

# **USER MANUAL**

MDRT134FGF50AP

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details.

The diagram above is just for reference. Please take the appearance of the actual product as the standard.

#### THANK YOU LETTER

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

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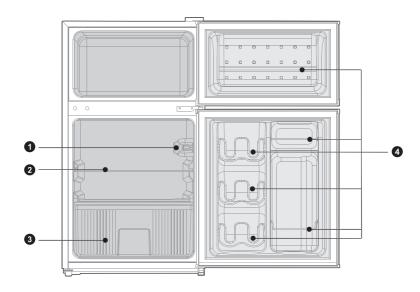
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# **SPECIFICATIONS**

Product model	MDRT134FGF50AP
Fresh Food Storage Compartment Volume	61L
Frozen Food Storage Volume	26L
Rated Voltage	220-240V~
Rated Current	0.6A
Overall Dimension (H x W x D)	837x470×492mm

# PRODUCT OVERVIEW

# **Names of components**



- 1 Temperature-control assembly
- 2 Shelf

- **3** Fruits and vegetables box
- 4 Fence

#### ATTENTION

The picture above is only for reference. The actual configuration will depend on the physical product or statement by the distributor.

# PRODUCT INSTALLATION

#### **Install Instruction**

### For refrigerating appliances with climate class

- Depending on the climate class, this refrigerator is intended to be used at an ambient temperature range as specified in the following table.
- The climate class can be found on the rating plate. The product may not operate properly at temperatures outside of the specific range.
- · You can find the climate class on the product label.

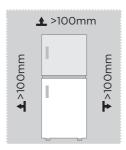
#### Effective temperature range

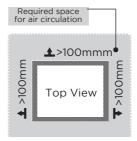
 The product is designed to operate normally in the temperature range specified by its class rating.

Class	Symbol	Ambient temperature range °C	
Class		IEC 62552 (ISO 15502)	ISO 8561
Extended temperate	SN	+ 10 to + 32	+ 10 to + 32
Temperate	N	+ 16 to + 32	+ 16 to + 32
Subtropical	ST	+ 16 to + 38	+ 18 to + 38
Tropical	Т	+ 16 to + 43	+ 18 to + 43

#### **Dimensions and Clearances**

Too small of a distance from adjacent items may result in the degradation
of freezing capability and increased electricity costs. Allow over 100 mm of
clearance from each adjacent wall when installing the appliance.

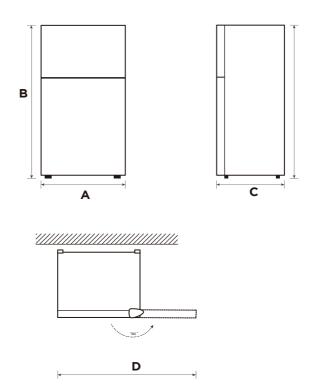




## ATTENTION

The picture above is only for reference. The actual configuration will depend on the physical product or statement by the distributor.

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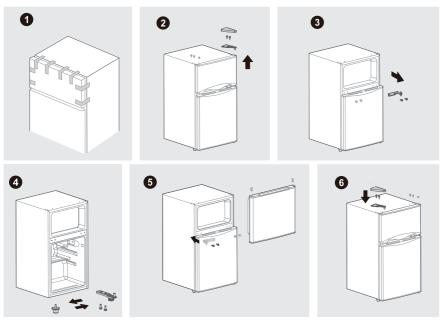
Width	Overall Height	Depth	Width doors open 180°
А	В	С	D
470	837	492	913

Notice: All dimensions in mm.

### Door right-left change

List of tools to be provided by the user		
© ••••••••••••••••••••••••••••••••••••	Cross screwdriver	
0	Putty knife Thin-blade screwdriver	
	5/16" socket spanner	
	Masking tape	

- 1. Remove all food from the inner door liner. Fix the door by tapes.
- 2. Dismantle top hinge cover, top hinge and hole cap of the other side.
- 3. Remove freezer chamber door as well as middle hinge and hole cap of the other side.
- 4. Remove refrigerating chamber door and dismantle bottom hinge and adjustable foot.
- 5. Exchange the installation position of bottom hinge and adjustable foot, then fix them respectively. Remove the hinge sleeve pipe of the refrigerating chamber door, and install it on the other side. Remove the hinge sleeve pipe of the freezing chamber door and install it on the other side.
- 6. Place refrigerating chamber door on bottom hinge then fix the middle hinge on left side and insert the hole caps on right side.
- 7. Place freezer chamber door on middle hinge then fix the top hinge,top hinge cover on left side and insert hole caps on right side.



### Leveling feet

To avoid vibration, the unit must be leveled.

If required, adjust the leveling screws to compensate for the uneven floor.

The front should be slightly higher than the rear to aid in door closing.

Leveling screws can be turned easily by tipping the cabinet slightly.

Turn the leveling screws counterclockwise 🖚 to raise the unit, clockwise 🔩 to lower it.

### Connecting the appliance

After installing the appliance, connect the power plug into a socket outlet.



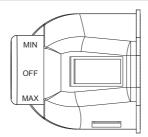
After connecting the power supply cord (or plug) to the outlet, wait 2 or 3 hours before you put food into the appliance. If you add food before the appliance has cooled completely, your food may spoil.

### Tips for energy saving

- Do not place the appliance near cookers, radiators or other heat sources. If the ambient temperature is high, the compressor will run more frequently and for longer, resulting in increased energy consumption.
- Ensure that there is sufficient ventilation at the base of the appliance, on the sides of the appliance and at the back of the appliance. Never cover ventilation openings.
- Please also observe the spacing dimensions in the chapter "Installation".
- The arrangement of drawers, shelves and racks as shown in the illustration
  offers the most efficient use of energy and should therefore be retained as far
  as possible. All drawers and shelves should remain in the appliance to keep the
  temperature stable and save energy.
- An evenly filled refrigerator/freezer compartment contributes to optimal energy use. Therefore, avoid empty or half-empty compartments.
- Allow warm food to cool before placing it in the refrigerator/freezer. Food that
  has already cooled down increases energy efficiency.
- Open the door only as briefly as necessary to minimize cold loss. Opening the door briefly and closing it properly reduces energy consumption.
- The door seals of your appliance must be perfectly intact so that the doors close properly and energy consumption is not increased unnecessarily.

# **OPERATION INSTRUCTIONS**

# **Control panel**



- Turn the temperature control knob to MAX, the internal temperature of the refrigerator becomes lower.
- Turn the temperature control knob to MIN, the internal temperature of the refrigerator becomes higher.
- NOTE: Please adjusting and using between "MAX" and "MIN".
- · Recommended gear: "MED"

#### ATTENTION

The actual control panel may differ from model to model.

### **Changing the Light(optional)**

#### Replacement of incandescent lamps:

- Disconnecting the power supply before carrying out the bulb replacement ,Hold and remove the light bulb cover.
- Dismantle the old bulb by unscrewing it counterclockwise.replace by a new bulb (Max. 15W) by screwing it clockwise, and make sure it is fixed in the bulb holder tightly.
- Reassemble the light cover and re-connect your Fridge to the power supply.

### ATTENTION

Any replacement or maintenance of the LED lamps is intended to be made by the manufacturer, its service agent or similar qualified person.

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# Tips on storing food

#### Freezer compartment

- The freezer is designated for the storage of food frozen at very low temperature, long-term storage of frozen food, and for the production of ice.
- Only use the shelves in the door of the freezer to store frozen food, not for storing hot food designated for freezing.
- Do not put fresh and frozen food next to each other. The frozen food may thaw.
- When freezing fresh food (such as meat, fish or chopped meat), cut them into parts that can be used at the same time.
- Storing frozen food: instructions are usually stated on the packages, which must be
  followed. If there is no information on the packaging, food should not be stored for
  longer than three months from the date of purchase.
- When purchasing frozen food, make sure that it was frozen at a suitable temperature and that the packaging is not damaged.
- Frozen food should be kept in suitable packages to retain the quality and should be returned to the freezer compartment as soon as possible.
- If a package of frozen food shows moisture or abnormal bulging, it is probable that
  it was stored at the wrong temperature and the content is spoiled.
- The storage period for frozen food depends on the room temperature, the
  thermostat setting, the frequency of opening the door of the freezer, the type of
  food and the time of transporting the product from the shop to the household.
  Always follow the instructions printed on the packaging and never exceed the
  maximum storage time stated on the package.

#### Cooling compartment

- To reduce moisture and subsequent ice build-up, never put liquid into the refrigerator in unsealed containers. Frost tends to concentrate in the coolest parts of the evaporator. Storing uncovered liquids results in a more frequent need for defrosting.
- Never put warm foods in the refrigerator. These should first cool down at room temperature and then be placed so as to ensure adequate air circulation in the refrigerator.
- Foods or food containers should not touch the back wall of the refrigerator because they could freeze to the wall. Do not keep regularly opening the door of the refrigerator.
- Meat and clean fish (packed in a package or plastic foil) can be placed in the refrigerator, which can be used in 1-2 days.
- Fruit and vegetables without packaging can be placed in the part designated for fresh fruit and vegetables.

## ATTENTION

The optimal temperature setting of each compartment depends on the ambient temperature. Above optimal temperature is based on the ambient temperature of 25  $^{\circ}$ C.

Order	Compartments TYPE	Target storage temp. [°C]	Appropriate food
1	Fridge	+2 ~ +8	Eggs, cooked food, packaged food, fruits and vegetables, dairy products, cakes, drinks and other foods are not suitable for freezing.
2	(***)*-Freezer	≤-18	Seafood (fish, shrimp, shellfish), freshwater aquatic products and meat products (recommended for 3 months, the longer the storage time, the worse the taste and nutrition), suitable for frozen fresh food.
3	***-Freezer	≤-18	Seafood (fish, shrimp, shellfish), freshwater aquatic products and meat products (recommended for 3 months, the longer the storage time, the worse the taste and nutrition), suitable for frozen fresh food.
4	**-Freezer	≤-12	Seafood (fish, shrimp, shellfish), freshwater aquatic products and meat products (recommended for 3 months, the longer the storage time, the worse the taste and nutrition), suitable for frozen fresh food.
5	*-Freezer	≤-6	Seafood (fish, shrimp, shellfish), freshwater aquatic products and meat products (recommended for 3 months, the longer the storage time, the worse the taste and nutrition), suitable for frozen fresh food.
6	O-star	-6 ~ 0	Fresh pork, beef, fish, chicken, some packaged processed foods, etc. (Recommended to eat within the same day, preferably no more than 3 days). Partially encapsulated processed foods (non-freezable foods).
7	Chill	-2 ~ +3	Fresh/ frozen pork, beef, chicken, freshwater aquatic products, etc. (7 days below 0°C and above 0°C is recommended for consumption within that day, preferably no more than 2 days). Seafood (less than 0 for 15 days, it is not recommended to store above 0°C.
8	Fresh food	0 ~ +4	Fresh pork, beef, fish, chicken, cooked food, etc.(Recommended to eat within the same day, preferably no more than 3 days)
9	Wine	+5 ~ +20	Red wine, white wine, sparkling wine, etc.

# ATTENTION

please store different foods according to the compartments or target storage temperature of your purchased  $\,$ 

# CLEANING AND MAINTENANCE

#### **Defrost**

- · Power off the refrigerator.
- Remove the food from the refrigerator and place it properly to prevent food from melting.
- Clear the drain pipe (to use soft materials to prevent damage to the liner), Prepare the water containers for defrosting. (pay attention to clean the compressor compartment water draining tray, ovoding overflow to the ground).
- You can also use the appropriate amount of hot water to speed up the defrost, with a dry towel to dry the water after defrosting.
- After defrosting, put back the foods in cabinet, and power on the refrigerator.

### Stop using

#### Power failure:

In case of power failure, even if it is in summer, foods inside the appliance can be kept for several hours; during the power failure, the times of door opening shall be reduced, and no more fresh food shall be put into the appliance.

#### Long-time nonuse:

The appliance shall be unplugged and then cleaned. Please leave the doors open to prevent odor.

#### Moving:

Before the refrigerator is moved, take all objects inside out, fix the glass partitions, vegetable holder, freezing chamber drawers and etc. with tape, and tighten the leveling feet; close the doors and seal them with tape. During moving, the appliance shall not be laid upside down or horizontally, or be vibrated; the inclination during movement shall be no more than 45°.

The appliance shall run continuously once it is started. Generally, the operation of the appliance shall not be nterrupted; otherwise the service life may be impaired. Foods can be preserved for a couple of hours even in summer in case of power failure; it is recommended to reduce the frequency of opening door.

# **TROUBLESHOOTING**

The following simple issues can be handled by the user. Please call the after-sale service department if the issues are not solved.

Problem	Possible reason		
	Check whether the appliance is connected to power or whether the plug is in well contact		
Failed operation	Check whether the voltage is too low		
	Check whether there is a power failure or partial circuits have tripped		
	Odorous foods shall be tightly wrapped		
Odor	Check whether there is any rotten food		
	Clean the inside of the refrigerator		
	Long operation of the refrigerator is normal in summer		
Long-time operation	when the ambient temperature is high it is not suggestible having too much food in the appliance at the same time		
of the compressor	Food shall get cool before being put into the appliance		
	• The doors are opened too frequently		
Light fails to get lit	Check whether the refrigerator is connected to power supply and whether the illuminating light is damaged		
	Have the light replaced by a specialist		
Door can not be	The door is stuck by food packages too much food is placed		
properly closed	• The refrigerator is tiltedr.		
Loud noises	Check whether the floor is level and whether the refrigerator is placed stably		
	Check whether accessories are placed at proper locations		

Problem	Possible reason
Door seal fails to be tight	Remove foreign matters on the door seal
	Heat the door seal and then cool it for restoration (or blow it with an electrical drier or use a hot towel for heating)
Water pan overflows	There is too much food in the chamber or food stored contains too much water,resulting in heavy defrosting
	The doors are not closed properly, resulting in frosting due to entry of air and increased water due to defrosting
Hot housing	Heat dissipation of the built-in condenser via the housing, which is normal when housing becomes hot due to high ambient temperature, storage of too much food or shutdown of the compressor is shut down, provide sound ventilation to facilitate heat dissipation
Surface condensation	Condensation on the exterior surface and door seals of the refrigerator is normal when the ambient humidity is too high. Just wipe the condensate with a clean towel.



