



Swan Retro

designed for life

Swan

Retro Under Counter Fridge Freezer

Installation and User Guide

For model: **SR11025** (all colours)

Swan Service Help Line

0333 220 6050

v2.0





Important Safeguards

- Do not connect your appliance to the electricity supply until all packing and transit protectors have been removed.
 - Leave to stand upright for at least 4 hours before switching on to allow compressor oil to settle
 - This fridge/freezer must only be used for its intended purpose i.e the storing and freezing of edible foodstuff.
 - Do not dispose of the appliance on a fire. Your appliance contains non CFC/HFC natural substances in the cooling system and in the insulation, which are potentially flammable if exposed to fire. Therefore, take care not to damage, the cooling circuit or pipes of the appliance in transportation and in use. In case of damage do not expose the appliance to fire or potential ignition source and immediately ventilate the room where the appliance is situated.
 - We suggest you contact your local authority for disposal information and facilities available.
 - See installation section for information on suitable location.
 - On delivery, check to make sure that the product is not damaged and that all the parts and accessories are in perfect condition.
 - Ensure that the plug remains readily accessible. Do not use multiple adaptor or extension cables
 - Failure to observe these instructions may invalidate your right to free service during the guarantee period.
 - Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- WARNING:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- WARNING:** Do not use mechanical devices or other





Important Safeguards

means to accelerate the defrosting process, other than those recommended by the manufacturer.

WARNING: Do not damage the refrigerant circuit.

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

- We suggest you keep these instructions in a safe place for easy reference.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not

be made by children without supervision.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The plug must be accessible after the installation.
- Children should be supervised to ensure that they do not play with the appliance.

CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility company

This appliance should only be connected to an earthed, switched mains socket. Do not use an extension cord with this appliance







Important Safeguards



Caution: Risk of fire



 <p>Caution: Risk of fire</p>	<p>The refrigerant gas contained in the circuit of this device is isobutane (R600), low pollutant but flammable gas.</p> <p>When transporting and installing the unit, take care not to damage any part of the refrigerant circuit.</p>		<p>User Manual. Identify the location where the user manual is stored or identify information about the instructions for use. Indicate that the operating instructions must be taken into account when using the device or control near the location of the symbol</p>
	<p>Read the instructions for use:</p> <p>Read and observe the safety instructions before using the device. Keep this leaflet and inform potential users as it contains important information.</p>		<p>Service manual; Read the technical manual: To indicate that a machine or equipment requires service. To indicate that the service manual should be consulted. To identify the location where the service manual is stored.</p>

Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses and by clients in hotels, motels and other residential type environments.
- Bed and breakfast type environments;
- Catering and similar non-retail applications.



Important Safeguards



Symbol ISO 7010 W021

Warning: Risk of fire / flammable materials

- **WARNING:** When positioning the appliance, ensure the supply cord is not trapped or damaged.
- **WARNING:** Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- Children aged from 3 to 8 years are allowed to load and unload refrigerating appliances.
- To avoid contamination of food, please respect the following instructions:
- Opening the door for long periods can cause a significant increase of the temperature in the compartments of the appliance.
- Clean regularly surfaces that can come in contact with food and accessible drainage systems.
- Store raw meat and fish in suitable containers in the refrigerator, so that it is not in contact with or drip onto other food.
- Two-star frozen-food compartments are suitable for storing pre-frozen food, storing or making ice-cream and making ice cubes.
- One, two and three-star compartments are not suitable for the freezing of fresh food.
- If the refrigerating appliance is left empty for long periods, switch off, defrost, clean, dry, and leave the door open to prevent mould developing within the appliance.
- **This refrigerating appliance is not intended to be used as a built-in appliance**
- **This refrigerating appliance may not be suitable for freezing foodstuffs. Check freezer information on your model and refer to the table on page 13**



Your Refrigerator

Dairy and multi-purpose guards

Ice box

Thermostat & bulb

Refrigerator shelf

Bottle shelf

Vegetable & salad
crisper drawers



Your refrigerator uses LED technology for illuminating the cabinet. The LED is designed to last for many years and should never need to be changed. In the unlikely even that the LED light stops working, call the help line number on the cover of this booklet to arrange a service visit.

WARNING: DO NOT ATTEMPT TO CHANGE THE LED LAMP AS IT NEEDS TO BE DONE BY A QUALIFIED SERVICE ENGINEER

However, it is perfectly OK to continue using the fridge in the meantime.





First Time Use

It is important that upon receipt you stand your appliance upright for at least 4 hours before switching on to allow the system to settle. You can use that time to wipe down the external surface and internal shelves. Dry thoroughly.

Set the thermostat knob, then turn on the device. The appliance switches on and the interior light of the refrigerator comes on.

- Do not place vegetables containing water in direct contact with the refrigerator compartment (water accelerates spoilage).
- Before placing hot food in the refrigerator, make sure it has cooled down to room temperature first.
- Ensure that there is sufficient space for ventilation.
- Individual food packaging makes it easier to use the refrigerator. Be careful not to open the door too often to save energy.

Temperature setting

To adjust the interior temperature of the refrigerator, turn the thermostat adjustment knob. The thermostat will maintain the temperature within a determined range depending on the position selected. The thermostat mark indicates its position, not its temperature. Set the thermostat to "1" and "4" in summer and between "4" and "7" in winter. Positions "3" and "4" are the most economical.

When thermostat is set to 0, the appliance is switched off. When set to MAX, the compressor will run continuously, internal temperature should be -4C ~ 6C

Recommended of thermostat temp. setting: 4/Fridge: (3C~ 8C) Freezer: -18C ~ -23C

DEFROSTING (where applicable to your model)

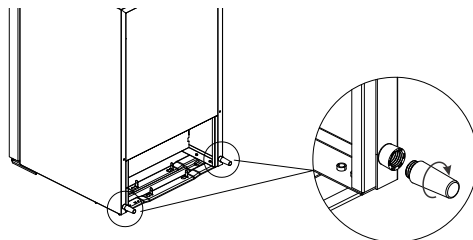
- After a certain period of operation, the refrigerator will accumulate a layer of frost which, if it is too thick, will reduce its performance. Remove the frost by hand as soon as it reaches a thickness of 5mm.
- Take all food out of the refrigerator, package it and place it in a cool place. Remove all the accessories/shelves and set the thermostat to "0" (or disconnect the power cord), open the freezer compartment door (place a container of water at around 50 ° C to speed up defrosting).
- Do not use harsh or aggressive cleaning objects which could damage the surface. Also do not use electric heaters for defrosting.



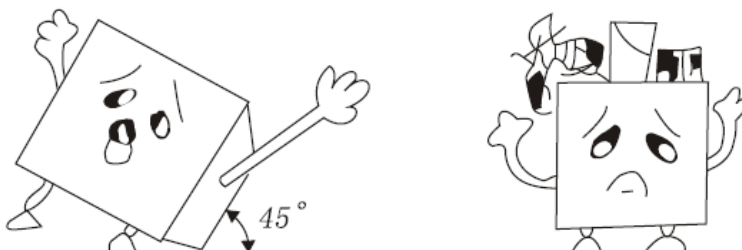
Installation Notes

BEFORE SITING YOUR REFRIGERATOR:

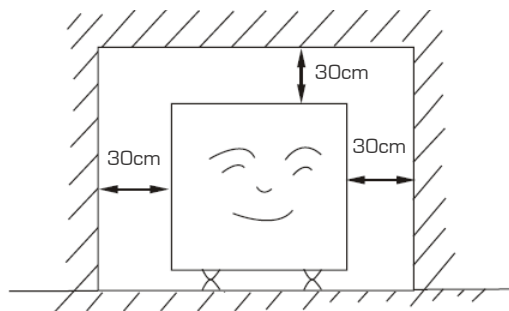
Fit the 2 spacer pegs as shown in the diagram. These will prevent the product from being pushed too close to the wall and damaging the cooling system.



It is important that upon receipt you stand your appliance upright for at least 4 hours before switching on to allow the system to settle. Please note that the door cannot be reversed on this product.



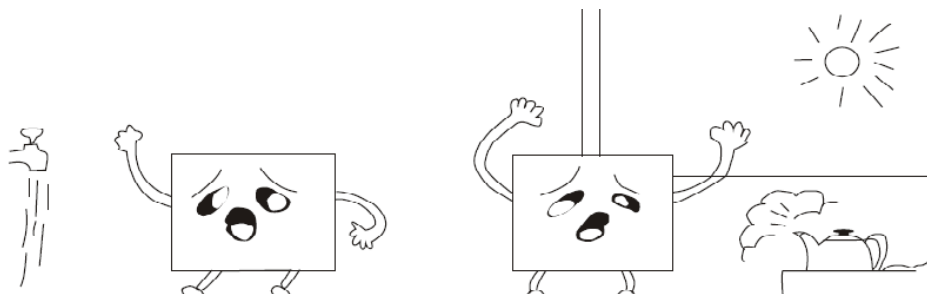
1. The appliance should not be tilted more than 45 degrees when you move it. Do not use force on any part such as the condenser, the door or handle. They could distort and affect the operation of the refrigerator. Ensure all packaging is removed before installation



2. Make sure there is enough ventilation space around the sides and top of the refrigerator.



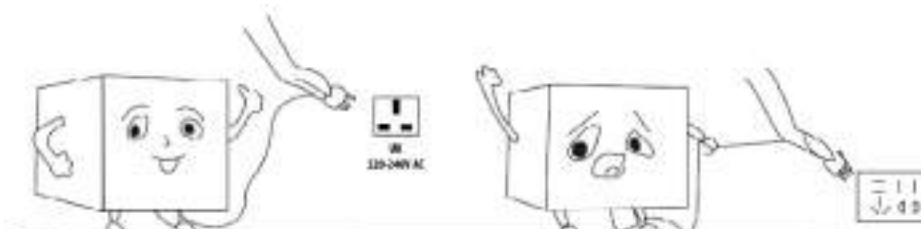
Installation Notes



3. The appliance should not be installed near external heat sources eg direct sunlight, radiators or external moisture sources.

- External heat sources like radiators or environments more than 32 degrees Centigrade can cause the compressor to over-run and the ice compartment to freeze up. EG. Siting the fridge in a conservatory is not a good idea.
- Exposure to sunlight for long periods can cause the coloured components to fade.

Damage resulting from ignoring the above guidance is not covered under your warranty.



4. Ensure the supply voltage of socket is same as rating label.

5. The plug must be properly inserted to the wall socket.

6. The mains supply socket must be earthed - preferably with a switch. If it is not earthed, do NOT install this appliance there. Do not use an extension cord

7. The product is equipped with adjustable feet. Once the product is in place, adjust these to ensure the fridge is level and doesn't rock.

ONLY SITE THE PRODUCT WHERE THE AMBIENT TEMPERATURE IS BETWEEN 16 AND 38 DEGREES CENTIGRADE



Food Storage Tips

Location	Food
Doors and balconies in refrigeration compartment	Food with natural preservatives, such as jams, juices, drinks, condiments. Don't store perishable foods here.
Crisper	Fruit, herbs and vegetables should be placed separately in the crisper bin. Don't store bananas, onions, potatoes, garlic in the refrigerator.
Chiller (where fitted)	Raw meet, poultry, Fish [for short term storage]
Fridge shelf	Daily products eggs; foods that do not need lots of cooling, such as ready to eat foods deli meat, leftovers.
Freezer shelf/compartment or drawer	Foods for long-term storage. Bottom drawers/shelf for raw meat, poultry, fish. Middle drawers/shelf for frozen vegetables, chips. Top drawer/shelf for ice cream, frozen fruit, frozen baked goods.

- Always place raw meat, fish and poultry on the lowest shelf of the refrigerator.
- Ensure that food is well-wrapped or covered before it is stored. This will prevent food from dehydrating, deteriorating in colour or losing flavour and will help maintain freshness. It will also prevent cross-flavouring.
- Food should not directly touch surfaces inside the appliance. It should be wrapped separately in aluminium foil, cellophane sheet or in airtight plastic boxes.
- It is important to seal food in airtight bags or containers before freezing to prevent it from losing flavour or dehydrating.
- Wrap the food, press out any air and seal it airtight.

SUITABLE WRAPPING MATERIALS

- Plastic bags, cling-film, aluminium foil and freezer containers. These items are available from any dealer.

FREEZER COMPARTMENT

- Store food in small portions
- Seal food in containers with lids, in plastic wrap or in plastic bags to prevent drying and the mingling of odours.

UNSUITABLE WRAPPING MATERIALS

- Wrapping paper, greaseproof paper, cellophane, bin bags or used carrier bags.

WRAPPING FOOD

- Pack the food in suitably sized portions for your household.
- Vegetable and fruit portions should be no heavier than 1 kg, while meat portions can be up to 2.5 kg.
- Smaller portions freeze through more quickly and the quality is thereby maintained better when defrosting and preparing the food.

SUITABLE SEALING MATERIALS

- Rubber bands, plastic clips, string, freezer tape or similar.
- Plastic film and bags may be heat-sealed using a special sealing iron or press.

Before placing a package in the freezer, it should be clearly labelled with the contents and date of freezing.



Cleaning & Maintenance

DAILY CLEANING

The outside of your refrigerator can be cleaned using a soft cloth moistened with a mild detergent solution. Wipe dry with kitchen towel.

Do not use chemical or abrasive cleaners on any part of your refrigerator as these could permanently damage or discolour the surfaces.

INTERNAL CLEANING

Wipe up any internal spills immediately with a soft cloth moistened with a mild detergent solution. Dry thoroughly.

SHELVES AND GUARDS

The Dairy guards, and shelves can be removed and cleaned separately. However, we don't recommend cleaning the transparent plastic parts in a dishwasher because the high temperatures can dull the plastic over time.

DRAIN HOLE AND CLEANING TOOL

There is a small drain hole at the back of the refrigerator cabinet (non-frost free models). There is also a small cleaning tool in the hole. Use the tool to clear the drain hole when necessary. Do not allow foodstuff to clog this hole

PERIODIC MAINTENANCE

From time to time, it may be necessary to perform more extensive cleaning to keep your refrigerator in top condition and to maintain energy efficiency.

Before performing any of these maintenance steps, switch off your refrigerator and remove the plug from the mains socket. Allow the freezer section to defrost thoroughly.

EVAPORATOR TRAY

If you notice an odour from the back of the fridge, it is a sign that the evaporator tray needs to be cleaned. The evaporator tray is a small plastic tray that sits on top of the compressor. Grip the tray firmly and pull it sharply toward you.



Take care when moving the refrigerator not to damage the cooling matrix or tilt the appliance more than 45 degrees. Replace the tray, ensuring the clips lock into place. Warmth from the compressor is usually enough to evaporate any water in the tray. Excessive water is a sign of an overly humid environment.

DOOR SEALS

Ensure that the door seals are kept free from debris at all times. If they don't seal properly this can waste energy and cause excessive ice build-up.



The seals should last for many years. However, if they need to be changed, the removal and fitting is very easy - as shown above. Visit our website to buy replacement seals.



Troubleshooting

1. If the refrigerator does not run:

Check the supply voltage is available at the socket and check that the power plug is correctly connected.

2. If the refrigerator does not become cold enough:

- a. Is the thermostat set too low? (setting 1 is warmest setting 7 is coldest)
- b. Is there enough space around the refrigerator?
- c. Is the door opened too frequently or not closed properly? (check seals).
- d. Is there direct sun shine on the appliance or are there heat sources nearby?
- e. Is there too much food inside the compartment?
- f. Is there dust and debris built up on cooling matrix or compressor?

3. Food is freezing or too cold in refrigerator compartment:

- a. There is too little food in the refrigerator
- b. Thermostat is set too high

4. If the refrigerator operates noisily:

- a. Check that the appliance is installed on a stable, level floor. Adjust the feet if necessary. The refrigerator is too near the wall (use the spacer pegs provided).
- b. The food stored in the refrigerator is not touching - particularly applies to bottles. The refrigerator creates very slight vibrations, which can be amplified greatly with touching bottles!

Note:

During high relative humidity environment, condensation may occur on the surface of the refrigerator. This is not a malfunction. Simply clean the surface of condensation.

If the refrigerator is not working properly after all these checks, contact the service help line without further delay.





Freezer Guide

Freezer Compartment information (check your model)

Stars	Target Storage Temperature	Suitable Food
[***]*	≤ -18°C	<ul style="list-style-type: none"> Seafood (fish, shrimps, shellfish), freshwater and meat products. Recommended storage period: 3 months Suitable for freezing fresh food.
***	≤ -18°C	<ul style="list-style-type: none"> Seafood (fish, shrimps, shellfish), freshwater and meat products. Recommended storage period: 3 months Not suitable for freezing fresh food.
**	≤ -12°C	<ul style="list-style-type: none"> Seafood (fish, shrimps, shellfish), freshwater and meat products. Recommended storage period: 2 months Not suitable for freezing fresh food.
*	≤ -6°C	<ul style="list-style-type: none"> Seafood (fish, shrimps, shellfish), freshwater and meat products. Recommended storage period: 1 month Not suitable for freezing fresh food.
□* compartment	-6°C - 0°C	<ul style="list-style-type: none"> Suitable for fresh meat products (pork, beef, chicken, etc.) and processed food consumed or processed within the same day or within the next three days after storage (max.). Not suitable for freezing food or for storing frozen food.

Recommended Freezer Storage Times (at -18C)

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

Never forget:

- When you freeze fresh foods with a 'use by / best before / best by' date, you must freeze them before this date expires.
- Check that the food was not already frozen. Frozen food that has thawed completely must not be refrozen.
- Once defrosted, food should be consumed quickly.



Service and Spares

If you experience any problems at all with your refrigerator or require spare parts, expert help is just a phone call away!

0333 220 6050

You will need to quote the model and serial number of your appliance. This is printed on the service label just inside the door under the thermostat.



Specifications

Total volume 88L

Refrigerator capacity: 76L **Freezer capacity:** 12L

Energy Class: E **Energy Consumption:** 136 kWh/annual

Freezer rating: 4 Star

Rated Voltage: 220-240V **Rated Frequency:** 50Hz

Rated Current: 0.5A

Energy/noise level: See label with product.

Climate class: N/ST. Device intended to operate between 16 and 38 degrees C

Dimensions: (H) 871 x (W) 506 x (D) 574 mm



BS Plug Wiring

The wires in the mains lead are coloured in accordance with the following code:

BLUE	NEUTRAL
BROWN	LIVE
GREEN/YELLOW	EARTH

As the colours of the wire in the mains lead of this appliance may not correspond with the colour markings identifying the terminals on your plug, proceed as follows:

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black. The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red. The wire which is coloured GREEN/YELLOW must be connected to the terminal which is marked with the letter E or (earth symbol) and is coloured GREEN or GREEN/YELLOW.

WARNING: THIS APPLIANCE MUST BE EARTHED



WEEE Directive



Disposal of Unit

Disposal instructions for Swan items in accordance with the WEEE directive. Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately. Please visit www.recyclemore.co.uk, or www.recyclenow.co.uk for access to information about the recycling of electrical items. The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill. Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



Warranty

This product is guaranteed for one year from the date of original purchase. If any defect arises due to faulty materials or workmanship the faulty product will be repaired, refunded or replaced at our discretion.

The following conditions apply:

The product must have been purchased from new. Proof of purchase will be required. The product must be installed and used in accordance with the instructions contained in this instruction guide. It must be used only for household and similar purposes such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses and by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments;
- catering and similar non-retail applications.

The appliance has not been altered, serviced, dismantled or otherwise interfered with by any person not authorised by Swan.

Any repair work must be undertaken by us or our appointed agent.

Any parts removed during repair work or any appliance that is replaced becomes our property. It does not cover wear and tear, damage, misuse or consumable parts. Swan Products Ltd has no liability for incidental or consequential loss or damage. Food value is NOT covered by the warranty.

This warranty does not cover normal wear and tear such as scratches and discolouration resulting from normal, daily, long term use. It does not cover discolouration resulting from exposure to direct sunlight for extended periods.

This guarantee is valid in the UK and Eire Only.



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