Midea

Refrigerator
RETRO SERIES

USER MANUAL

MDRD142SLE*

LANGUAGES

EN	English
DE	Deutsch
IT	Italian
FR	French
ES	Spanish
PT	Portuguese
GR	Greek
PL	Polish
LV	Latvian
SR	Serbian
HR	Republika Hrvatska
HU	Hungary
SL	Slovenia
RO	Romania
BG	Bulgaria
LT	Lithuania
AL	Albanian
CZ	Czech
SK	Slovak

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.

CONTENTS

EN

SPECIFICATIONS

Product model	MDRD142SLE
Rated Voltage/Frequency	220-240V~/50Hz
Rated Current	0.5A
Total Volume	93L
Fresh Food Compartment Volume	93L
Refrigerant, Amount	R600a,24g
Overall Dimension (W x D x H)	488x440x835mm

PRODUCT OVERVIEW

Names of components
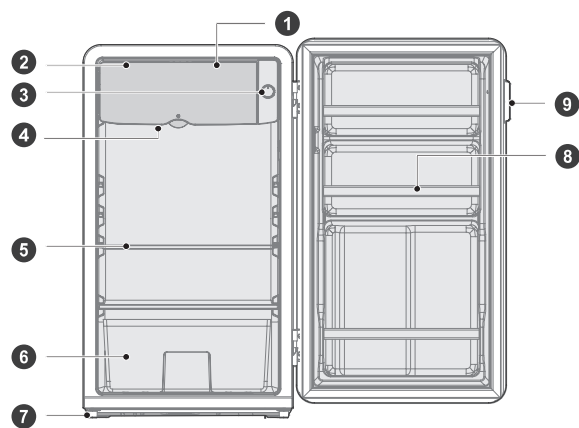
1	Convenience compartment	**6**	Fruits and vegetables box (optional)
2	Small door	**7**	Leveling foot
3	Thermostat knob	**8**	Toolbar
4	Drain tray	**9**	Door handle
5	Glass Shelf		

💡 **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	
		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	T	+ 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.
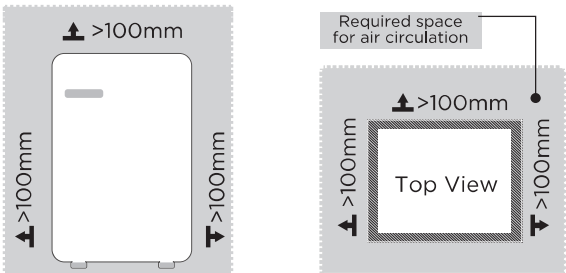
ATTENTION

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

Space requirement diagram (when the door is open and when the door is closed)
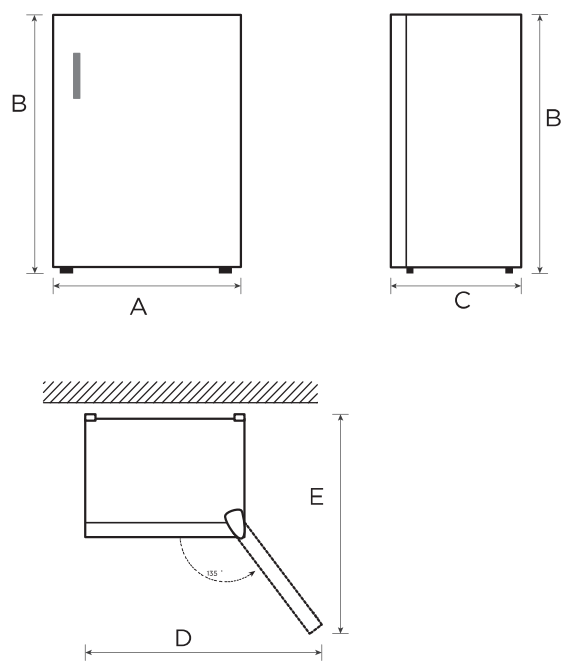
| Width	Overall Height	Depth	Width doors open 135°	Depth doors open 135°
A	B	C	D	E
488	835	440	970	890

Notice: All dimensions in mm,

Installation of door handle (optional)

1. As shown in the figure, align the two round holes inside the handle base with the reserved holes on the door , and use the self-contained Phillips screwdriver to fasten the two hexagon screws until the handle base does not shake.

2. Align the handle with the upper and lower guide slots on the handle base , and push the handle horizontally from left to right as shown in the figure until it reaches the end.

3. Align the countersunk screw with the reserved hole on the lower side of the handle and secure it tightly.
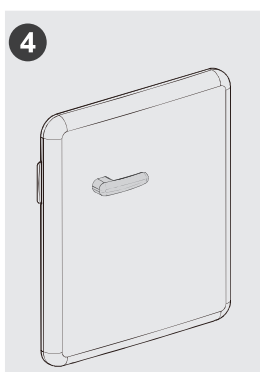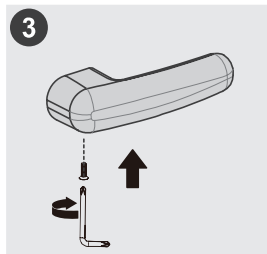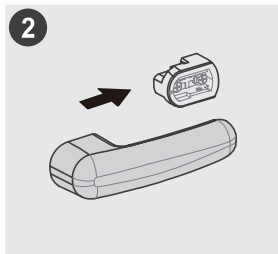
ATTENTION

To remove the handle, you need to remove the screw first, and then slightly shake the handle to push it out in the opposite direction (from right to left). Be careful not to push it hard horizontally to avoid hitting your fingers.

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

Leveling feet

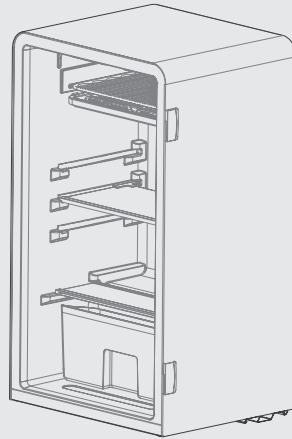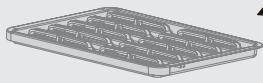To avoid vibration, the unit must be leveled.

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.

Drain tray

Operation guide:

1. Open the small door and pull out the drain tray.

2. Empty the water in the drain tray and put the drain tray back.

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
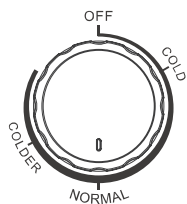
- The figures do not mean specific set temperature, but temperature level.
  "COLD" means the warmest setting
  "COLDER" means the coldest setting
  The higher the figure is, the lower the actual temperature inside refrigerator shall be.
  "OFF" means stop running.

- Please adjust between "cold" and "colder" gear.
  Recommended gear: "normal"

💡 **ATTENTION**
The actual control panel may differ from model to model.

Tips on storing food

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 °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	0-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

Defrosting

Refrigerator shall be manually defrosted.

- Disconnect the plug from the wall socket, open the door and remove all the food to a cool place. It is recommended to remove the frost by a plastic scraper, or let the temperature rise naturally until the frost melts. Then wipe away the remaining ice and water, and plug in socket for switching on the refrigerator.

- It is normal for the evaporator in the refrigerator to frost in use. When you manually defrost, please use the drain tray to connect the defrosting water.

💡 **ATTENTION**

Other mechanical devices or other means shall not be used to accelerate except those recommended by the manufacturer. Do not damage the refrigerant circuit.

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°.

💡 **ATTENTION**

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
Failed operation	• Check whether the appliance is connected to power or whether the plug is in well contact
	• Check whether the voltage is too low
	• Check whether there is a power failure or partial circuits have tripped
Odor	• Odorous foods shall be tightly wrapped
	• Check whether there is any rotten food
	• Clean the inside of the refrigerator
Long-time operation of the compressor	• Long operation of the refrigerator is normal in summer
	• when the ambient temperature is high it is not suggestible having too much food in the appliance at the same time
	• Food shall get cool before being put into the appliance
	• The doors are opened too frequently
Door can not be properly closed	• The door is stuck by food packages too much food is placed
	• 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
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.

APPENDIX

Special for new European standard

The ordered parts in the following table can be acquired from Service provider channel

Ordered part	Provided by	Minimum time required for Provision
Thermostats	Professional maintenance personnel	At least 7 years after the last model is launched on the market
Temperature sensors	Professional maintenance personnel	At least 7 years after the last model is launched on the market
Printed circuit boards	Professional maintenance personnel	At least 7 years after the last model is launched on the market
Light sources	Professional maintenance personnel	At least 7 years after the last model is launched on the market
Door handles	Professional repairers and final users	At least 7 years after the last model is launched on the market
Door hinges	Professional repairers and final users	At least 7 years after the last model is launched on the market
Trays	Professional repairers and final users	At least 7 years after the last model is launched on the market
Baskets	Professional repairers and final users	At least 7 years after the last model is launched on the market
Door gaskets	Professional repairers and final users	At least 10 years after the last model is launched on the market

Dear customer

1. If you want to return or replace the product, please contact the store where you buy.

(Remember to bring the purchase invoice)

2. If your product breaks down which needs to repair, please contact after-sales service provider.

💡 ATTENTION

The model information inthe product database, as well as the model identifier, can be obtained througha weblink scanned by a QR code, if any, on the energy efficiency label of the product.
For more information about the energy efficiency of the appliance, visit https://ec.europa.eu and search using the model name.
The model name can be found on the rating label of the appliance.

Coldest zone in the refrigerator

OPTIONAL: OK-temperature indicator

The OK-temperature indicator can be used to determine temperatures below +4°C.
Gradually reduce the temperature if the sign does not indicate "OK".
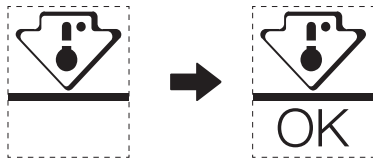
EN

To ensure the temperature in this area, do not change the positioning of the shelf.
Inforced air refrigerators (equipped with a fan or No Frost models),the symbol of the
coldest zone is not represented because the temperature inside is homogeneous.

Temperature indicator setting

- To help you set your refrigerator well, it is equipped with a temperature indicator that
  will monitor the average temperature in the coldest zone.
- WARNING:This indicator is intended to work only with your refrigerator, do not use it
  in another refrigerator (in fact, the coldest zone is not the same), or for any other use.

Checking the temperature in the coldest zone

- With the temperature indicator, you can check regularly that the temperature of the
  coldest zone is correct. Indeed, the internal temperature of the refrigerator depends
  on several factors such as the ambient temperature of the room, the amount of food
  stored and the frequency of door opening. Take these factors into consideration when
  setting the device.
- When the indicator shows « OK », this means that your thermostat is well adjusted
  and the internal temperature correct.
- If the indicator of temperature turns WHITE, this means that the temperature is too
  high; in this case, increase the refrigerator temperature control setting and wait for
  12 hours before performing a new visual inspection of the indicator. When fresh food
  has been introduced or the door has been left open, it is possible for the indicator of
  temperature to turn WHITE after a while.

13