

User Guide Samsung RS68A884CSL/EU Refrigeration

Install Instruction

- For refrigerating appliances with climate class Depending on the climate class. This refrigerating appliance is intended to be used at ambient temperatures range as specified 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 climate class on label inside of your refrigerator
- Effective temperature range The refrigerator is designed to operate normally in the temperature range specified by its class rating.

NOTE

- The cooling performance and power consumption of the refrigerator may be affected by the ambient temperature, the door-opening frequency, and the location of the refrigerator. We recommend adjusting the temperature settings as appropriate.

Temperature Instruction

- Recommended Temperature The optimal temperature setting for food storage: Fridge: 3 °C
- Freezer: -19 °C
- Freezer: -20 °C (only for RS66N8100** model)

Power Cool Power

- Cool speeds up the cooling process at maximum fan speed. The fridge keeps running at full speed for two and a half hours and then returns to the previous temperature.

Power Freeze

- Power Freeze speeds up the freezing process at maximum fan speed. The freezer keeps running at full speed for 50 hours and then returns to the previous temperature.
- To freeze large amounts of food, activate Power Freeze for at least 20 hours before putting food in the freezer.

NOTE

- When you use this function the energy consumption of the refrigerator will increase. Remember to turn it off when you don't need it and return the freezer to your original temperature setting.
- How to store for best preservation (applicable models only) Cover foods to retain moisture and prevent them from picking up odors from other foods. A large pot of food like soup or stew should be divided into small portions and put in shallow containers before being refrigerated.

- A large cut of meat or whole poultry should be divided into smaller pieces or placed in shallow containers before refrigerating.

Placement of Foods

- Shelves Shelves should be adjustable to accommodate a variety of packages.
- Specialized compartment (applicable models only)
- Sealed crisper drawers provide an optimal storage environment for fruits and vegetables. Vegetables require higher humidity conditions while fruits require lower humidity conditions.
- Crispers are equipped with controls devices to control the humidity level. (*Depending on model and options) An adjustable temperature meat drawer maximizes the storage time of meats and cheeses.

Stored on the door

- Don't store perishable foods in the door. Eggs should be stored in the carton on a shelf. The temperature of the storage bins in the door fluctuate more than the temperature in the cabinet. Keep the door closed as much as possible.
- Freezer Compartment You can store frozen food. make ice cubes and freeze fresh food in the freezer compartment.

NOTE

- Freeze fresh, undamaged food only. Keep food which is to be frozen away from food which is already frozen.
- To prevent food from losing its flavour or drying out. place in airtight containers.

Refrigerator & Freezer Storage

- Chart The freshness longevity depends on temperature and exposure to moisture. Since product dates aren't a guide for safe use of a product. consult this chart and follow these tips.

Milk products

- Product Refrigerator Freezer
- Milk 1 week 1 month
- Butter 2 weeks 12 months

Ice cream

- Natural cheese 1 month 4-6 months
- Cream cheese 2 weeks Not recommended
- Yogurt 1 month

Meat

- Product Refrigerator Freezer
- Fresh roasts. steaks. chops 3-4 days 2-3 months
- Fresh ground meat. stew meat 1-2 days 3-4 months
- Bacon 7 days 1 month
- Sausage. Raw from pork. beef. turkey 1-2 days 1-2 months

Poultry / Eggs

- Product Refrigerator Freezer
- Fresh poultry 2 days 6-8 months
- Poultry salad 1 day
- Eggs. Fresh in shell 2-4 weeks Not recommended

Fish / Seafood

- Product Refrigerator Freezer
- Fresh fish 1-2 days 3-6 months
- Cooked fish 3-4 days 1 month
- Fish salad 1 day Not recommended
- Dried or pickled fish 3-4 weeks

Fruits

- Product Refrigerator Freezer
- Apples 1 month
- Peaches 2-3 weeks
- Pineapple 1 week
- Other fresh fruit 3-5 days 9-12 months

Vegetables

1. Product Refrigerator Freezer
2. Asparagus 2-3 days
3. Broccoli. Brussels sprouts. green peas. mushrooms 3-5 days
4. Cabbage. cauliflower. celery. cucumbers. lettuce 1 week
5. Carrots. beets. radishes 2 weeks
6. Information for model and ordering spare parts
7. Model information To access the EPREL registration of the model

Part information

- The minimum period during which spare parts, necessary for the repair of the appliance, are available
- Years thermostats, temperature sensors, printed circuit boards and light sources, door handles, door hinges, trays, baskets (boxes or drawers)
- Years door gaskets
- The minimum duration of the guarantee of the refrigerating appliance offered by the manufacturer 24 Months.
- Relevant information for ordering spare parts, directly or through other channels provided by the manufacturer, importer or authorized representative
- You can find professional repair information on <http://samsung.com/support>.
- You can find user servicing manual on <http://samsung.com/support>.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.