/L</td>
</tr>
<tr>
<td>Toxaphene</td>
<td>0.003 mg/L</td>
<td>0.015 mg/L</td>
<td></td>
<td></td>
<td>92.97%</td>
<td>91.67%</td>
<td>0.003 mg/L</td>
</tr>
</tbody>
</table>

*Tested and certified by NSF International against ANSI/NSF Standards 42 & 53 in models RWFFSR for the reduction of:

**Standard No. 42**

- Taste and Odor Reduction
- Chlorine Taste & Odor
- Mechanical Filtration Unit

**Standard No. 53**

- Health Effects:
  - Chemical Reduction Unit
  - Lead, Atrazine, Lindane
  - Benzene, Carbofuran
  - p-Dichlorobenzene, Mercury & Toxaphene Reduction

### General Use Conditions

Read this Performance Data Sheet and compare the capabilities of this unit with your actual water treatment needs. **DO NOT** use this product where water is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. System certified for cyst reduction may be used on disinfected water that may contain filterable cysts. **USE ONLY WITH COLD WATER SUPPLY. CHECK FOR COMPLIANCE WITH THE STATE AND LOCAL LAWS AND REGULATIONS.**

The retractable water filtration system uses a RWFFSR replacement cartridge. Timely replacement of filter cartridge is essential for performance satisfaction from this filtration system. Please refer to the applicable section of your Use & Care Guide for general operation, maintenance requirements and troubleshooting.

This system has been tested according to ANSI/NSF 42 and 53 for reduction of the substance listed above. The concentration of the indicated substances in water entering the system was reduced to a concentration less than or equal to the permissible limit for water leaving the system, as specified in ANSI/NSF 42 and 53.
### Water Filter

State of California  
Department of Health Services  
Water Treatment Device  
Certificate Number  
06 - 1790  
Date Issued: June 1, 2006

<table>
<thead>
<tr>
<th>Trademark /Model Designation</th>
<th>Replacement Elements</th>
</tr>
</thead>
<tbody>
<tr>
<td>RWFFR- 750</td>
<td>RWFFR</td>
</tr>
</tbody>
</table>

Manufacturer: CUNO, Incorporated, a 3M Company

The water treatment device(s) listed on this certificate have met the testing requirements pursuant to Section 116830 of the Health and Safety Code for the following health related contaminants:

**Microbiological**  
<table>
<thead>
<tr>
<th>Contaminants and Turbidity</th>
<th>[Inorganic/Radiological] Contaminants</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cysts</td>
<td>Asbestos</td>
</tr>
<tr>
<td>Turbidity</td>
<td>Lead</td>
</tr>
</tbody>
</table>

**Organic Contaminants**  
Atrazine  
Lindane  
Benzene  
Carbofuran  
p-dichlorobenzene  
Toxaphene

**Rated Service Capacity:** 750 gallons  
**Rated Service Flow:** 0.78 gpm  
**Conditions of Certification:**  
Do not use where water is microbiologically unsafe or with water of unknown quality, except that systems certified for cyst reduction may be used on disinfected waters that may contain filterable cysts.

---

### Food Storage Tips

#### Fresh Food Storage
- The refrigerator should be kept between 34°-40° F (1°-4° C) with an optimum temperature of 38° F (3.3° C). To check the temperature, place an appliance thermometer in a glass of water and place in the center of the refrigerator. Check after 24 hours. If the temperature is above 40° F (4° C) adjust the control as explained on page 5.
- Avoid overcrowding the refrigerator shelves. This reduces the circulation of air around the food and results in uneven cooling.

#### Fruits and Vegetables
- Storage in the produce drawers traps humidity to help preserve the fruit and vegetable quality for longer time periods (see page 11).
- Sort fruits and vegetables before storage and use bruised or soft items first. Discard those showing signs of decay.
- Always wrap odorous foods such as onions and cabbage so the odor does not transfer to other foods.
- While vegetables need a certain amount of humidity to remain fresh, too much humidity can shorten storage times (especially leafy vegetables). Drain vegetables well before storing.
- Wait to wash fresh produce until right before use.

#### Meat and Cheese
- Raw meat and poultry should be wrapped securely so leakage and contamination of other foods or surfaces does not occur.
- Occasionally mold will develop on the surface of hard cheeses (Swiss, Cheddar, Parmesan). Cut off at least an inch around and below the moldy area. Keep your knife or instrument out of the mold itself. Do not try to save individual cheese slices, soft cheese, cottage cheese, cream, sour cream or yogurt when mold appears.

#### Dairy Food
- Most dairy foods such as milk, yogurt, sour cream and cottage cheese have freshness dates on their cartons for appropriate length of storage. Store these foods in the original carton and refrigerate immediately after purchasing and after each use.
Food Storage Tips

Frozen Food Storage

- The freezer compartment of a refrigerator should be kept at approximately 0°F (-18°C). To check the temperature, place an appliance thermometer between the frozen packages and check after 24 hours. If the temperature is above 0°F (-18°C), adjust the control as described on page 5.
- A freezer operates more efficiently when it is at least two-thirds full.

Packaging Foods for Freezing

- To minimize dehydration and quality deterioration use aluminum foil, freezer wrap, freezer bags or airtight containers. Force as much air out of the packages as possible and be sure they are tightly sealed. Trapped air can cause the food to dry out, change color and develop an off-flavor (freezer burn).
- Wrap fresh meats and poultry with suitable freezer wrap prior to freezing.
- Do not refreeze meat that has completely thawed.

Loading the Freezer

- Avoid adding too much warm food to the freezer at one time. This overloads the freezer, slows the rate of freezing and can raise the temperature of frozen foods.
- Leave space between the packages so cold air can circulate freely, allowing food to freeze as quickly as possible.
- Avoid storing hard-to-freeze foods such as ice cream and orange juice on the freezer door shelves. These foods are best stored in the freezer interior where the temperature varies less with door openings.

Refer to the Food Storage Chart on pages 27 and 28 for approximate storage times.

Food Storage Chart

Storage times are approximate and may vary depending on type of packaging, storage temperature, and the quality of the food when purchased.

<table>
<thead>
<tr>
<th>Foods</th>
<th>Refrigerator</th>
<th>Freezer</th>
<th>Storage Tips</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dairy Products</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Butter</td>
<td>1 month</td>
<td>6 to 9 months</td>
<td>Wrap tightly or cover. Check carton date. Close tightly. Don’t return unused portions to original container. Don’t freeze cream unless whipped.</td>
</tr>
<tr>
<td>Milk and cream</td>
<td>1 week</td>
<td>Not recommended</td>
<td>Store in original carton. Check carton date. Store in original carton. Wrap tightly. Cut off any mold.</td>
</tr>
<tr>
<td><strong>Eggs</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eggs in the shell</td>
<td>3 weeks</td>
<td>Not recommended</td>
<td>Refrigerate small ends down. For each cup of yolks to be frozen, add 1 tsp. sugar for use in sweet, or 1 tsp. salt for non-sweet dishes.</td>
</tr>
<tr>
<td>Leftover yolks or whites</td>
<td>2 to 4 days</td>
<td>9 to 12 months</td>
<td></td>
</tr>
<tr>
<td><strong>Fruits</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apples</td>
<td>1 month</td>
<td>8 months (cooked)</td>
<td>May also store unripe or hard apples at 60°F to 70°F (16°C to 21°C). Ripen at room temperature before refrigerating. Bananas darken when refrigerated.</td>
</tr>
<tr>
<td>Bananas</td>
<td>2 to 4 days</td>
<td>6 months (whole/peeled)</td>
<td>Ripen at room temperature before refrigerating. Bananas darken when refrigerated.</td>
</tr>
<tr>
<td>Pears, plums, avocados</td>
<td>3 to 4 days</td>
<td>Not recommended</td>
<td>Ripen at room temperature before refrigerating. Avocados darken when refrigerated.</td>
</tr>
<tr>
<td>Berries, cherries, apricots</td>
<td>2 to 3 days</td>
<td>6 months</td>
<td>Ripen at room temperature before refrigerating. Apricots darken when refrigerated.</td>
</tr>
<tr>
<td>Grapes</td>
<td>3 to 5 days</td>
<td>1 month (whole)</td>
<td></td>
</tr>
<tr>
<td>Citrus fruits</td>
<td>1 to 2 weeks</td>
<td>Not recommended</td>
<td>May also store at 60°F to 70°F (16°C to 21°C). If refrigerated, store uncovered. Will not ripen after purchase. Use quickly.</td>
</tr>
<tr>
<td>Pineapples, cut</td>
<td>2 to 3 days</td>
<td>6 to 12 months</td>
<td></td>
</tr>
</tbody>
</table>
**Food Storage Tips**

<table>
<thead>
<tr>
<th>Foods</th>
<th>Refrigerator</th>
<th>Freezer</th>
<th>Storage Tips</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VEGETABLES</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Asparagus</td>
<td>1 to 2 days</td>
<td>8 to 10 months</td>
<td>Do not wash before refrigerating. Store in crisper.</td>
</tr>
<tr>
<td>Brussels sprouts, broccoli, cauliflower, green peas, lima beans, onions, peppers</td>
<td>3 to 5 days</td>
<td>8 to 10 months</td>
<td>Wrap odorous foods.</td>
</tr>
<tr>
<td>Cabbage, celery</td>
<td>1 to 2 weeks</td>
<td>Not recommended</td>
<td>Keep original packaging for refrigeration. Place in the meat and cheese drawer. When freezing longer than two weeks, Wrap with freezer.</td>
</tr>
<tr>
<td>Carrots, parsnips, beets and turnips</td>
<td>7 to 10 days</td>
<td>8 to 10 months</td>
<td>Store in crisper.</td>
</tr>
<tr>
<td>Lettuce</td>
<td>7 to 10 days</td>
<td>Not recommended</td>
<td>Remove tops. Wrap odorous foods and refrigerate in the crisper.</td>
</tr>
<tr>
<td><strong>POULTRY and FISH</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken and Turkey, whole</td>
<td>1 to 2 days</td>
<td>12 months</td>
<td>Keep in original packaging for refrigeration.</td>
</tr>
<tr>
<td>Chicken and Turkey, pieces</td>
<td>1 to 2 days</td>
<td>9 months</td>
<td>Place in the meat and cheese drawer. When freezing longer than two weeks, Wrap with freezer.</td>
</tr>
<tr>
<td>Fish</td>
<td>1 to 2 days</td>
<td>2 to 6 months</td>
<td>Fresh meats can be kept in original packaging for refrigeration.</td>
</tr>
<tr>
<td><strong>MEATS</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bacon</td>
<td>7 days</td>
<td>1 month</td>
<td>Fresh meats can be kept in original packaging for refrigeration.</td>
</tr>
<tr>
<td>Beef or lamb, ground</td>
<td>1 to 2 days</td>
<td>3 to 4 months</td>
<td>Place in the meat and cheese drawer. When freezing longer than two weeks, Wrap with freezer.</td>
</tr>
<tr>
<td>Beef or lamb, roast and steak</td>
<td>3 to 5 days</td>
<td>6 to 9 months</td>
<td>Unopened, vacuum-packed luncheon meat may be kept up to two weeks in the meat and cheese drawer.</td>
</tr>
<tr>
<td>Ham, (fully cooked) whole</td>
<td>7 days</td>
<td>1 to 2 months</td>
<td>Processed meats should be tightly wrapped and stored in the meat and cheese drawer.</td>
</tr>
<tr>
<td>slices</td>
<td>5 days</td>
<td>1 to 2 months</td>
<td></td>
</tr>
<tr>
<td>Luncheon meat</td>
<td>3 days</td>
<td>1 to 2 months</td>
<td></td>
</tr>
<tr>
<td>Pork, roast</td>
<td>3 to 5 days</td>
<td>4 to 6 months</td>
<td></td>
</tr>
<tr>
<td>Pork, chops</td>
<td>3 to 5 days</td>
<td>4 months</td>
<td></td>
</tr>
<tr>
<td>Sausage, ground</td>
<td>1 to 2 days</td>
<td>1 to 2 months</td>
<td></td>
</tr>
<tr>
<td>Sausage, smoked</td>
<td>7 days</td>
<td>1 to 2 months</td>
<td></td>
</tr>
<tr>
<td>Veal</td>
<td>3 to 5 days</td>
<td>4 to 6 months</td>
<td></td>
</tr>
<tr>
<td>Frankfurters</td>
<td>7 days</td>
<td>1 month</td>
<td></td>
</tr>
</tbody>
</table>

Sources: United States of Agriculture; Food Marketing Institute; Cooperative Extension Service, Iowa State University

**Care and Cleaning**

**WARNING**

To avoid electrical shock which can cause severe personal injury or death, disconnect power to refrigerator before cleaning. After cleaning, connect power.

**CAUTION**

To avoid personal injury or property damage, observe the following:
- Read and follow manufacturer’s directions for all cleaning products.
- Do not place buckets, shelves, or accessories in dishwasher. Cracking or warping of accessories may result.

### Refrigerator Cleaning Chart

<table>
<thead>
<tr>
<th>PART</th>
<th>DO NOT USE</th>
<th>DO USE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cabinet Interior</strong></td>
<td>Abrasive or harsh cleaners, Ammonia, Chlorine Bleach, Concentrated detergents, Metal or plastic-textured</td>
<td>Use 4 tablespoons of baking soda dissolved in 1 quart (1 liter) warm soapy water. Rinse surfaces with clean warm water and dry immediately to avoid water spots.</td>
</tr>
<tr>
<td><strong>Stainless Steel Parts</strong></td>
<td>Abrasive or harsh cleaners, Ammonia, Chlorine Bleach, Concentrated detergents, Metal or plastic-textured scouring pads, Vinegar-based cleaners, Citrus-based cleaners</td>
<td>Use warm soapy water and a soft, clean cloth or sponge. Rinse with clean warm water and dry immediately to avoid water spots.</td>
</tr>
<tr>
<td><strong>Door Gaskets</strong></td>
<td>Metal or plastic-textured scouring pads</td>
<td>Use warm, soapy water and a soft, clean cloth or sponge. Apply a light film of petroleum jelly to keep pliable.</td>
</tr>
<tr>
<td><strong>Condenser Coil</strong></td>
<td>Remove base grille to access</td>
<td>Do anything other than a vacuum cleaner Use a vacuum cleaner hose nozzle</td>
</tr>
<tr>
<td><strong>Accessories</strong></td>
<td>shelves, bins, drawers, etc.</td>
<td>A dishwasher Follow removal and installation instructions from appropriate section. Allow items to adjust to room temperature. Dilute mild detergent and use a soft clean cloth or sponge for cleaning. Use a plastic bristle brush to get into crevices. Rinse with clean warm water. Dry glass and clear items immediately to avoid spots</td>
</tr>
</tbody>
</table>
Care and Cleaning

Removing Odors From Refrigerator
- Remove all food and turn the refrigerator OFF.
- Disconnect power to the refrigerator.
- Clean the walls, floor, ceiling of cabinet interior, drawers, shelves and gaskets according to the instructions (see page 29).
- Dilute mild detergent and brush solution into crevices using a plastic bristle brush. Let stand for five minutes. Rinse surfaces with warm water. Dry surfaces with a soft, clean cloth.
- Wrap or store odor-causing foods in tightly sealed containers to prevent recurring odors.
- Reconnect power to refrigerator and return food to refrigerator.
- Allow the refrigerator to cool.
- After 24 hours, check if odor has been eliminated.

If odor is still present:
- Remove drawers and place on top shelf of refrigerator.
- Pack refrigerator and freezer sections – including doors – with crumpled sheets of black and white newspaper.
- Place charcoal briquettes randomly on crumpled newspaper in both freezer and refrigerator compartments.
- Close doors and let stand 24 to 48 hours.

Energy Saving Tips
- Avoid overcrowding refrigerator shelves. This reduces air circulation around food and causes refrigerator to run longer.
- Avoid adding too much warm food to refrigerator at one time. This overloads compartments and slows rate of cooling.
- Do not use aluminum foil, wax paper, or paper toweling as shelf liners. This decreases air flow and causes refrigerator to run less efficiently.
- A freezer that is two-thirds full runs most efficiently.
- Locate refrigerator in coolest part of room. Avoid areas of direct sunlight, or near heating ducts, registers or other heat producing appliances. If this is not possible, isolate exterior by using a section of cabinet or an added layer of insulation.
- Clean door gaskets every three months according to cleaning instructions. This will assure that door seals properly and refrigerator runs efficiently.
- Take time to organize items in refrigerator to reduce time that door is open.

Care and Cleaning

Energy Saving Tips (con’t)
- Be sure your doors are closing securely by leveling refrigerator as instructed in your installation instructions.
- Clean condenser coils as indicated in the cleaning instructions every three months. This will increase energy efficiency and cooling performance.

Replacing Light Bulbs

<table>
<thead>
<tr>
<th>WARNING</th>
<th>CAUTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>To avoid electrical shock which can cause severe personal injury or death, disconnect power to refrigerator before replacing light bulb. After replacing light bulb, connect power.</td>
<td></td>
</tr>
<tr>
<td>To avoid personal injury or property damage, observe the following:</td>
<td></td>
</tr>
<tr>
<td>- Allow light bulb to cool</td>
<td></td>
</tr>
<tr>
<td>- Wear gloves when replacing light bulb</td>
<td></td>
</tr>
</tbody>
</table>

Upper Refrigerator Compartment
The upper refrigerator light bulbs are located behind the front panel. Reach behind the panel to remove the bulbs.

Lower Refrigerator Compartment
- Push up on bottom tabs on light cover. Rotate cover up and release tabs.
- Remove light bulb.
- Replace with appliance bulbs no greater than 40 watts.
- Insert top tabs of light cover into liner slots and snap bottom tabs into liner slots.

Upper Freezer Compartment
- Remove ice bin by lifting front of bin and pulling out.
- Remove light shield by pressing the upper right side of the shield and rotating downward.
- Remove light bulb. Replace bulb with appliance bulb no greater than 40 watts.
- Rotate the shield upward, press slightly and snap into place.
- Replace ice bin by sliding in until bin locks into place.
Replacing Light Bulbs

**WARNING**
To avoid electrical shock which can cause severe personal injury or death, disconnect power to refrigerator before replacing light bulb. After replacing light bulb, connect power.

**CAUTION**
To avoid personal injury or property damage, observe the following:
- Allow light bulb to cool
- Wear gloves when replacing light bulb

Lower Freezer Compartment
- Pinch both sides of light cover to remove.
- Remove light bulb. Replace bulb with appliance bulb no greater than 40 watts.
- Pinch both sides of the light cover to snap into place.

Ice and Water Dispenser
- Locate light bulb inside top edge of dispenser frame. Unscrew to remove.
- Replace light bulb with a 7-watt, 120 volt bulb.

Care and Cleaning

Preventing for Vacation

**CAUTION**
If your refrigerator has a dispenser and there is any possibility that the temperature can drop below freezing where the refrigerator is located, the water supply system (including the water tank and the water valve) must be drained by a qualified servicer.

For short vacations or absences (three months or less):
- Remove all perishables.
- If no one will be checking in on the refrigerator during your absence, remove all frozen items also.
- If your refrigerator has an automatic ice maker:
  - Shut off the water supply to the ice maker at least one day ahead of time.
  - After the last load of ice drops, raise the wire shut off arm to the OFF position.
  - Empty the ice bin.
- If the room temperature will drop below 55° F (13° C), follow the instructions for longer absences.

For long vacations, absences (more than three months) OR if the room temperature will drop below 55° F (13° C):
- Remove food.
- If your refrigerator has an automatic ice maker:
  - Shut off the water supply to the ice maker at least one day ahead of time.
  - After the last load of ice drops, raise the wire shut off arm to the OFF position.
  - Empty the ice bin.
- If your refrigerator has a dispenser system with water filter, remove the water filter cartridge and install the filter bypass. Dispose of the used cartridge.
- Turn the freezer control to (OFF).
- Unplug the refrigerator.
- Thoroughly clean the interior of both compartments with a baking soda solution and a clean soft cloth (four tablespoons of baking soda in one quart of warm water). 
- Dry thoroughly.
- Leave the doors open to prevent the formation of mold and mildew.
Care and Cleaning

Upon Your Return

After a Short Vacation or Absence:
For models with automatic ice makers or dispensers:
• Reconnect the water supply and turn on supply valve (see Installation Instructions).
• Monitor water connection for 24 hours and correct leaks if necessary.
• Run 10-15 glasses of water from the dispenser to flush out the system.
• Restart the ice maker by lowering the ice maker arm.
• Discard at least the first three ice harvests.

After a Long Vacation or Absence:
• If your refrigerator has an automatic ice maker, reconnect the water supply and turn on supply valve (see Installation Instructions).
• Plug the refrigerator back in and reset controls (see page 5).
• Monitor water connection for 24 hours and correct leaks, if necessary.

For dispenser models, run water through the dispenser for at least three minutes with the filter bypass in place, then install water filter (see page 20).
• After installing the water filter, run water through the dispenser continuously for at least two minutes, or until water runs steady. Initially you may notice a one to two minute delay in water dispersal as the internal tanks fills.
• Restart the ice maker by lowering the ice maker arm.
• Discard ice produced within the first 12 hours (at least the first three harvests).

Preparing to Move
• Follow the above instructions for long vacations/absences.
• Secure all loose items such as shelves and drawers by taping them securely in place to prevent damage.
• Tape the doors shut.
• Use an appliance dolly when moving the refrigerator. Always truck the refrigerator from its side or back never from its front.
• Be sure the refrigerator stays in an upright position during moving.

Operating Sounds

Improvements in refrigeration design may produce sounds in your new refrigerator that are different or were not present in an older model. These improvements were made to create a refrigerator that is better at preserving food, is more energy efficient, and is quieter overall. Because new refrigerators run quieter, sounds may be detected that were present in older refrigerators, but were masked by higher sound levels. Many of these sounds are normal. Please note that the surfaces adjacent to a refrigerator, such as hard walls, floors and cabinetry may make these sounds seem even louder. The following are some of the normal sounds that may be noticed in a new refrigerator.

<table>
<thead>
<tr>
<th>SOUND</th>
<th>POSSIBLE CAUSE</th>
<th>SOLUTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clicking</td>
<td>• Freezer control clicks when starting or stopping compressor.</td>
<td>• Normal operation</td>
</tr>
<tr>
<td>Air rushing or whirring</td>
<td>• Freezer fan and condenser fan make this noise while operating.</td>
<td>• Normal operation</td>
</tr>
<tr>
<td>Gurgling or boiling sound</td>
<td>• Evaporator and heat exchanger refrigerant makes this noise when flowing.</td>
<td>• Normal operation</td>
</tr>
<tr>
<td>Thumping</td>
<td>• Ice cubes from ice maker drop into ice bucket.</td>
<td>• Normal operation</td>
</tr>
<tr>
<td></td>
<td>• Dispenser ice chute closing</td>
<td>• Normal operation</td>
</tr>
<tr>
<td>Vibrating noise</td>
<td>• Compressor makes a pulsating sound while running.</td>
<td>• Normal operation</td>
</tr>
<tr>
<td></td>
<td>• Refrigerator is not level.</td>
<td>• See Installation Instructions for details on how to level your refrigerator.</td>
</tr>
<tr>
<td>Buzzing</td>
<td>• Ice maker water valve hookup buzzes when ice maker fills with water.</td>
<td>• Normal operation</td>
</tr>
<tr>
<td>Humming</td>
<td>• Ice maker is in the 'on' position without water connection.</td>
<td>• Stop sound by raising ice maker arm to OFF position see page 15.</td>
</tr>
<tr>
<td></td>
<td>• Compressor can make a high-pitched hum while operating.</td>
<td>• Normal operation</td>
</tr>
<tr>
<td>Hissing or popping</td>
<td>• Defrost heater hisses, sizzles or pops when operational.</td>
<td>• Normal operation</td>
</tr>
<tr>
<td>Problem</td>
<td>Possible Cause</td>
<td>What To Do</td>
</tr>
<tr>
<td>----------------------------------------------------------------------</td>
<td>-------------------------------------------------------------------------------</td>
<td>----------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Freezer control and lights are on, but compressor is not operating</td>
<td>Refrigerator is in defrost mode.</td>
<td>Normal operation. Wait 40 minutes to see if compressor restarts.</td>
</tr>
<tr>
<td>MeatSavor drawer temperature is too warm</td>
<td>Control settings are too low.</td>
<td>See p 5 to properly adjust controls.</td>
</tr>
<tr>
<td>Refrigerator does not operate</td>
<td>Refrigerator is not plugged in.</td>
<td>Plug in refrigerator.</td>
</tr>
<tr>
<td></td>
<td>Control is not on.</td>
<td>Properly adjust controls.</td>
</tr>
<tr>
<td></td>
<td>Fuse is blown, or circuit breaker needs to be reset.</td>
<td>Replace blown fuses.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Check circuit breaker and reset.</td>
</tr>
<tr>
<td></td>
<td>Power outage has occurred.</td>
<td>Call local power company to report outage.</td>
</tr>
<tr>
<td>Refrigerator still won't operate</td>
<td>Refrigerator is malfunctioning.</td>
<td>Unplug refrigerator and transfer food to another refrigerator. If another</td>
</tr>
<tr>
<td></td>
<td></td>
<td>refrigeration is not available, place dry ice in freezer section to</td>
</tr>
<tr>
<td></td>
<td></td>
<td>preserve food. Warranty does not cover food loss. Contact service for</td>
</tr>
<tr>
<td></td>
<td></td>
<td>assistance.</td>
</tr>
<tr>
<td>Food temperature is too cold</td>
<td>Condenser coils are dirty.</td>
<td>Clean coils. See p 29.</td>
</tr>
<tr>
<td></td>
<td>Refrigerator or freezer controls are set too high.</td>
<td>Properly adjust controls.</td>
</tr>
<tr>
<td>Food temperature is too warm</td>
<td>Door is not closing properly.</td>
<td>Check for internal obstructions that are keeping door from closing</td>
</tr>
<tr>
<td></td>
<td></td>
<td>properly. Refrigerator is not level.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>See installation instructions for details on how to level your</td>
</tr>
<tr>
<td></td>
<td></td>
<td>refrigerator. Check gaskets for proper seal, clean if necessary.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>See p 29.</td>
</tr>
<tr>
<td></td>
<td>Controls need to be adjusted.</td>
<td>See p 5 to adjust your controls.</td>
</tr>
<tr>
<td></td>
<td>Condenser coil is dirty.</td>
<td>Clean coils. See p 29.</td>
</tr>
<tr>
<td></td>
<td>Rear air grille is blocked.</td>
<td>Check the positioning of food items in refrigerator to make sure grille</td>
</tr>
<tr>
<td></td>
<td></td>
<td>is not blocked. Rear air grilles are located under produce drawers.</td>
</tr>
<tr>
<td></td>
<td>Refrigerator runs too frequently</td>
<td>Doors have been opened frequently or has been opened for long periods</td>
</tr>
<tr>
<td></td>
<td></td>
<td>of time. Humidity levels too high.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Food has recently been added.</td>
</tr>
<tr>
<td></td>
<td>Refrigerator is exposed to heat by environment or appliances nearby</td>
<td>Evaluate refrigerator’s environment. Refrigerator may need to be moved to</td>
</tr>
<tr>
<td></td>
<td></td>
<td>run more efficiently.</td>
</tr>
<tr>
<td></td>
<td>Refrigerator or ice maker makes unfamiliar sounds or seems too loud</td>
<td>Normal operation.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>See p 35.</td>
</tr>
<tr>
<td></td>
<td>Produce drawers do not close freely</td>
<td>Contents of drawer or positioning of items in compartments could be</td>
</tr>
<tr>
<td></td>
<td></td>
<td>obstructing drawer.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Reposition food and containers to avoid interference with the drawers.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Drawers are not in proper position.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>See p 11 for proper placement.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Clean drawer channels with warm, soapy water. Rinse dry thoroughly.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Apply thin layer of petroleum jelly to drawer channels.</td>
</tr>
<tr>
<td></td>
<td>Refrigerator runs too frequently</td>
<td>Doors have been opened frequently or has been opened for long periods</td>
</tr>
<tr>
<td></td>
<td></td>
<td>of time. Humidity levels too high.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Food has recently been added.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Refrigerator is exposed to heat by environment or appliances nearby</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Evaluate refrigerator’s environment. Refrigerator may need to be moved to</td>
</tr>
<tr>
<td></td>
<td></td>
<td>run more efficiently.</td>
</tr>
</tbody>
</table>
### Troubleshooting

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible Cause</th>
<th>What To Do</th>
</tr>
</thead>
<tbody>
<tr>
<td>Refrigerator runs too frequently</td>
<td>Condenser coils are dirty Controls need to be adjusted. Door is not closing properly.</td>
<td>Clean coils. See p. 29. See p. 5 to adjust controls. Check for internal obstructions that are keeping door from closing properly. Refrigerator is not level. See installation instructions for details on how to level your refrigerator. Check gaskets for proper seal, clean if necessary. See p. 29.</td>
</tr>
</tbody>
</table>

### ICE and WATER

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible Cause</th>
<th>What To Do</th>
</tr>
</thead>
<tbody>
<tr>
<td>No indicator lights are lit on dispenser control</td>
<td>Freezer door is not closed</td>
<td>Verify that freezer door is closed. Power is removed from the control when freezer door is opened.</td>
</tr>
<tr>
<td>Refrigerator not plugged in or fuse is blown, or circuit breaker needs to be reset</td>
<td>Plugin refrigerator Replace any blown fuses. Check circuit breakers for any tripped circuits.</td>
<td></td>
</tr>
<tr>
<td>Power outage has occurred.</td>
<td>Call local power company to report outage.</td>
<td></td>
</tr>
<tr>
<td>Refrigerator is in Sabbath Mode.</td>
<td>See Sabbath Mode p. 8</td>
<td></td>
</tr>
<tr>
<td>Ice maker is not producing enough ice or ice is malformed.</td>
<td>Ice maker has just been installed or a large amount of ice has been used.</td>
<td>Wait 24 hours for ice production to restock after emptied.</td>
</tr>
<tr>
<td>Water pressure is low.</td>
<td>Water pressure must be between 35 - 100 pounds per square inch. A minimum pressure of 35 pounds per square inch is recommended for refrigerators with water filters.</td>
<td></td>
</tr>
<tr>
<td>Water filter is clogged or needs to be changed.</td>
<td>Change water filter, p. 21.</td>
<td></td>
</tr>
</tbody>
</table>

### ICE and WATER

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible Cause</th>
<th>What To Do</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice or Water are not dispensed when pads are pressed</td>
<td>Freezer door is not closed</td>
<td>Verify that freezer door is closed. Power is removed from the control when freezer door is opened.</td>
</tr>
<tr>
<td>Controls are in lock mode. Water tank is filling.</td>
<td>See Dispenser Lock p. 19</td>
<td>At initial use, there is an approximate one to two minute delay in dispensing while the internal water tank is filling.</td>
</tr>
<tr>
<td>Ice bin not installed properly.</td>
<td>Reinstall ice bin, p. 16</td>
<td></td>
</tr>
<tr>
<td>Ice maker has just been installed or a large amount of ice has been used.</td>
<td>Water pressure must be between 35 - 100 pounds per square inch. A minimum pressure of 35 pounds per square inch is recommended for refrigerators with water filters.</td>
<td></td>
</tr>
<tr>
<td>Water pressure is low.</td>
<td>Water pressure must be between 35 - 100 pounds per square inch. A minimum pressure of 35 pounds per square inch is recommended for refrigerators with water filters.</td>
<td></td>
</tr>
<tr>
<td>Water filter is clogged or needs to be changed.</td>
<td>Change water filter, p. 21</td>
<td></td>
</tr>
<tr>
<td>Refrigerator is leaking water</td>
<td>Plastic tubing was used for water connection</td>
<td>The manufacturer recommends using copper tubing. Plastic is less durable and can cause leakage*.</td>
</tr>
<tr>
<td>Improper water valve installed.</td>
<td>Check water connection procedure in installation instructions. Self piercing and 3/16” saddle valves cause low water pressure and may clog the line over time.*</td>
<td></td>
</tr>
</tbody>
</table>

*Manufacturer is not responsible for property damage due to improper installation or water connection.
<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible Cause</th>
<th>What To Do</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice forms in inlet tube to ice maker</td>
<td>Water pressure is low.</td>
<td>Water pressure must be between 35 - 100 pounds per square inch. A minimum pressure of 35 pounds per square inch is recommended for refrigerators with water filters. Adjust freezer controls. Freezer is recommended to be approximately 0°F (-18°C)</td>
</tr>
<tr>
<td>Freezer temperature is too high.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ice Maker is not producing ice</td>
<td>Ice maker arm is up.</td>
<td>Confirm ice maker arm is down. See Automatic Ice Maker, p. 15</td>
</tr>
<tr>
<td>Household water supply is not reaching water valve</td>
<td></td>
<td>See water connection procedure in installation instructions.</td>
</tr>
<tr>
<td>Copper tubing has kinks.</td>
<td></td>
<td>Turn off water supply and remove kinks. If kinks cannot be removed, replace tubing.</td>
</tr>
<tr>
<td>Ice bin is not installed properly.</td>
<td></td>
<td>Reinstall Ice bin, p. 16.</td>
</tr>
<tr>
<td>Improper water valve was installed.</td>
<td></td>
<td>See water connection procedure in Installation Instructions. Self piercing and 3/16&quot; saddle valves cause low water pressure and may clog the line over time.*</td>
</tr>
<tr>
<td>Water filter indicator</td>
<td></td>
<td>If filter is not available, replace with bypass filter. See Water Filter, p. 21.</td>
</tr>
<tr>
<td>Filter indicator sensor</td>
<td></td>
<td>See Water Filter, p. 21.</td>
</tr>
</tbody>
</table>

*Manufacturer is not responsible for property damage due to improper installation or water connection.

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible Cause</th>
<th>What To Do</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water flow is slower than normal</td>
<td>Water pressure is low</td>
<td>Water pressure must be between 35 - 100 pounds per square inch. A minimum pressure of 35 pounds per square inch is recommended for refrigerators with water filters. Improper water valve installed. Check water connection procedure in installation instructions. Self piercing and 3/16&quot; saddle valves cause low water pressure and may clog the line over time.*</td>
</tr>
<tr>
<td>Water filter is clogged or needs to be changed.</td>
<td></td>
<td>Change water filter. See p. 20.</td>
</tr>
<tr>
<td>Water valve not opened completely.</td>
<td></td>
<td>Open water valve completely and check for leaks. The min. flow at dispenser is approximately 10 fluid oz. in nine seconds with a new filter in place or 10 fluid oz. in five seconds without a filter</td>
</tr>
<tr>
<td>Dispenser water is not cold</td>
<td>Refrigerator has been recently installed. Water supply in holding tank has depleted.</td>
<td>Allow approximately 12 hours for water in holding tank to chill.</td>
</tr>
<tr>
<td>Water appears cloudy</td>
<td>Air or air bubbles in water.</td>
<td>This is normal when first using the dispenser and will disappear with use.</td>
</tr>
<tr>
<td>Particles in water and/or ice cubes</td>
<td>Carbon dust from water filter cartridge</td>
<td>Initial water ejected through cartridge may contain harmless carbon dust flushed from cartridge. Will disappear after the first few uses. Particles are not harmful and naturally occur in water supplies.</td>
</tr>
</tbody>
</table>

*Manufacturer is not responsible for property damage due to improper installation or water connection.*
Service Information

If service is required after checking the troubleshooting guide:
1. Call your dealer or authorized service agency. The name of the authorized service agency can be obtained from the dealer or distributor in your area.
2. Have the following information readily available:
   - Model Number
   - Serial Number
   - Date of Purchase
   - Name of dealer from whom purchased
3. Clearly describe the problem that you are having.

If you are unable to obtain the name of an authorized service agency, or if you continue to have service problems, contact Viking at (888) 845-4641 or write to:

VIKING PREFERRED SERVICE
111 Front Street
Greenwood, Mississippi 38930 USA

Please retain the manual for future reference

Record the following information indicated below. You will need it if service is ever required. The serial number and model number for your refrigerator is located on the left wall of the the refrigerator section.

Model Number _____________ Serial Number _____________

Date of Purchase ___________ Date Installed _____________

If service requires installation of parts, use only authorized parts to ensure protection under the warranty.

Warranty

Freestanding Side-By-Side Refrigerator/Freezer

TWO YEAR FULL WARRANTY
Freestanding refrigerators/freezers and all of their components and accessories, except as detailed below*, are warranted to be free from defects in material or workmanship under normal household use for a period of two (2) years from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

*Painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.

SIX YEAR FULL WARRANTY
Any sealed refrigeration system component, as listed below, or any automatic ice maker is warranted to be free from defective materials or workmanship in normal household use during the third through the sixth year from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

Sealed Refrigeration System Components:
   - Compressor
   - Condenser
   - Evaporator
   - Condensing Tubing
   - Dryer/Strainer

TWELVE YEAR LIMITED WARRANTY
Any sealed refrigeration system component, as listed above, which fails due to defective materials or workmanship in normal household use during the seventh through the twelfth year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY
This warranty applies to applications where the product extends beyond normal residential use. Examples are, but not limited to, bed and breakfasts, fire stations, private clubs, churches, etc. This warranty excludes all commercial locations such as restaurants, food service locations and institutional food service locations.

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty service shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, improper installation, improper operation or repair or service to the product by anyone other than an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from indoor units being used in outdoor situations. This warranty does not apply to commercial usage. This warranty does not cover any food or medicine loss due to product failure. Warranty is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Replacement of a component part includes its free installation. Warranty’s liability on any claim of any kind, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or service or part there of which gives rise to the claim.

WARRANTY SERVICE. Under the terms of this warranty, service must be performed by a factory authorized Viking Range Corporation service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased or Viking Range Corporation.

IMPORTANT: Retain proof of original purchase to establish warranty period.

The return of the Owner Registration Card is not a condition of warranty coverage. You, however, should return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described refrigerator are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

Specifications subject to change without notice