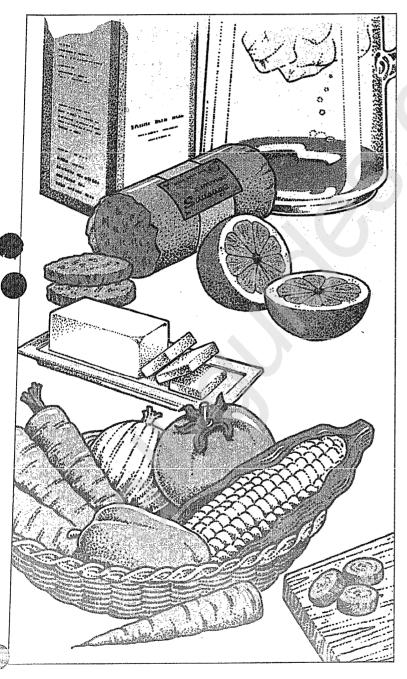
How to get the best from



Use and Care of **No-Frost Models** CTF14 CTF16

Energy-saving tips	p 2
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How long should you store foods?	p6



Questions? Use the Problem Solver



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Help us help you...

Read this book carefully.

It is intended to help you operate and maintain your new refrigerator properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs Hotpoint Appliance Park Louisville, KY 40225

Write down the model and serial numbers.

You'll see them on a label at the bottom, just inside the fresh food compartment door.

These numbers are also on the Consumer Product Ownership Registration Card that came with your refrigerator.

Before sending in the registration card, please write these numbers here:

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your refrigerator.

If you received a damaged refrigerator, immediately contact the dealer (or builder) that sold you the refrigerator.

Save time and money. Before you request service, check the Problem Solver on pages 12 through 14. It lists minor causes of operating problems that you can correct yourself.

Energy-Saving Tips

- Location of your refrigerator is important. Avoid locating it next to your range, a heating vent or where the sun will shine directly on it.
- Don't open the doors more often than necessary.
- Close the doors as soon as possible, particularly in hot, humid weather.
- Keep Energy Saver Switch in the NORMAL position unless moisture forms on the outside of the refrigerator.
- Be sure the doors are closed tightly. Before leaving the house or retiring for the night, check to be sure the doors haven't been left open accidentally.
- Store only those foods requiring refrigeration in your refrigerator.
- Wipe moisture from bottles and cartons before putting them in the refrigerator.
- Keep foods covered to reduce moisture buildup inside the refrigerator.
- If you turn the controls to the coldest position for quick chilling or freezing, be sure to turn them back to regular settings.
- Don't overcrowd your refrigerator. Overcrowding can require extra electrical energy to keep everything cool.







Important Safety Instructions

Read all instructions before using this appliance.

- WARNING—When using this appliance, always exercise basic safety precautions, including the following:
- Use this appliance only for its intended purpose as described in this Use and Care Book.
- This refrigerator must be properly installed in accordance with the Installation Instructions before it is used. See grounding instructions below and on page 4.
- Never unplug your refrigerator by pulling on the power cord. Always grip plug firmly and pull straight out from the outlet.
- 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 damage along its length or at either the plug or connector end.
- When moving your refrigerator away from the wall, be careful not to roll over or damage the power cord.
- After your refrigerator is in operation, do not touch the cold surfaces, particularly when hands are damp or wet. Skin may adhere to these extremely cold surfaces.

- If your refrigerator has an automatic icemaker, do not place fingers or hands on the automatic icemaking mechanism while the refrigerator is plugged in. This will prevent contact with the moving parts of the ejector mechanism, or with the heating element that releases the cubes.
- Don't refreeze frozen foods which have thawed completely.

The United States Department of Agriculture in Home and Garden Bulletin No. 69 says:

- "...You may safely refreeze frozen foods that have thawed if they still contain ice crystals or if they are still cold—below 40°F.
- "...Thawed ground meats, poultry, or fish that have any off-odor or off-color should not be refrozen and should not be eaten. Thawed ice cream should be discarded. If the odor or color of any food is poor or questionable, get rid of it. The food may be dangerous to eat.
- "Even partial thawing and refreezing reduce the eating quality of foods, particularly fruits, vegetables, and prepared foods. The eating quality of red meats is affected less than that of many other foods. Use refrozen foods as soon as possible

to save as much of their eating quality as you can."

- If your old refrigerator is still around the house but not in use, be sure to remove the doors. This will reduce the possibility of danger to children.
- Unplug your refrigerator:
 - A. Before making any repairs.

 Note: We strongly recommend that any servicing be performed by a qualified individual.
 - B. Before cleaning.
 - C. Before replacing a burned-out light bulb, the refrigerator should be unplugged in order to avoid contact with a live wire filament. (A burned-out light bulb may break when being replaced.)

Note: Turning control to OFF position does not remove power to the light circuit.

• Do not operate your refrigerator in the presence of explosive fumes.

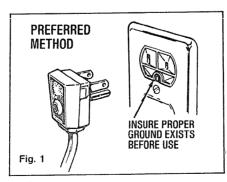
SAVE THESE INSTRUCTIONS

Enstallation Requirements—IMPORTANT...Please Read Carefully

How to connect electricity

For personal safety, this appliance must be properly grounded.

The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong (grounding) wall outlet (Fig. 1) to minimize the possibility of electric shock hazard from this appliance.



Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded.

Where a standard two-prong wall outlet is encountered, it is your personal responsibility and obligation to have it replaced with a properly grounded three-prong wall outlet.

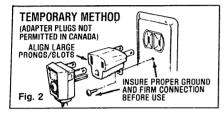
DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD.

(continued next page)

Installation Requirements (continued) - IMPORTANT... Please Read Carefully

Use of adapter plug

Because of potential safety hazards under certain conditions, we strongly recommend against use of an adapter plug. However, if you still elect to use an adapter, where local codes permit, a TEMPORARY CONNECTION may be made to a properly grounded two-prong wall outlet by use of a UL listed adapter (Fig. 2) available at most local hardware stores.



The larger slot in the adapter must be aligned with the larger slot in the wall outlet to provide proper polarity in the connection of the power cord.

CAUTION: Attaching adapter ground terminal to wall outlet cover screw does not ground the appliance unless cover screw is metal, and not insulated, and wall outlet is grounded through house wiring. You should have the circuit checked by a qualified electrician to make sure the outlet is properly grounded.

When disconnecting the power cord from the adapter, always hold the adapter with one hand. If this is not done, the adapter ground terminal is very likely to break with repeated use.

Should the adapter ground terminal break, DO NOT USE the appliance until a proper ground has again been established.

Two of extension cords

Because of potential safety hazards under certain conditions, we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL listed 3-wire grounding type appliance extension cord having a grounding type plug and outlet and that the electrical rating of the cord be 15 amperes (minimum) and 120 volts. Such extension cords are obtainable through your local service organization.

The refrigerator should always be plugged into its own individual electrical outlet—

(115 volt, 60 Hertz, or 100 volt, 50 Hertz, single phase AC). This is recommended for best performance and to prevent overloading house wiring circuits, which could cause a possible fire hazard from overheating wires.

Refrigerator Installation

Location

Do not install refrigerator where temperature will go below 60°F. because it will not run often enough to maintain proper temperatures.

Do install it on a floor strong enough to support a fully loaded refrigerator.

Also see Energy-Saving Tips regarding location.

Clearances

Allow the following clearances for ease of installation and proper air circulation.

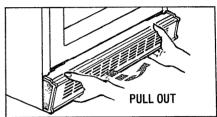
Sides									3	/4"
Тор .										1"
Back										1"

Water Supply to Icemaker (on models so equipped)

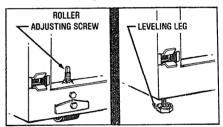
You will need to connect your icemaker to a cold water line. A water supply kit containing copper tubing, shut-off valve, fittings and instructions is available at extra cost from your dealer. There should be sufficient tubing for the icemaker from the cold water supply to allow you to move the refrigerator out from the wall several feet (approximately 3 coils of 1/4-inch copper tubing that measure at least 10 inches in diameter).

Rollers/Leveling Legs

Some models have adjustable rollers that enable you to move the refrigerator away from the wall for cleaning; other models have adjustable leveling legs. Rollers or legs, located behind the base grill, should be set so the refrigerator is firmly positioned on the floor and the front is raised just enough that the doors close easily when opened about halfway.

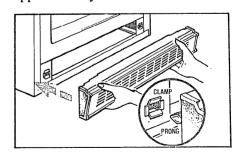


To adjust rollers or leveling legs, remove base grille by grasping it at bottom and pulling it out.



Turn roller adjusting screws or leveling legs clockwise to raise refrigerator, counterclockwise to lower it. Use adjustable wrench (3/8" hex head bolt) or pliers.

When adjusting front rollers or leveling legs for proper door closure, it is recommended that the bottom front edge of the cabinet be approximately 3/4" from the floor.



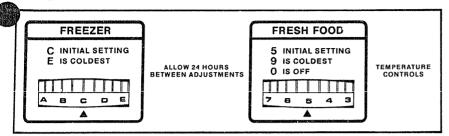
To replace base grille, align prongs on back of grille with clamps in cabinet and push forward until grille snaps into place.





Operating Your Refrigerator

Set the Temperature Controls



Your refrigerator has two controls that let you regulate the temperature in the fresh food and freezer compartments.

INITIALLY, set the FRESH FOOD control at 5 and the FREEZER control at C.

For colder or warmer temperatures, adjust the desired compartment control one letter or number at a time.

IMPORTANT

When initially setting the controls or when adjusting them, allow 24 hours for the temperatures to stabilize, or even out.

Note: Turning the fresh food control to the OFF position stops cooling in BOTH compartments—fresh food AND freezer—but does not shut off power to the refrigerator.

How to Test Temperatures

Use the milk test for the fresh food compartment. Place a container of milk on the top shelf in the fresh food compartment. Check it a day later. If the milk is too warm or too cold, adjust the temperature controls.

Use the ice cream test for the freezer compartment. Place a container of ice cream in the center of the freezer compartment. Check it after a day. If it's too hard or too soft, adjust the temperature controls.

Always allow 24 hours for the refrigerator to reach the stemperature you set.

If you turn your household thermostat below 60°F, at night

...you may want to turn the *lettered* control one step colder, as from "C" to "D." Cooler temperatures in the house may cause the compressor to operate less frequently, thus allowing the freezer compartment to warm somewhat. To protect your frozen food supply, leave your *lettered* setting at this colder setting for the entire winter or for whatever period of time you are turning down your thermostat. This is especially important when the thermostat is turned down for an extended period.

This change should have no effect on your fresh food compartment. However, if freezing occurs, turn the numbered control one step warmer, as from "5" to "4".

When you stop turning the thermostat down, turn temperature controls back to their regular settings.

Energy Saver Switch

The Energy Saver Switch is located on the upper left side of the fresh food compartment.



To reduce the amount of electricity required to operate your refrigerator, push switch to the NORMAL position. This turns off heaters in your refrigerator that prevent moisture from forming on the outside.

Use of the Energy Saver Switch can save you money. Estimated yearly savings, depending on your local electric rates, are as follows:

	Estima	Energy			
Model	Electr	Savings			
	\$.05	\$.08	\$.11	(Approx.)	
CTF14	\$8.00	\$13.00	\$18.00	14%	
CTF16	\$8.00	\$14.00	\$19.00	14%	

With the heaters turned off, there is a chance that moisture may form on the outside of your refrigerator, especially when the weather is humid. The humidity is most likely to be high in the summer, in the early morning hours, and in homes which are not air conditioned.

Over an extended period of time, moisture that forms on the outside may cause deterioration of the paint finish. It will be important to protect the finish by using appliance polish wax as described on page 11.



When the Energy Saver Switch is pushed to the right, electricity flows through the low wattage heaters which warm the outside of the cabinet and, under most conditions, prevent the forming of moisture or water droplets.

No Defrosting

It is not necessary to defrost the freezer or fresh food compartments. Your refrigerator is designed and equipped to defrost itself automatically.

Food Storage Suggestions

Suggested storage times for meat and poultry*

Eating quality drops after time shown	REFRIGERATO AT 35° to 40°F	AT 0°F.
Fresh Meats	DAYS	MONTHS
Roasts (Beef & Lamb). Roasts (Pork & Veal). Steaks (Beef). Chops (Lamb). Chops (Pork). Ground & Stew Meats. Variety Meats. Sausage (Pork).	3 to 5 3 to 5 3 to 5 3 to 5 1 to 2 1 to 2	6 to 12 4 to 8 6 to 12 6 to 9 3 to 4 3 to 4 1 to 2
Processed Meats		
Bacon Frankfurters Ham (Whole) Ham (Half) Ham (Slices) Luncheon Meats Sausage (Smoked) Sausage (Dry & Semi-Dry)	7 3 to 5 3 to 5 3 to 5	1 ½ 1 to 2 1 to 2 1 to 2 1 to 2 Freezing not recommended.
Cooked Meats		
Cooked Meats and Meat Dishes	3 to 4	2 to 3 2 to 3
Fresh Poultry		
Chicken & Turkey (Whole). Chicken (Pieces) Turkey (Pieces) Duck & Goose (Whole) Giblets	1 to 2 1 to 2 1 to 2	12 9 6 6 3
Cooked Poultry		
Pieces (Covered with Broth Pieces (Not Covered) Cooked Poultry Dishes Fried Chicken	3 to 4	6 1 4 to 6
(Other than for meats		
Most fruits and vegetables	8-	12 months
Lean fish Fatty fish, rolls and breads soups, stew, casseroles		
Cakes, pies, sandwiches, left-overs (cooked), lce cream (original carto	n) 1 ı	month max.

New techniques are constantly being developed. Consult the College or County Extension Service or your local Utility Company for the latest information on freezing and storing foods.

*U.S. Department of Agriculture

Meats, fish and poultry purchased from the store vary in quality and age; consequently, safe storage time in your refrigerator will vary.

To store unfrozen meats, fish and poultry:

- Always remove store wrappings.
- Rewrap in foil, film or wax paper and refrigerate immediately.

To store cheese, wrap well with wax paper or aluminum foil, or put in a plastic bag.

- Carefully wrap to expel air and help prevent mold.
- Store pre-packaged cheese in its own wrapping if you wish.

To store vegetables, use the vegetable drawers—they've been designed to preserve the natural moisture and freshness of produce.

- Covering vegetables with a moist towel helps maintain crispness.
- As a further aid to freshness, pre-packaged vegetables can be stored in their original wrapping.

To store ice cream—Fine-quality ice cream, with high cream content, will normally require slightly lower temperatures than more "airy" already-packaged brands with low cream content.

- It will be necessary to experiment to determine the freezer compartment location and temperature control setting to keep your ice cream at the right serving temperature.
- The rear of the freezer compartment is slightly colder than the front.

Tips on freezing foods

There are three essential requirements for efficient home freezing.

- **1. Initial quality.** Freeze only top-quality foods. Freezing retains quality and flavor: it cannot improve quality.
- 2. Speed. The quicker fruits and vegetables are frozen after picking, the better the frozen product will be. You'll save time, too—less culling and sorting will be needed.
- **3. Proper packaging.** Use food wraps designed especially for freezing.

To freeze meat, fish and poultry, wrap well in freezer-weight foil (or other heavy-duty wrapping material) forming it carefully to the shape of the contents. This expels air. Fold and crimp ends of the package to provide a good, lasting seal.

Don't refreeze meat that has completely thawed; meat, whether raw or cooked, can be frozen successfully only once.

Limit freezing of fresh (unfrozen) meats or seafoods to number of pounds at a time as follows:

CTF14						. 12 pounds
CTF16						. 14 pounds

For convenience...

- Store all like things together. This not only saves time, but electricity—because you can find foods faster.
- Place the oldest items up front so they can be used up promptly.
- Use shelves on the door for most often used sauces and condiments.
- Use the meat drawer, if your model has one, for meats you do not freeze.

To save money in energy and food costs...

- Place most perishable items such as milk, cream or cottage cheese toward the rear of the top fresh food shelf where they will stay coldest.
- Cover moist foods with tight lids, plastic film or foil.
- Leaf vegetables and fruits placed in storage drawers will last longer when stored in closed plastic containers or wrapped in plastic film.
- Do not overload your fresh food or freezer compartment with a lot of warm food at one time.
- Open the door the fewest times possible to save electrical energy.
- When going away for several days, leave as few perishables as possible in the refrigerator. Set icemaker, if your model has one, to the "OFF" position and shut off water to the refrigerator.



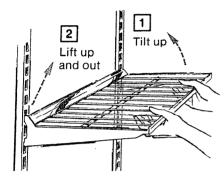




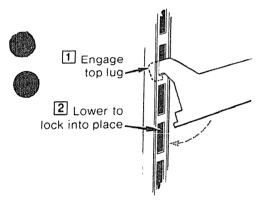
Shelves & Storage Drawers

Adjustable Shelves (on models so equipped)

Some models have adjustable shelves in the fresh food compartment, enabling you to rearrange the shelves to fit your family's food storage needs.



To remove shelves: Tilt shelf up at front, then lift it up and out of tracks on rear wall of refrigerator.



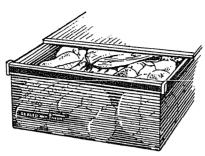
To replace shelves: Select desired shelf height. With shelf front raised slightly, engage top lugs in tracks at rear of cabinet. Then lower front of shelf until it locks into position.

Frail & Vegetable Drawers (mammidas so equipped)

Drawers at the bottom of the fresh food compartment have been specially designed to preserve the natural moisture and freshness of produce.

Sealed & Fresh Drawer

(on models so equipped)



This refrigerated drawer is designed to keep unwrapped foods fresh by retaining the natural moisture content of foods such as:

- Artichokes
- Cherries
- Plums
- Asparagus
- Corn • Beets, topped • Currants
- Radishes Rhubarb
- Blueberries
- Greens, leafy
- Spinach
- Carrots
- Lettuce
- Tomatoes,
- Celery
- Parsley
- · Peas, green

As in any refrigerated storage area, it is recommended that odorous foods be stored wrapped—foods such as:

- Broccoti
- Cabbage
- Parsnips
- Brussels
- Cauliflower Turnips
- Sprouts · Green Onions

Storage time will depend upon the type of food and its condition when placed in the drawer.

Excess water which may accumulate in the bottom of the Sealed & Fresh Drawer should be poured out and the drawer wiped dry.

The Sealed & Fresh Drawer is partially sealed by gaskets attached to the cover at the front and back edges. Always replace the drawer in this cover and push the drawer all the way in.

Daver Removal

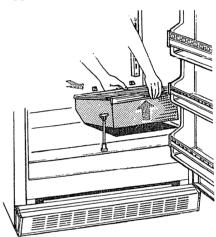
Drawers at the bottom of the fresh food compartment will stop before coming all the way out of the refrigerator to help prevent contents from spilling onto floor. Drawers can easily be removed by tilting up slightly and pulling past the "stop" location.

To remove drawers when the fresh food compartment door cannot be opened fully, follow the procedure below that applies to your model.

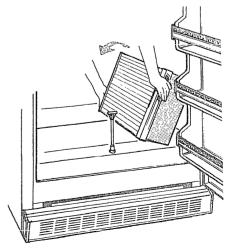
To Remove Half-Width Drawers

(on models so equipped)

- 1. Remove food from drawers and drawer covers and shelf above them. and take shelf out.
- 2. Grip drawer and cover farthest from the door simultaneously with both hands, lift them off the front supports, and pull them out.



3. Grip remaining drawer and cover simultaneously with both hands, lift them off the front supports, and pull forward just enough to detach from rear supports.



4. Tilt drawer and cover sideways.

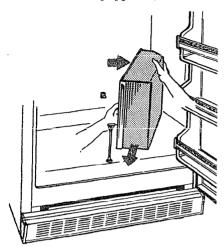
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Storage Drawers (continued)

Drawer Removal— Half-Width Drawers (on models so equipped)



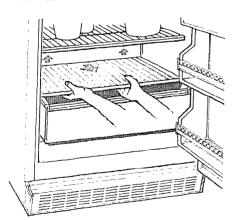
5. Turn drawer and cover and take them out.

To replace: reverse procedure, making sure covers engage supports at rear and rest on supports at front of refrigerator. Sealed & Fresh drawer and its cover must be returned to the left position.

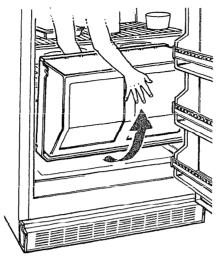
Drawer Removal— Full-Width Drawer

(on models so equipped)

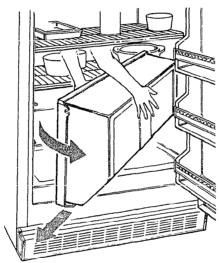
1. Remove food from drawer cover and shelves above it and take out shelves.



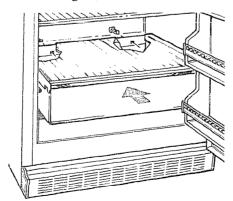
2. Grip drawer and cover simultaneously with both hands and pull forward just enough to detach cover from rear support brackets.



3. Up-end drawer and cover with front-side down.

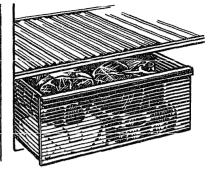


4. Turn drawer and cover to left and remove from refrigerator. (With left-hand door, turn drawer and cover to right.)



To replace: reverse procedure, making sure cover engages support brackets at rear and rests on support brackets at front of refrigerator.

Detachable Meat Drawer (on models so equipped)



The slide-out meat drawer can be removed and taken to the sink or food preparation area. You may also relocate it within the fresh food compartment to suit your storage needs.

On full-width shelf models, just slide drawer out, remove drawer cover from shelf above, relocate cover in the position you desire it and slide drawer back into place.

On half-width shelf models, the drawer and the shelf to which it attaches can be relocated at any level.



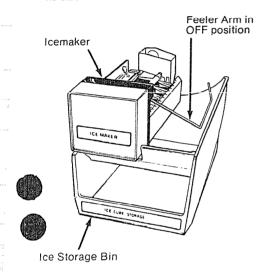


Ice Service

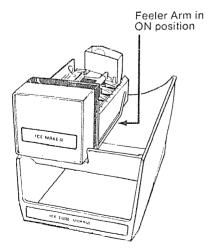
Automatic Icemaker
(on models so equipped)

Your icemaker will produce eight ubes per cycle—approximately 100 cubes in a 24-hour period, depending on freezer compartment temperature, room temperature, number of door openings and other use conditions.

If your refrigerator is operated before water connection is made to the icemaker, keep the icemaker feeler arm in the OFF (up) position as shown below.



When refrigerator has been connected to water supply, move the feeler arm to the ON (down) position.



Ice cube mold will automatically fill with water after cooling to freezing temperature, and first cubes normally freeze after several hours. When cubes are solidly frozen, they will be ejected from the mold into the ice storage bin by means of a sweeper arm. Icemaking will continue until the feeler arm senses a sufficient accumulation of ice cubes in the storage bin and halts the operation temporarily. For maximum ice storage, level the stored cubes with your hand occasionally. Be sure nothing interferes with the swing of the feeler arm.

The icemaker ejects cubes in groups of eight and it is normal for several cubes to be joined together.

Once your icemaker is in operation, throw away the first few batches of ice cubes. This will flush away any impurities in the water line. Do the same thing after vacations or extended periods when ice isn't used.

Caution:

Under certain rare circumstances, ice cubes may be discolored, usually appearing with a green-bluish hue. The cause of this unusual discoloration is apparently due to 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 icemaker. Continued consumption of such discolored ice cubes may be injurious to health. If such discoloration is observed, discard the ice cubes and contact your General Electric Factory Service Center or an authorized Customer Care® servicer.

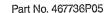
Move icemaker feeler arm to OFF (up) position when:

- home water supply is to be off for several hours.
- ice storage bin is to be removed for a period of time.
- going away on vacation, at which time you should also turn off the valve in the water supply line to your refrigerator.

If ice is used infrequently, old cubes will become cloudy and taste stale. Empty ice storage bin periodically and wash it in lukewarm water.

When a large supply of ice will be needed, make an extra supply ahead of time. Empty bin, put cubes in plastic bags or containers and store in the freezer compartment until the bin refills.

If this is your first icemaker, you'll hear occasional sounds that may be unfamiliar. They are normal icemaking sounds and are not cause for concern.



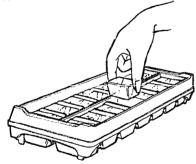
Ice Service (continued)

Easy Release™ Ice Trays (on models so equipped)

To release ice cubes, invert tray, hold it over storage bucket (on models so equipped) or bowl, and twist tray at both ends.



For only one or two ice cubes, leave the tray right-side up, twist both ends slightly and remove desired number of cubes.



Wash trays and storage bucket in lukewarm water only. Do not put them in an automatic dishwasher.

Accessories

Automatic Icemaker
Accessory Kit
(optional at extra cost)

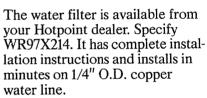
The optional automatic icemaker will replace the ice you use...automatically. It can keep you supplied with a binful of cubes—ice for everything, everybody—without fuss or muss.

If your refrigerator did not come already equipped with an automatic icemaker, you may add one—contact your local Hotpoint dealer; specify UK-KIT-1 or UK-KIT-2. A water supply kit containing copper tubing, shut-off valve, fittings and instructions needed to connect the icemaker to your cold water line is also available at extra cost.

Quadra Kleen Water Filter perfect companion to your automatic icemaker (optional at extra cost)

Your ice cubes can only be as fresh-tasting as the water that produces them. That's why it's a good idea to purify your water with a Quadra Kleen Water Filter.

Its activated charcoal removes musty, stale odors and unpleasant medicinal, metallic tastes. A porous fiber cartridge catches dirt, rust particles, sand and silt while special crystals reduce deposits of hard scale.









User Maintenance Instructions

Cleaning—Outside

The door handles and trim can be cleaned with a cloth dampened with a solution of mild liquid dishwashing detergent and water. Dry with a soft cloth. Don't use wax on the door handles or trim.

Keep the finish clean. Wipe with a clean cloth, lightly dampened with kitchen appliance wax or mild liquid dishwashing detergent. Dry and polish with a clean, soft cloth. Do not wipe the refrigerator with a soiled dishwashing cloth or wet towel. These may leave a residue that can erode the paint. Do not use scouring pads, powdered cleaners, bleach or cleaners containing bleach because these products can scratch and weaken the paint finish.

Protect the paint finish. The finish on the outside of the refrigerator is a high quality, baked-on paint finish. With proper care, it will stay newlooking and rust-free for years. Apply a coat of kitchen appliance wax when the refrigerator is new, and then at least twice a year.

Appliance Polish Wax & Cleaner (Cat. No. WR97X216) is available from Hotpoint Appliance Parts Marts.

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Inside of fresh food and freezer compartments should be cleaned at least once a year. Unplug the refrigerator before cleaning. If this is not practical, wring excess moisture out of sponge or cloth when cleaning around switches, lights or controls.

Use warm water and baking soda solution—about a tablespoon of baking soda to a quart of water. This both cleans and neutralizes odors. Rinse thoroughly with water and wipe dry.

Other parts of the refrigerator—including door gaskets, meat and vegetable drawers, ice storage bin and all plastic parts—can be cleaned the same way. Do not use cleansing powders or other abrasive cleaners.

To help prevent odors, leave an open box of baking soda in the refrigerator. Change the box every three months.

Do not wash any plastic parts from refrigerator in automatic dishwasher.

Behind refrigerator

Care should be taken in moving your refrigerator away from the wall. All types of floor coverings can be damaged, particularly cushioned coverings and those with embossed surfaces. If your refrigerator is on wheels, pull it straight out and return it to position by pushing it straight in. Moving your refrigerator in a side direction may result in damage to your floor covering or refrigerator.

Condenser

The condenser is located behind the base grille. For most efficient operation, you need to keep the condenser clean. Remove the base grille (see page 4), and either sweep away or vacuum up dust that is readily accessible. This easy cleaning operation should be done at least once a year.



Light bedb replacement

A light bulb and socket are located at the upper left rear corner of the fresh food compartment.



To replace the light bulb, unplug the refrigerator's power cord plug from the wall outlet. Then unscrew the burned-out bulb, and replace it with a standard 40-watt appliance bulb.

When you go on vacation

For extended vacations or absences, shut off power to the refrigerator, turn the numbered control to the OFF position, and clean the interior with baking soda solution of one tablespoon of soda to one quart of water. Wipe dry. To prevent odors, leave an open 'oox of soda in refrigerator. Leave the doors open.

For shorter vacations, remove perishable foods and leave the controls at regular settings. However, if room temperature is expected to drop below 60°F., follow same instructions as for extended vacations.

If you have an icemaker, set it to the OFF position and be sure to shut off the water supply to the refrigerator.

When you move

Disconnect the power cord from the wall outlet, remove all food and clean and dry the interior.

Secure all loose items such as grille, shelves, storage pans and ic trays by taping them securely in place to prevent damage.

Be sure refrigerator stays in *uprigl* position only during actual moving and in the van. Refrigerator must be secured in the van to prevent movement. Protect the outside of the refrigerator with a blanket.



Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
REFRIGERATOR DOES NOT OPERATE	 May be in defrost cycle when motor does not operate for about 30 minutes. Temperature control in OFF position. If interior light is not on, refrigerator may not be plugged in at wall outlet. If plug is secure and the refrigerator still fails to operate, plug a lamp or a small appliance into the same outlet to determine if there is a tripped circuit breaker or burned out fuse.
MOTOR OPERATES FOR LONG PERIODS	 Modern refrigerators with more storage space and a larger freezer compartment require more operating time. Normal when refrigerator is first delivered to your home—usually requires 24 hours to completely cool down.
	 Large amounts of food placed in refrigerator to be cooled or frozen. Hot weather—frequent door openings.
	 Door left open. Temperature controls are set too cold. Refer to instructions for use of TEMPERATURE CONTROLS on page 5.
	• Check ENERGY-SAVING TIPS on page 2.
MOTOR STARTS & STOPS FREQUENTLY	Temperature control starts and stops motor to maintain even temperatures.
VIBRATION OR RATTLING	 If refrigerator vibrates, more than likely it is not resting solidly on the floor and front roller screws or front leveling legs need adjusting or floor is weak or uneven. Refer to ROLLERS/LEVELING LEGS on page 4. If dishes vibrate on shelves, try moving them. Slight vibration is normal.
HOT AIR FROM BOTTOM OF REFRIGERATOR	 Normal air flow cooling motor. In the refrigeration process, it is normal that heat be expelled in the area under the refrigerator. Some floor coverings will discolor at these normal and safe operating temperatures. Your floor covering supplier should be consulted if you object to this discoloration.





PROBLEM	POSSIBLE CAUSE AND REMEDY
OPERATING SOUNDS	• The high speed compressor motor required to maintain near zero temperatures in the large freezer compartment may produce higher sound levels than your old refrigerator.
	• Normal fan air flow—one fan blows cold air through the refrigerator and freezer compartments, another fan cools the compressor motor.
	These NORMAL sounds will also be heard from time to time:
	Defrost timer switch clicks at defrost.
	Defrost water dripping.
	Temperature control clicks ON or OFF.
	Refrigerant boiling or gurgling.
	 Cracking or popping of cooling coils caused by expansion and contraction during defrost and refrigeration following defrost.
	 With automatic icemaker, the sound of cubes dropping into the bin and water running in pipes as icemaker refills.
FRESH FOOD OR FREEZER	• Temperature control not set cold enough. Refer to TEMPERATURE CONTROLS on page 5.
COMPARTMENT TEMPERATURE	Warm weather—frequent door openings.
TOO WARM	• Door left open for too long time.
	Package may be holding door open.
	• Package blocking air duct in freezer compartment.
FOODS DRY OUT	• Foods not covered, wrapped or sealed properly.
FROST OR ICE	Door may have been left ajar or package holding door open.
CRYSTALS ON FROZEN FOOD	• Too frequent and too long door openings.
FROZEN FOOD	• Frost within package is normal.
SLOW ICE CUBE	Door may have been left ajar.
FREEZING	• Turn temperature of freezer compartment colder.
CE CUBES HAVE	Old cubes need to be discarded.
DDOR/TASTE	• Unsealed packages in refrigerator and/or freezer compartments may be transmitting odor/taste to ice cubes.
	• Interior of refrigerator needs cleaning—refer to page 11.

(continued next page)

The Problem Solver (continued)

PROBLEM	POSSIBLE CAUSE AND REMEDY
MOISTURE FORMS ON OUTSIDE OF REFRIGERATOR	Not unusual during period of high humidity. Move the energy saver switch to the right. SET HERE IF MOISTURE FORMS ON EXTERIOR
MOISTURE COLLECTS INSIDE	 Too frequent and too long door openings. In humid weather air carries moisture into refrigerator when doors are opened.
REFRIGERATOR HAS ODOR	 Foods with strong odors should be tightly covered. Check for spoiled food. Interior needs cleaning. Refer to page 11. Defrost water system needs cleaning. Keep open box of baking soda in refrigerator; replace every three months.
INTERIOR LIGHT DOES NOT LIGHT	No power at outlet.Light bulb needs replacing.





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If You Need Service

To obtain service, see your warranty on the back page of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations Hotpoint Appliance Park Louisville, Kentucky 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance Consumer Action Panel 20 North Wacker Drive Chicago, Illinois 60606

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Part No. 467736P05

YOUR HOTPOINT REFRIGERATOR &

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace any part of the refrigerator that fails because of a manufacturing defect.

FULL FIVE-YEAR WARRANTY

For five years from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace any part of the sealed refrigerating system (the compressor, condenser, evaporator and all connecting tubing) that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for HOTPOINT FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT **FACTORY SERVICE or HOTPOINT** CUSTOMER CARE® SERVICE.

WHAT IS NOT COVERED

- · Service trips to your home to teach you how to use the product.
- Read your Use and Care material. If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below.
- Improper installation.
- If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, plumbing and other connecting facilities.

- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPON-SIBLE FOR CONSEQUENTIAL DAMAGES.

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. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

If further help is needed concerning this warranty, contact: Manager—Consumer Affairs, General Electric Company, Appliance Park, Louisville, KY 40225

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