



**Side by side refrigerator**  
RX215 models

**Réfrigérateur à  
compartiments juxtaposés**  
Modèles RX215

**Installation instructions  
and User guide**

**Instructions d'installation  
et Guide d'utilisation**

US CA

English

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Français

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## ***Important!***

### **SAVE THESE INSTRUCTIONS**

*The models shown in this User Guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website [www.dcsappliances.com](http://www.dcsappliances.com) or contact your local DCS by Fisher & Paykel dealer.*

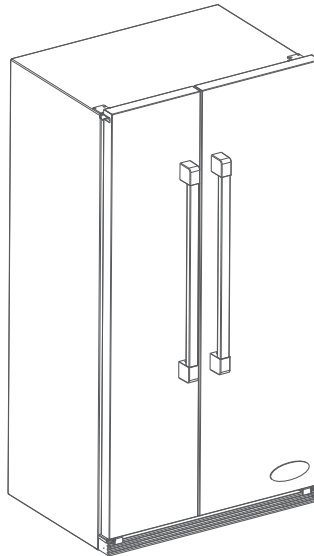
Thank you for buying a DCS side by side refrigerator with an internal ice maker.

This refrigerator combines size and storage space with the latest features and functions. Many hours have been spent researching how you, our customer, use your refrigerator and what we can do to make life easier for you.

This refrigerator has a number of customizable storage zones, such as a Beverage Chiller with adjustable temperature settings and a fruit and vegetable bin with adjustable humidity.

As your life changes, so can your refrigerator. This book explains the features and functions, and will help you get the most out of your refrigerator.

We hope you enjoy your new refrigerator!



RX215

Fig.1 Side by side refrigerator

### ***Important!***

*It is important that this User Guide should be retained with your refrigerator for future reference. Should the appliance be sold or transferred to another owner, please ensure that the User Guide is left with the appliance. This will ensure that the new owner can familiarize themselves with the information and warnings contained within the Guide.*

**⚠ WARNING!****Electric Shock Hazard**

Read and follow the SAFETY AND WARNINGS outlined in this User Guide before operating this appliance.

Failure to do so can result in death, electric shock, fire or injury to persons.

Use this appliance only for its intended purpose as described in this User Guide.

## ***Important safety precautions***

### **Warning**

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

### **Danger**

- *This appliance is not intended for use by children or infirmed persons without supervision. This is especially important when using the freezer compartment. Young children should be supervised to ensure they do not play with the appliance.*
- *Risk of child entrapment. Before you throw away your old refrigerator:*
  - *Take off the doors*
  - *Leave the shelves in place so that children can not easily climb inside.*
- *The plastic packaging, off your new refrigerator, may be a choking or suffocation hazard to children. Ensure all plastic is disposed of properly.*

### **Disposal**

- *Extreme care must be taken when disposing of your old appliance to avoid hazards. The refrigerant gas must be safely removed and for the safety of young children, remove doors.*
- *Your DCS Authorized Service Agency or DCS Customer Care Representative will be able to give advice on environmentally friendly methods of disposing of your old refrigerator.*

### **Electrical**

- *This new appliance must be properly installed in accordance with the installation instructions before it is used.*
- *Never unplug your refrigerator by pulling on the power cord.*
- *Always grip the plug firmly and pull straight out from the outlet socket.*
- *Do not plug in any other appliance at the same power point outlet socket your refrigerator is using. Do not use extension cords or double adapters with these products.*

- *Repair or replace immediately all electric service cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion along its length or at either the plug or appliance end.  
If the power supply cord is damaged, it must only be replaced by your DCS Authorized Service Agency because special purpose tools are required.*
- *When moving your appliance back against the wall, be careful not to roll over or damage the power cord.*
- *Unplug your refrigerator before cleaning it or replacing the interior light bulb.*

### Storing food and drinks

- *Never store volatile or flammable materials in your refrigerator as they may explode.*
- *Never freeze liquids in glass containers. Liquid expands during freezing, which may cause the container to explode.*
- *Never freeze carbonated drinks. They may explode.*
- *Do not consume food if it is too cold. Food removed from the freezer compartment may be cold enough to cause damage when brought into contact with bare skin, eg frozen ice cubes.*

### Power failure – food safety

- *Do not refreeze frozen foods that have thawed completely. Follow the recommendations below if you discover food in your freezer has thawed:*
  - 1) *Ice crystals still visible – food may be refrozen but should be stored for a shorter period than recommended.*
  - 2) *Thawed but refrigerator cold – refreezing generally not recommended. Fruits and some cooked food can be refrozen but use as soon as possible. Meat, fish, poultry – use immediately or cook and refreeze. Vegetables – discard as they usually go limp and soggy.*
  - 3) *Thawed and warmer than 41°F (5°C) – discard all foods.*
- *Do not refreeze frozen foods that have thawed completely. The food may be dangerous to eat.*

## **Important!**

### Cleaning

- *Many commercially available cleaning products contain solvents which may attack plastic components of your refrigerator and cause them to crack. Please refer to the Care and cleaning section of this booklet for further advice.*

**⚠ WARNING!****Electric Shock Hazard**

Read and follow the SAFETY AND WARNINGS outlined in this User Guide before operating this appliance, pages 3 – 4.

Failure to do so can result in death, electric shock, fire or injury to persons.

**Location**

- Do not install refrigerator near an oven, radiator or other heat source. If not possible, shield refrigerator with cabinet material.
- Do not install where temperature falls below 55° F (13° C) or rises above 110° F (43° C). Malfunction may occur at these temperatures.
- The refrigerator is designed for indoor household application only.

**Measuring the opening**

- When installing your refrigerator, allow ½" (13 mm) space at the top and ½" (13 mm) space behind machine compartment cover (located in the rear) for proper air circulation. If the refrigerator is placed with the door hinges against a wall, you may want to allow additional space so the door can be opened wider.
- Subflooring or floor coverings (ie carpet, tile, wood floors, rugs) may make your opening smaller than anticipated.
- Some clearance may be gained by using the leveling procedure under Leveling, page 7.

***Important!***

*If refrigerator is to be installed into a recess where the top of the refrigerator is completely covered, use dimensions from floor to top of hinge cap to verify proper clearance.*

**Transporting your refrigerator**

- NEVER transport refrigerator on its side. If an upright position is not possible, lay refrigerator on its back. Allow refrigerator to sit upright for approximately 30 minutes before plugging it in. This will ensure oil returns to the compressor. Plugging refrigerator in immediately may cause damage to internal parts.
- Use an appliance dolly/trolley when moving refrigerator. ALWAYS truck refrigerator from its side or back – NEVER from its front.
- Protect the outside finish of the refrigerator during transport by wrapping the cabinet in blankets or inserting padding between the refrigerator and dolly.
- Secure refrigerator to dolly firmly with straps or bungee cords. Thread straps through handles where and when possible. Do not over-tighten. Over-tightening restraints may dent or damage the outside finish.

## Door and hinge removal

Some installations require door removal to get the refrigerator to its final location.

### Tools needed:

- Phillips screwdriver
- $\frac{3}{8}$ " (9.5 mm) hex head driver

## ⚠ WARNING!



### Electric Shock Hazard

Disconnect power to refrigerator before removing doors. Connect power only after replacing doors.

Green ground wire must be attached to top hinge while performing door removal and replacement.

Failure to do so may result in death, electric shock, fire, or injury to persons.

## Caution!

To avoid property damage, observe the following:

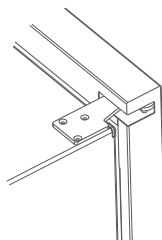
- Protect vinyl or other flooring with cardboard, rugs or other protective material, prior to moving the refrigerator.
- Tape decorative panels (select models) securely in place before removing door handles.
- Do not adjust the refrigerator to be any shorter than  $68\frac{1}{2}$ " (1740 mm) tall (minus hinge and cap). Doing so may damage underside components.

- 1 Unplug power cord from power source.
- 2 Remove toe grille (see page 7).
- 3 Unscrew screws from top hinges.
- 4 Remove top hinges along with doors.
- 5 Remove bottom hinges with a  $\frac{3}{8}$ " (9.5 mm) hex head driver.

## Replacing the doors

- To replace the doors, follow the steps in door and hinge removal in reverse order.

Steps 3 and 4



Step 5

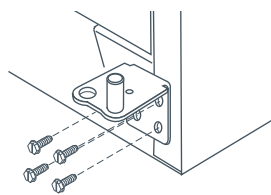


Fig.2 Door and hinge removal



## Leveling

### Caution!

To protect personal property and refrigerator from damage, observe the following:

- Protect vinyl or other flooring with cardboard, rugs, or other protective material.
- Do not use power tools when performing leveling procedure.

To enhance the appearance and maintain performance, the refrigerator should be level.

Note:

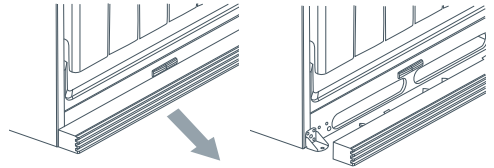
- Complete any required door reversal, panel installation and/or a water supply connection before leveling.

#### Tools needed:

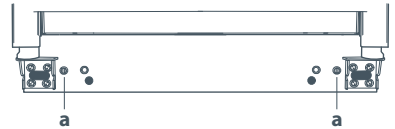
- $\frac{3}{8}$ " (9.5 mm) hex head driver
- Carpenter's level

- 1 Remove toe grille.
  - Grasp firmly and pull outward to unclip.
- 2 Using hex head driver, turn front adjustment screws ( a ) clockwise to raise and counterclockwise to lower the front of the refrigerator.
- 3 Using the carpenter's level, make sure front of refrigerator is  $\frac{1}{4}$ " (6 mm) or  $\frac{1}{2}$  bubble higher than back of refrigerator and that the refrigerator is level from side to side.

#### Step 1



#### Step 2



- 4 If required, correct rocking of refrigerator by turning rear adjustment screw clockwise to raise rocking corner. If doors are uneven, do the following:
  - Determine which door needs to be raised.
  - Turn front roller adjustment screw ( a ) clockwise to raise front corner of door.
  - If one refrigerator door has reached the limit of its adjustment range and doors are still not level, raise or lower the opposite door by turning roller adjustment screw clockwise or counterclockwise.
  - Check with level to verify  $\frac{1}{4}$ " (6 mm) tilt to the back for proper door closure.
  - If refrigerator is aligned and stable, replace toe grille and hinge covers.
  - Align the toe grille mounting clips with the lower cabinet slots.
  - Push the toe grille firmly until it snaps into place.

#### Step 4

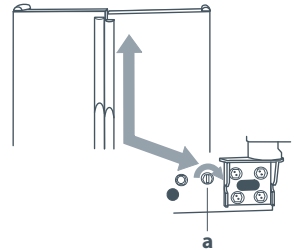


Fig.3 Leveling the refrigerator

## Connecting the water supply

### **Important!**

*Read the instructions before connection, and do not attempt if instructions are not understood or are beyond personal skill level.*

*It is recommended that an authorized plumber in your state or town is used to install the water connection, to ensure all local codes and ordinances are followed. Consult a plumber to connect ¼" (6.35 mm) OD copper tubing to household plumbing to assure compliance with local codes and compliance.*

### **Installation precautions/warnings**

*CONFIRM inlet water pressure to refrigeration connection is between 35 psi and 100 psi. This applies to reverse osmosis systems. If the pressure from your reverse osmosis system is lower than this, consult a licensed, qualified plumber.*

*WAIT two to three hours before placing refrigerator in final position to check and correct any water leaks. Recheck for leaks after 24 hours. Water damage to an improper water connection may cause mold/ mildew growth. Clean up spills or leakage immediately.*

*DO NOT use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.*

*DO NOT use a self piercing or ⅜" (4.7 mm) saddle valve. Both reduce the water flow, can become clogged over time, and may cause leaks if repair is attempted.*

*DO NOT service ice maker unless specifically recommended in User Guide or published user-repair instructions.*

*CHECK the copper tubing under the sleeve is smooth and free from defects. Do not reuse an old sleeve.*

#### **Tools needed:**

- ¼" (6.35 mm) outer diameter flexible copper tubing.
- Shut-off valve (requires a ¼" (6.35 mm) hole to be drilled into water supply line before valve attachment).
- Adjustable wrench (2).
- ¼" (6.35 mm) hex nut driver.

#### **Note:**

- Use copper tubing only for installation. Plastic is less durable and can cause damage.
- Add 8' (2440 mm) to tubing length needed to reach water supply for creation of service loop.

## Water connection

Note: ensure refrigerator is not plugged into a power supply.

- 1 Create service loop with copper tubing (minimum 2' (610 mm) diameter). Avoid kinks in the copper tubing when bending the service loop. Do not use plastic tubing.
- 2 Remove plastic cap from water valve inlet port.
- 3 Place brass nut ( a ) and sleeve ( b ) on copper tube end as illustrated. Reminder: Do not use an old sleeve. The nut and sleeve are provided in the Use and Care packet.
- 4 Place end of copper tubing into water valve inlet port. Shape tubing slightly – do not kink – so that tubing feeds straight into inlet port.
- 5 Slide brass nut ( a ) over sleeve ( b ) and screw nut into inlet port. Place adjustable wrench on nut ( 1 ) attached to plastic waterline and maintain position. Using second adjustable wrench, turn the lower nut ( 2 ) counterclockwise and fully tighten while holding the upper nut in place.

### **Important!**

*Do not over-tighten. Cross threading may occur.*

- 6 Pull on tubing to confirm connection is secure. Connect tubing to frame with water tubing clamp ( c ) and turn on water supply. Check for leaks and correct if necessary. Continue to observe the water supply connection for two to three hours prior to moving the refrigerator to its permanent location.
- 7 Monitor water connection for 24 hours. Correct leaks, if necessary.

## Handle removal

Handles are installed at the factory.

### Tools needed:

- $\frac{3}{32}$ " (2.5 mm) Allen wrench

### To remove:

- Remove cap-screw from handle mounting post using  $\frac{3}{32}$ " (2.5 mm) Allen wrench.
- Repeat the procedure on all posts to remove the handle.

### To replace:

- Align handle with the mounting posts.
- Fully tighten all cap-screws to secure handle in place.

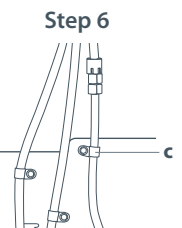
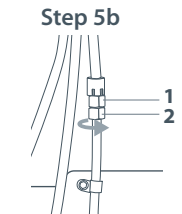
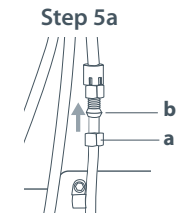
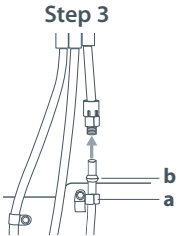
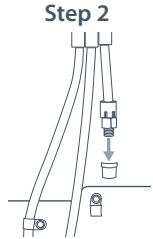
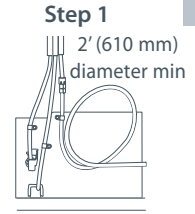
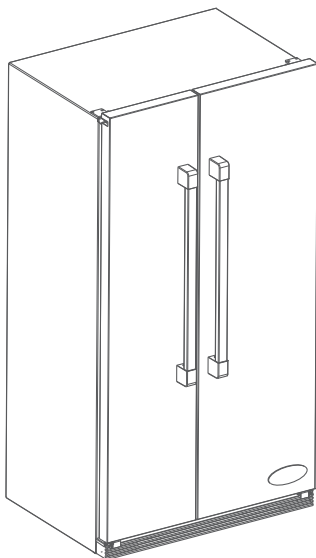


Fig.4 Connecting the water supply

### Before you start using your refrigerator

- Check refrigerator is switched on and has been allowed to cool for three to four hours before loading with food.
- Fit filter if desired (see page 18).
- Check the water is connected correctly. No visible leaks.
- Turn icemaker on (see page 16).
- Discard the first 24 hours worth of ice.

Now you are ready to use and enjoy your new refrigerator.



*Fig.5 Side by side refrigerator*

### Note: Warm cabinet surfaces

At times the front of the refrigerator cabinet may be warm to 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 or after excessive or lengthy door openings.



Fig.6 Internal temperature display

There is one internal display on your refrigerator, inside at the top of the fresh food compartment. Temperature is controlled via this control panel.

The temperatures are preset to setting **4** (recommended setting) in both the fresh food and freezer compartments. After being switched on, the refrigerator will take several hours to cool, depending on the environment it is placed in. You can start to store food in it 3 – 4 hours after it was turned on.

After placing food in the refrigerator, leave it to stabilize for 24 hours. After this time you may wish to alter the temperature. The fresh food and the freezer compartments are independent of each other, and their temperatures are set individually.

**There are seven possible settings for each compartment:**

1	2	3	4	5	6	7
Warmest			Recommended			Coldest

Do not change the temperature more than one setting at a time. Allow the temperature to stabilize for 24 hours before making another temperature adjustment.

**If either compartment is too cold**

Adjust the compartment temperature setting down one by pressing the appropriate ▼ button for the compartment.

**If either compartment is too warm**

Adjust the compartment temperature setting up one by pressing the appropriate ▲ button for the compartment.

**To turn the refrigerator off**

Press either of the ▲ buttons repeatedly, until the numbers disappear from the display. **This will turn the whole refrigerator unit off** (both fresh food and freezer compartments), although the compartment lights remain on.

To turn back on, press the ▼ button until the desired temperature setting is reached.

Note: if turning the refrigerator off, ensure **all** food and ice is removed.

## Fresh food features

The fresh food compartment is designed to keep your food as fresh, nutritious and flavorful as possible.

### Fruit and vegetable storage

Fruit and vegetables stored in the normal refrigerator environment will lose moisture very quickly to the cold, dry air. This decreases their storage life as they will lose moisture and shrivel very quickly. The fruit and vegetable storage bin provides an environment in which you control the humidity. By controlling the humidity in the bin, the air is kept moist, and fruit and vegetables retain significantly more moisture. This increases their storage life, keeping them fresher for longer.

Fruit and vegetables have slightly different humidity/storage requirements, so the storage bin has an adjustable humidity slide with three settings. Fruit requires lower humidity storage compared with vegetables.

*High* . . . . . *Low*

Suitable for:

#### Vegetables

- Lettuce
- Spinach
- Broccoli
- Carrots

#### Mixed fruit and vegetables

#### Fruit with skin/peel

- Oranges
- Lemons
- Grapes
- Plums

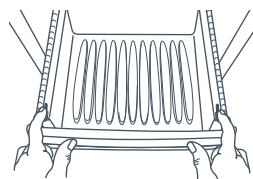
*Fig.7 Humidity Control Settings*

#### 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.



*Fig.8 Fruit and vegetable bin*

### Meat drawer

The temperature controlled meat drawer at the bottom of the fresh food compartment provides an environment perfect for storing a range of items. It has two slide settings – cold, and coldest setting. The coldest setting is slightly colder than the rest of the fresh food compartment, and is perfect for storing meat. The cold setting is a similar temperature to the fresh food compartment, and is great for other fresh foods.

There are a number of customizable storage options throughout the compartment.

## Shelves

### **Caution!**

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

- *Never attempt to adjust a shelf that is loaded with food.*
- *Ensure 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 changes.*

Your refrigerator is fitted with shelves specially designed to retain spills, making clean up easier.

#### **To remove a shelf:**

- Slightly tilt up the front and lift up the rear of the shelf, then pull the shelf straight out.

#### **To install a shelf:**

- Tilt the front edge up and 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 top of each bin serves as the shelf above it. To remove the bin top place your hand under the frame to push the glass up. To install, reverse the instructions.

## Wine bottle holder (select models)

The wine bottle holder will hold a single bottle.

#### **To install:**

- Slide the upper lip of the holder along the top left side of any shelf. The bottle holder sits underneath the shelf.

## Door buckets (for fresh food and freezer compartments)

Door buckets can be moved up or down to meet individual storage needs.

#### **To remove:**

- Lift the bucket up and pull straight out.

#### **To install:**

- Place bucket in desired door liner retainer position and push down gently until bucket stops.

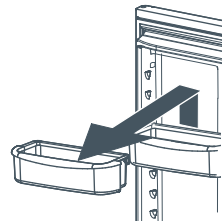


Fig.9 Door bucket

## Dairy shelf

The dairy shelf provides convenient door storage for spreadable items such as butter and margarine. On select models, this compartment can be moved to several different locations to accommodate storage needs.

### To remove:

- Slide dairy shelf up and pull out.

### To install:

- Slide assembly in and down so that the hooks are firmly seated on the door liner.

### To remove dairy door:

- Press in sides of dairy door and pull out.

### To install dairy door:

- Slide sides of dairy door inside dairy shelf until hinge points snap into place.

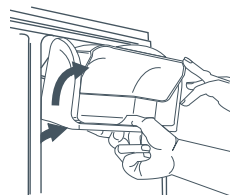


Fig.10 Dairy shelf and door

## Beverage Chiller

The Beverage Chiller keeps beverages and other items colder than the rest of the fresh food compartment. An air inlet directs air from the freezer into the chiller.

### Controls

The Beverage Chiller Control is the top dial located on the left wall of the fresh food compartment. Turn the outer part of the dial clockwise to increase air flow, and decrease the temperature of the Beverage Chiller.

### To remove Beverage Chiller:

- Unload the Beverage Chiller.
- Slide the assembly up and pull straight out.

Note: if the Beverage Chiller is installed directly under the dairy shelf or a door bucket, the bucket or dairy shelf will need to be removed before removing the chiller.

### To install Beverage Chiller:

- Align one of the air inlet holes on the side of the Beverage Chiller with one of the hole cut-outs on the door.
- Slide the assembly in and down so that the hooks are firmly seated on the door liner.

Note: the Beverage Chiller will not operate properly if the air inlet hole is not aligned with the control location.

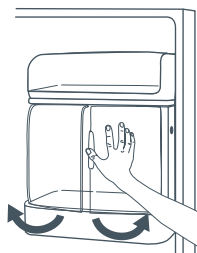


Fig.11 Beverage Chiller

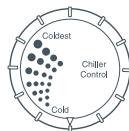


Fig.12 Beverage Chiller Control



## Shelves

Shelves can be removed to meet individual storage needs.

### To remove shelf:

- Snap right side of shelf up from cabinet railing or wall mounting clips and slide to the right.

### To install shelf:

- Replace shelf in left side cabinet railing. Snap shelf into right side cabinet railing (or wall mounting clips).

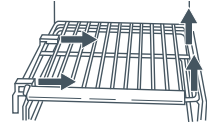


Fig.13 Freezer shelf

## Baskets and drawers

Baskets and drawers (style may vary) slide out for easy access to items stored at the back.

### To remove:

- Pull out to its full extension. Lift up front of basket or drawer and remove.

### To install:

- Slide basket or drawer into cabinet railings. Lift up front of basket or drawer, and slide to the back of refrigerator.



Fig.14 Freezer drawer

## Ice storage bin

The ice storage bin is located below the automatic ice maker (see page 16 for removal instructions).

# Ice maker

Your refrigerator is equipped with an ice system that automatically makes cubed ice.

Once your refrigerator has been plumbed in (see pages 8 and 9) and the ice maker turned on (see below) you can enjoy this great feature.

## Caution!

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

- *Do not use sharp objects to break ice.*
- *Do not put fingers, hands or any foreign objects into the ice maker.*

## Automatic ice maker

Connect the ice maker to the water supply as instructed on pages 8 – 9. Proper water flow and a level refrigerator are essential for optimal ice maker performance.

Note: energy rating guides that are posted on the refrigerator at the time of purchase do not include optional ice maker energy usage.

## Operating instructions

### To start ice making

- Confirm ice storage bin is securely in place.
- Lower the wire arm inside the ice bin gently.
- Once the freezer compartment has reached 0°F (-18°C), the ice maker will fill with water.
- Approximately three to six hours after installation the first batch of ice will be produced.
- After the initial ice batch is made, a complete batch will be made every two to three hours.
- Discard ice made in the first 12 hours of operation.
- The ice maker will continue to make ice until the ice level raises the wire arm, and stops production.

### To stop ice production

Lift the wire arm inside the ice bin until a click is heard. The ice maker will not make or dispense ice until the arm is lowered.

### To remove the ice bin

Stop ice production by raising the wire arm. Lift the ice bin up slightly and pull forward.

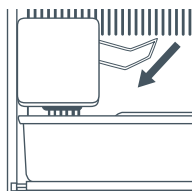


Fig.15 Ice maker  
(inside freezer)

**Ice making information**

- The first two batches of ice may contain small or irregular cubes, due to air in the supply line.
- After cubes are made, it is normal for a few cubes to be joined together. They can easily be broken apart.
- If the ice is not used frequently the cubes may become cloudy, small, stick together, and taste stale. Empty and wash the bin in lukewarm water periodically. Dry it thoroughly before replacing it.
- The ice maker may make a few sounds during its operation. Clicking, rattling, and buzzing are all normal.
- Do not store anything in the ice bin except ice made in the ice maker.

**⚠ WARNING!****Mechanical Hazard**

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

Failure to do so can result in death or injury to persons.

## Water filter removal and installation

**⚠ WARNING!****Poisoning Hazard**

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

Failure to do so can result in death or injury to persons.

***Important!***

- *After installing a new water filter, if removing the filter for any reason, do so with caution as air trapped in system may cause water and cartridge to eject.*
- *The bypass cap does not filter water when fitted. 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 the ice maker has not been used for several months, or ice has an unpleasant taste or odor, empty and wash the ice bin in warm soapy water, rinse and dry before replacing. If unpleasant taste or odor persists, change filter cartridge.*

**Initial installation**

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

- 1 Open filter housing by pressing the tab at the front end of the housing.
- 2 Remove the blue bypass cap and retain for later use.
- 3 Remove the sealing label from end of filter and insert into filter head.
- 4 Rotate gently clockwise until filter stops. Snap filter cover closed.

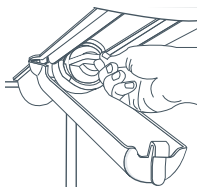


Fig.16 Filter housing and bypass cap

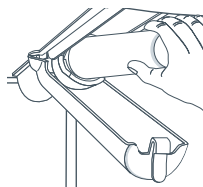


Fig.17 Filter housing and filter

## Replacing water filter

### ***Important!***

*Air trapped in system may cause water and cartridge to eject. Use caution when removing.*

- 1 Turn filter counterclockwise until it releases from filter head.
- 2 Drain water from filter into sink, and dispose in normal household trash.
- 3 Wipe up excess water in filter cover and continue with initial installation (page 18), steps 2 through 4.

## Filter change and reset

- The water filter needs to be replaced every 12 months.

To purchase a replacement water filter cartridge (part number 13040210), contact your dealer or call 1.888.9.FNP.USA (1.888.936.7872).

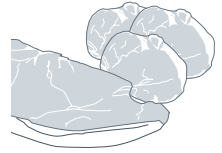
### ***Important!***

*Condition of water and amount used determines the 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.*

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

## Red meat

- Place fresh red meat on a plate and loosely cover with waxed paper, plastic wrap or foil.
- Store cooked and raw meat on separate plates. This will prevent any juices lost from raw meat contaminating cooked meat.



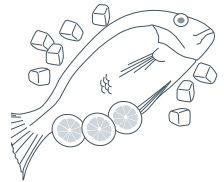
## Poultry

- Fresh whole birds should be rinsed inside and out with cold running water, dried, placed on a plate and covered.
- Poultry pieces should also be stored this way. Whole poultry should never be stuffed until just before cooking, otherwise food poisoning may result.
- Cool and refrigerate cooked poultry quickly. Remove stuffing from poultry and store separately.



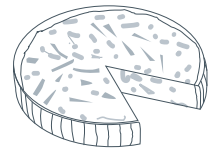
## Fish and seafood

- Whole fish and fillets, should be used on the day of purchase. Refrigerate on a plate loosely covered until required.
- If storing overnight or longer, take particular care to select very fresh fish. Whole fish should be rinsed in cold water to remove loose scales and dirt and then patted dry with paper towels. Place whole fish or fillets in a sealed plastic bag.
- Keep shellfish chilled at all times. Use within one to two days.



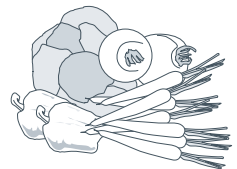
## Precooked foods and leftovers

- These should be stored in covered containers, so the food does not dry out.
- Keep for only one to two days.
- Reheat leftovers only once and until steaming hot.



## Fruit and vegetable bins

- Although most fruit and vegetables store best at low temperatures, take care not to store citrus fruit, tropical fruit, tomatoes or cucumbers at temperatures less than 47°F (7°C) for long periods.
- Undesirable changes, such as softening of the flesh, browning, accelerated decaying and loss of flavor will occur at low temperatures.
- Do not refrigerate avocados (until they are ripe), bananas, mangoes or pepinos.
- For more information on storing fruit and vegetables refer to page 12.

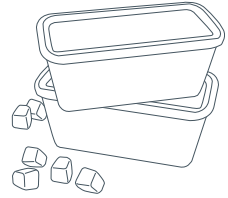


Freezing food at 0°F (-18°C) reduces microbial activity, and chemical and physical reactions. This allows food to be kept for considerably longer than when stored in the refrigerator.

## Frozen food care

For best results:

- Choose only good quality foods that freeze well.
- Store at 0°F (-18°C) or colder. Take care to maintain this low storage temperature, eg try to avoid opening the freezer door unnecessarily. If your ice cream is soft you are running your freezer too warm.
- Leave space at the top of containers, glass jars and plastic bags containing liquids or semi-solid foods. These expand as they freeze. Usually 1" (20 – 50 mm) head space is recommended. Ideally, remove all the air from the package after the food has frozen.
- Packages or containers of solid foods should have the air removed from them and be sealed tightly before freezing.
- Freeze immediately and as quickly as possible. Freeze only small quantities of food at any one time. For best results we recommend that only 2.2 lb (1 kg) of food be frozen per 0.9 cu.ft (25 L) of freezer storage volume at any one time.
- Keep a constant turnover of food. Use older items of food first. Do not exceed recommended storage times.
- Use good quality freezer proof packaging to maintain food quality.
- Thaw foods preferably in a refrigerator, or using a microwave oven or multifunction oven.



## Recommended freezer storage times

These times should not be exceeded.

Months	Food stored
1	Bacon, casseroles, milk
2	Bread, ice-cream, sausages, pies – (meat and fruit), prepared shellfish, oily fish
3	Non oily fish, shellfish, pizza, scones and muffins
4	Ham, cakes, biscuits, beef and lamb chops, poultry pieces
6	Butter, vegetables (blanched), eggs whole and yolks, cooked crayfish, minced meat (raw), pork (raw)
12	Fruit (dry or in syrup), egg whites, beef (raw), whole chicken, lamb (raw), fruit cakes

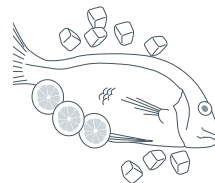
### Meat, poultry and game

- Meat should be frozen quickly in order to maintain its texture.
- Do not stuff poultry before freezing.
- Always thaw poultry completely before cooking.
- Red meat can be cooked from frozen, or from partly or completely thawed states. Remember to allow extra cooking time if cooking from frozen.



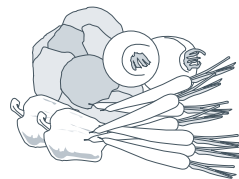
### Fish

- Fish is best frozen commercially. If however you do want to freeze fish at home, make sure the fish is very fresh and of high quality.
- Clean, scale and preferably leave whole. All fish should be wrapped in two layers of packaging, as depending on the type of fish, odors and flavors can be readily transferred either to or from it. Seal well.
- For best results, cook from either the frozen or partly thawed state.



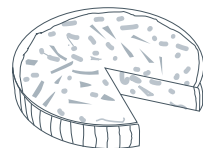
### Vegetables

- Most vegetables freeze well, although 'salad' vegetables lose their crispness. Other vegetables, eg celery, onion and tomatoes, should only be used in cooked dishes as they soften on freezing.
- Freeze only good quality, mature, ready-to-eat vegetables.
- **It is necessary to blanch most raw vegetables prior to freezing.**
- Blanching is a short cooking period during which vegetable enzymes are destroyed. If these enzymes are not destroyed they cause undesirable physical and chemical changes during freezer storage.
- Vegetables can be blanched in boiling water, steam, or in a microwave oven. If using boiling water, boil vegetables for 2 – 4 minutes and cool quickly.
- In general frozen vegetables are best cooked from their frozen state.



### Prepared and cooked foods

- Most cooked foods can be frozen, but it is not recommended to freeze the following (as they tend to separate on thawing):  
Cooked egg white, custards, cream fillings and milk puddings, gelatin or jelly-like dishes, mayonnaise and similar salad dressings and meringue toppings.



### Fruit

- Choose good quality, mature, and ready to eat fruit. Preferably select varieties recommended for freezing.
- Avoid unripe and over-ripe fruit.
- The way fruit is packed depends on how it is to be used. Fruits packed in syrup are ideal for desserts, whereas fruits packed without sugar are better used for cooking.





## Refrigerator cleaning chart

**Important!**

*When cleaning your refrigerator, please pay attention to the chart below. Improper cleaning can result in damage to your refrigerator. Do not place buckets, shelves, or accessories in the dishwasher.*

Part	Do	Do not use
<b>Cabinet Exterior</b> Stainless steel doors and all other exterior surfaces. Important: Damage to exterior finish due to improper use of cleaning products or non-recommended products is not covered under this product's warranty.	Use warm, soapy water and a soft, clean cloth or sponge. Rinse surfaces with clean, warm water and dry immediately to avoid water spots.	Abrasive or harsh cleaners. Ammonia. Chlorine bleach. Concentrated detergents or solvents. Metal or plastic-textured scouring pads. Vinegar-based products. Citrus-based cleaners.
<b>Cabinet Interior</b>	Use 4 tablespoons of baking soda dissolved in 1 qt (1 L) of warm, soapy water. To remove odors, put a few drops of vanilla essence or vinegar in water solution. Rinse surfaces with clean, warm water and dry immediately to avoid water spots.	Abrasive or harsh cleaners. Ammonia. Chlorine bleach. Concentrated detergents or solvents. Metal or plastic-textured scouring pads.
<b>Door Gaskets</b>	Use warm, soapy water and a soft, clean cloth or sponge.	Abrasive or harsh cleaners. Metal or plastic-textured scouring pads.
<b>Condenser Coil</b> Remove base grille to access.	Use a vacuum cleaner hose nozzle.	Anything other than a vacuum cleaner.
<b>Condenser Fan Outlet Grille</b> See back of refrigerator.	Use a vacuum cleaner hose nozzle with brush attachment.	
<b>Accessories</b> Shelves, buckets, drawers, drip tray, etc.	Follow removal and installation instructions from appropriate feature section. <b>Allow items to adjust to room temperature if required.</b> Dilute mild detergent and use a soft, clean cloth or sponge for cleaning. Use a plastic bristle brush to get into crevices. Rinse surfaces with clean, warm water. Dry glass and plastic items immediately to avoid spots.	A dishwasher.

## Removing odors from refrigerator

### ⚠ WARNING!



#### Electric Shock Hazard

Disconnect power to refrigerator before cleaning. After cleaning, reconnect power.

Failure to do so can result in death or injury to persons.

- 1 Remove all food from the refrigerator and turn the refrigerator off.
- 2 Disconnect power to the refrigerator.
- 3 Clean the walls, floor, ceiling of cabinet interior, drawers, shelves and gaskets according to the instructions (see page 23).
- 4 Dilute mild detergent and brush solution into crevices using a plastic bristle brush. Leave for five minutes. Rinse surfaces with warm water. Dry surfaces with a soft, clean cloth.
- 5 Wash and dry all bottles, containers and jars. Discard spoiled or expired items.
- 6 Wrap or store odor-causing foods eg onions, fish, meat or leftovers in tightly sealed containers to prevent recurring odors.
- 7 Reconnect power to refrigerator and return food to refrigerator.
- 8 After 24 hours, check if odor has been eliminated.
- 9 If the odor is still present, liquid may have spilled down into the evaporator tray. In this instance a service call may be required (see page 36).

## Energy saving tips

There are many simple things that can be done to save energy.

### During installation

- 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.
- Be sure the doors are closing securely by leveling refrigerator.

### During Use

- Avoid overcrowding shelves, as this reduces airflow.
- Do not use any material (such aluminium foil, wax paper, or paper toweling) as a shelf liner, this reduces air flow.
- Avoid adding too much warm food all at once, this reduces cooling power.
- Your refrigerator is most efficient when two thirds full.
- Organize items in your refrigerator to reduce the time that the door is open.

### Maintenance

- Clean door gaskets every three months (see page 23).
- Clean condenser coils (see page 23).

## Replacing light bulbs

**⚠ WARNING!****Electric Shock Hazard**

Disconnect power to refrigerator before replacing light bulb. After replacing light bulb, reconnect power.

Failure to do so can result in death or injury to persons.

**Caution!**

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

- Before handling, allow light bulb to cool once refrigerator has been turned off.
- Wear gloves when replacing light bulb.

**Upper fresh food section**

The upper fresh food light bulbs are located behind the front panel. Reach behind the panel to remove the bulbs.

**Lower fresh food section and upper freezer section**

- 1 Push up on bottom tabs of light cover. Rotate cover up and release tabs.
- 2 Remove light bulb. Replace bulb with an appliance bulb no greater than 40 watts.
- 3 Insert top tabs of light cover into liner slots and snap bottom tabs into liner slots.

**Lower freezer section**

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

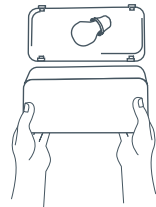
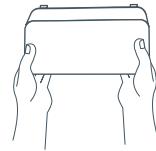


Fig.18 Light in lower fresh food section and upper freezer section

## Preparing for vacation

### **Caution!**

*If there is any possibility that the temperature where the refrigerator is located can drop below freezing, the entire water supply system must be drained by a qualified servicer if going on vacation.*

#### **For short vacations or absences (three months or less):**

- 1 Remove all perishable items from the refrigerator.
- 2 If no one will be using or checking the refrigerator during your absence:
  - Remove all frozen items.
  - 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.
- 3 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):**

- 1 Remove all food from both compartments.
  - Shut off the water supply to the ice maker at least one day before you leave.
  - After the last load of ice drops, raise the wire shut off arm to the off position.
  - Empty the ice bin.
- 2 Remove the water filter cartridge and install the filter bypass. Dispose of the used cartridge.
- 3 Unplug the refrigerator.
- 4 If you can not unplug your refrigerator, turn the temperature controls to off (see page 11).
- 5 Thoroughly clean the interior of both compartments with a baking soda solution (four tablespoons of baking soda in 1 qt (1 L) of warm water) and a clean, soft cloth.
- 6 Dry thoroughly.
- 7 Leave the doors open to prevent the formation of mold and mildew.
- 8 If room temperature will drop below 0°C, get a qualified servicer to drain the entire water supply system.

## Preparing to move

- Follow the instructions for long vacations/absences, through to step 6.
- 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 (see page 5).
- Be sure the refrigerator stays in an upright position during moving.

## Upon your return

### **After a short vacation or absence:**

- Reconnect the water supply and turn on supply valve (see pages 8 – 9).
- Monitor water connection for 24 hours and correct leaks if necessary.
- Restart the ice maker by lowering the ice maker arm.
- Discard at least the first three ice harvests.

### **After a long vacation or absence:**

- Reconnect the water supply and turn on supply valve (see pages 8 – 9).
- Plug the refrigerator back in and turn temperature controls on (see page 11).
- Wipe the refrigerator out with a clean damp cloth.
- Monitor water connection for 24 hours and correct leaks, if necessary.
- Restart the ice maker by lowering the ice maker arm.
- Discard ice produced within the first 12 hours.

## Operating sounds

Improvements in refrigeration design may mean your new refrigerator produces sounds that are different to other models. These improvements have created a refrigerator that is better at preserving food, more energy efficient, and quieter overall. Because new units are quieter, sounds may be detected that were masked by higher sound levels in older units. 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 operational sounds that may be noticed in your new refrigerator.

### Normal operational sounds

Sound	Possible causes
Clicking	Freezer control clicks when starting or stopping compressor.
	Defrost timer or electric damper control (select models) sounds like an electric clock and snaps in and out of defrost cycle.
Air rushing or whirring	Condenser fan and freezer fan makes this noise while operating.
	Freezer fan slows to a stop as the freezer door is opened.
Gurgling or boiling sound	Evaporator and heat exchanger refrigerant make this noise when flowing.
Thumping	Ice cubes from ice maker dropping into ice bucket.
Buzzing	Ice maker water valve hookup buzzes when ice maker fills with water.
Vibrating noise	Compressor makes a pulsating sound while running.
Humming	Ice maker is in the 'on' position without water connection.
	Compressor can make a high-pitched hum while operating.

### Other sounds

Sound	Possible causes	Solution
Vibrating noise	Refrigerator is not level.	See Leveling (see page 7).
	Contents of refrigerator rattling.	Ensure no jars or bottles are touching.

If there is a problem with your appliance, please check the following points before contacting your local DCS Authorized Service Agency or DCS Customer Care Representative.

Problem	Possible causes	What to do
Freezer control and lights are on, but compressor is not operating.	Refrigerator is in defrost mode.	Normal operation. Wait 40 minutes to see if refrigerator restarts.
Temperature-controlled drawers are too warm.	Control settings are not right.	See page 11 to adjust controls.
	Freezer controls are not right.	See page 11 to adjust controls.
	Drawer is improperly positioned.	See pages 12 – 14 to verify drawer positioning.
Refrigerator does not operate.	Refrigerator is not plugged in.	Plug in refrigerator.
	Touch temperature controls are set to off.	See page 11 to adjust controls.
	Fuse is blown, or circuit breaker needs to be reset.	Replace any blown fuses. Check circuit breaker and reset, if necessary.
	Power outage has occurred.	Call local power company listing to report outage.
	Refrigerator is malfunctioning.	Unplug refrigerator and transfer food to another refrigerator. If another refrigerator is not available, place dry ice in freezer section to preserve food. Warranty does not cover food loss. Contact service agent (see page 36).
Food temperature is too cold.	Condenser coils are dirty.	Clean according to the chart on page 23.
	Refrigerator or freezer controls are set too cold.	See page 11 to adjust controls.
	Food is too close to upper left air inlet.	Relocate food away from upper left corner.

Problem	Possible causes	What to do
<b>Food temperature is too warm.</b>	Door is not closing properly.	Refrigerator is not level. See page 7 for details on how to level your refrigerator.  Check gaskets for proper seal. Clean, if necessary, according to the chart on page 23.  Check for internal obstructions that are keeping door from closing properly (ie improperly closed drawers, ice buckets, oversized or improperly stored containers, etc.)
	Controls need to be adjusted.	See page 11 to adjust controls.
	Condenser coils are dirty.	Clean according to the chart on page 23.
	Rear air grille is blocked.	Check the positioning of food items in refrigerator to make sure grille is not blocked. Rear air grilles are located under the fruit and vegetable bin.
	Door has been opened frequently, or for long periods of time.	Reduce time door is open. Organize food items efficiently to ensure door is open for as short a time as possible.
	Food has recently been added.	Allow time for recently added food to reach refrigerator or freezer temperature.
<b>Water droplets form on outside of refrigerator.</b>	Door gaskets are not sealing properly.	Clean according to the chart on page 23.
	Humidity levels are high.	Normal during times of high humidity (seasonal).
	Controls require adjustment.	See page 11 to adjust controls.
<b>Water droplets form on inside of refrigerator.</b>	Humidity levels are high or door has been opened frequently.	Reduce time door is open. Organize food items efficiently to assure door is open for as short a time as possible.
	Door gaskets are not sealing properly.	Clean according to the chart on page 23.



Problem	Possible causes	What to do
<b>Refrigerator or ice maker makes unfamiliar sounds or seems too loud.</b>	Normal operation.	See page 28.
<b>Temperature-controlled drawer and/or bins do not close freely.</b>	Contents of drawer or positioning of items in the surrounding compartment could be obstructing drawer.	Reposition food items and containers to avoid interference with the drawers.
	Drawer is not in proper position.	See page 12 for proper drawer placement.
	Refrigerator is not level.	See page 7 for details on how to level your refrigerator.
	Drawer channels are dirty.	Clean drawer channels with warm, soapy water. Rinse and dry thoroughly. Apply a thin layer of petroleum jelly to drawer channels.
<b>Refrigerator runs too frequently.</b>	Doors have been opened frequently or for long periods of time.	Reduce time door is open. Organize food items efficiently to ensure door is open for as short a time as possible.
		Allow interior environment to adjust after the door has been opened.
	Humidity or temperature in surrounding area is high.	Normal operation.
	Food has recently been added.	Allow time for recently added food to reach refrigerator or freezer temperature.
	Refrigerator is exposed to heat by environment or by appliances nearby.	Evaluate your refrigerator's environment. Refrigerator may need to be moved to run more efficiently.
	Condenser coils are dirty.	Clean according to the chart on page 23.
	Controls need to be adjusted.	See page 11 to adjust controls.
	Door is not closing properly.	Refrigerator is not level, see page 7, Leveling.
		Check for internal obstructions that are keeping door from closing properly (ie improperly closed drawers, ice buckets, oversized or improperly stored containers, etc).
Door gaskets are not sealing properly.	Clean according to the chart on page 23.	

## Ice maker

Problem	Possible causes	What to do
<b>Ice maker is not producing enough ice or ice is malformed.</b>	Ice maker has just been installed or a large amount of ice has been used.	Wait 24 hours for ice production to begin or for ice maker to restock after emptied.
	Water pressure is too low.	Low water pressure can cause valve to leak. Water pressure must be between 35 to 100 pounds per square inch to function properly. A minimum pressure of 35 pounds per square inch is recommended for refrigerators with water filters.
	Water filter is clogged or needs to be changed.	Change water filter (see page 18).
<b>Ice forms in inlet tube to ice maker.</b>	Water pressure is too low.	Water pressure must be between 35 to 100 pounds per square inch to function properly. A minimum pressure of 35 pounds per square inch is recommended for refrigerators with water filters.
	Saddle valve not open completely.	Open saddle valve completely.
	Freezer temperature is too high.	See temperature controls, page 11. Freezer temperature should be between 0° to 2° F (-18° to -17° C).
<b>Refrigerator is leaking water.</b>	Plastic tubing was used to complete water connection.	It is recommended copper tubing is used for installation. Plastic is less durable and can cause leakages. The manufacturer is not responsible for property damage due to improper installation or faulty/leaky water connection.
	Improper water valve was installed.	See connecting the water supply, pages 8 – 9. Self-piercing and $\frac{3}{16}$ " (4.7 mm) saddle valves cause low water pressure and may clog the line over time. The manufacturer is not responsible for property damage due to improper installation or water connection.

## Ice maker

Problem	Possible causes	What to do
Ice maker is not producing ice.	Ice maker arm is up.	Confirm ice maker arm is down. See automatic ice maker, page 16.
	Household water supply is not reaching water valve.	See connecting the water supply, pages 8 – 9.
	Copper tubing has kinks.	Turn off water supply and remove kinks. If kinks cannot be removed, replace tubing.
	Water pressure is too low.	Water pressure must be between 35 to 100 pounds per square inch to function properly. A minimum pressure of 35 pounds per square inch is recommended for refrigerators with water filters.
	Check freezer temperature.	See temperature controls, page 11 to adjust controls. Freezer must be between 0° to 2° F (-18° to -17° C) to produce ice.
	Ice bin is not installed properly.	See ice storage bin, page 16.
	Improper water valve was installed.	See connecting the water supply, pages 8 – 9. Self-piercing and 3/16" (4.7 mm) saddle valves cause low water pressure and may clog the line over time. The manufacturer is not responsible for property damage due to improper installation or water connection.
Particles in ice cubes.	Carbon dust from water filter cartridge.	Initial water ejected through cartridge may contain harmless carbon dust flushed from cartridge. Will disappear after the first few uses.
	Concentrations of minerals in water will form particles when water becomes frozen and melts.	Particles are not harmful and naturally occur in water supplies.

When you purchase any new Fisher & Paykel whiteware product for personal or consumer use you automatically receive a one year limited warranty covering parts and labor for servicing within the 48 mainland United States, Hawaii, Washington DC and Canada. In Alaska the limited warranty is the same except that you must pay to ship the product to the service shop or the service technician's travel to your home. Products for use in Canada must be purchased through the Canadian distribution channel to ensure regulatory compliance.

If the product is installed in a motor vehicle, boat or similar mobile facility, you receive the same one year limited warranty, but you must bring the vehicle, boat or mobile facility containing the product to the service shop at your expense or pay the service technician's travel to the location of the product.

You receive an additional four year Limited Warranty (for a total of five years) covering parts and labor for sealed refrigeration system (compressor, evaporator, condenser, filter dryer, and connecting tubing) within the 48 mainland United States, Hawaii, Washington D.C. and Canada. In Alaska the Limited Warranty for the sealed refrigeration system is the same except that you must pay to ship the product to the service shop or the service technician's travel to your home.

### **Fisher & Paykel undertakes to:**

Repair without cost to the owner either for material or labor any part of the product, the serial number of which appears on the product, which is found to be defective. In Alaska, you must pay to ship the product to the service shop or for the service technician's travel to your home. If the product is installed in a motor vehicle, boat or similar mobile facility, you must bring it to the service shop at your expense or pay for the service technician's travel to the location of the product. If we are unable to repair a defective part of the product after a reasonable number of attempts, at our option we may replace the part or the product, or we may provide you a full refund of the purchase price of the product (not including installation or other charges).

This warranty extends to the original purchaser and any succeeding owner of the product for products purchased for ordinary single-family home use.

All service under this limited warranty shall be provided by Fisher & Paykel or its Authorized Service Agent during normal business hours.

### **How long does this limited warranty last?**

Our liability under this limited warranty expires ONE YEAR from the date of purchase of the product by the first consumer.

Our liability under any implied warranties, including the implied warranty of merchantability (an unwritten warranty that the product is fit for ordinary use) also expires ONE YEAR (or such longer period as required by applicable law) from the date of purchase of the product by the first consumer. Some States do not allow limitations on how long an implied warranty lasts, so this limit on implied warranties may not apply to you.

**This warranty does not cover:**

- A** Service calls that are not related to any defect in the product. The cost of a service call will be charged if the problem is not found to be a defect of the product. For example:
  - 1. Correcting faulty installation of the product.
  - 2. Instructing you how to use the product.
  - 3. Replacing house fuses, resetting circuit breakers, correcting house wiring or plumbing, or replacing light bulbs.
  - 4. Correcting fault(s) caused by the user.
  - 5. Changing the set-up of the product.
  - 6. Unauthorized modifications of the product.
  - 7. Noise or vibration that is considered normal, for example, drain/fan sounds, refrigeration noises or user warning beeps.
  - 8. Correcting damage caused by pests, for example, rats, cockroaches etc.
- B** Defects caused by factors other than:
  - 1. Normal domestic use or
  - 2. Use in accordance with the product's User Guide.
- C** Defects to the product caused by accident, neglect, misuse, fire, flood or Act of God.
- D** The cost of repairs carried out by non-authorized repairers or the cost of correcting such unauthorized repairs.
- E** Travel fees and associated charges incurred when the product is installed in a location with limited or restricted access. (eg airplane flights, ferry charges, isolated geographic areas).
- F** Normal recommended maintenance as set forth in the product's User Guide.
- G** Filter replacement except in the case of faulty parts or materials within the filter cartridge.

This product has been designed for use in a normal domestic (residential) environment. This product is not designed for commercial use (whatsoever). Any commercial use by a customer will affect this product's warranty.

If you have an installation problem contact your dealer or installer. You are responsible for providing adequate electrical, exhausting and other connection facilities. We are not responsible for consequential or incidental damages (the cost of repairing or replacing other property damaged if the product is defective or any of your expenses caused if the product is defective). Some States do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

## Limited warranty

### Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your User Guide and check that:

- 1 Your product is correctly installed.
- 2 You are familiar with its normal operation.
- 3 If the circuit breaker tripped or the fuse blown.
- 4 If there is a power outage in the area.

If after checking these points and you still need assistance, please contact your local DCS authorized service agency or DCS Customer Care Representative for warranty service. Our number is (888) 281-5698. Please have the following information ready before you call:

- Model Number and Serial Number (can be found inside the refrigerator compartment, on the left hand wall near the top)
- Date of installation
- A brief description of the problem

Your satisfaction is of the utmost importance to us. If a problem cannot be resolved to your satisfaction, please email us at [support@dcsappliances.com](mailto:support@dcsappliances.com) or write:

Fisher & Paykel Appliances, Inc.  
Attention: DCS Customer Care  
5900 Skylab Road  
Huntington Beach, CA 92647

[www.dcsappliances.com](http://www.dcsappliances.com)

### No other warranties

This limited warranty is the complete and exclusive agreement between you and Fisher & Paykel regarding any defect in the product. None of our employees (or our Authorized Service Agents) are authorized to make any addition or modification to this limited warranty.

Warrantor: Fisher & Paykel Appliances, Inc.

If you need further help concerning this limited warranty, please call us at above number, or write to:

Fisher & Paykel Appliances, Inc.  
5900 Skylab Road  
Huntington Beach  
CA 92647

This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state.