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**Fridge-freezer  
KGD..**



**BOSCH**

en Instruction for Use

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## Safety and warning information

### Before you switch ON the appliance

Please read the operating and installation instructions carefully! They contain important information on how to install, use and maintain the appliance. The manufacturer is not liable if you fail to comply with the instructions and warnings. Retain all documents for subsequent use or for the next owner.

### Technical safety

The tubes of the refrigeration circuit convey a small quantity of an environmentally friendly but flammable refrigerant (R600a). It does not damage the ozone layer and does not increase the greenhouse effect. If refrigerant escapes, it may injure your eyes or ignite.

### If damage has occurred

- Keep naked flames and/or ignition sources away from the appliance,
- thoroughly ventilate the room for several minutes,
- switch off the appliance and pull out the mains plug,

- inform customer service.

The more refrigerant an appliance contains, the larger the room must be in which the appliance is situated. Leaking refrigerant can form a flammable gas-air mixture in rooms which are too small. The room must be at least 1 m<sup>3</sup> per 8 g of refrigerant. The amount of refrigerant in your appliance is indicated on the rating plate inside the appliance.

If the power cord of this appliance is damaged, it must be replaced by the manufacturer, customer service or a similarly qualified person. Improper installations and repairs may put the user at considerable risk.

Repairs may be performed by the manufacturer, customer service or a similarly qualified person only.

Only original parts supplied by the manufacturer may be used. The manufacturer guarantees that only these parts satisfy the safety requirements.

A extension cable may be purchased from customer service only.

## **Important information when using the appliance**

- Never use electrical appliances inside the appliance (e.g. heater, electric ice maker, etc.). Explosion hazard!
- Never defrost or clean the appliance with a steam cleaner! The steam may penetrate electrical parts and cause a short-circuit. Risk of electric shock!
- Do not use pointed or sharp-edged implements to remove frost or layers of ice. You could damage the refrigerant tubes. Leaking refrigerant may cause eye injuries or ignite.
- Do not store products which contain flammable propellants (e.g. spray cans) or explosive substances in the appliance. Explosion hazard!
- Do not stand on or lean heavily against base of appliance, drawers or doors, etc
- For defrosting and cleaning, pull the mains plug out or switch off the fuse. Do not pull out the mains plug by tugging on the power cord.
- Store high-percentage alcohol tightly closed and standing up.

- Keep plastic parts and the door seal free of oil and grease. Otherwise, parts and door seal will become porous.
- Never cover or block the ventilation openings of the appliance!

### **Avoiding placing children and vulnerable people at risk:**

At risk are children, people who have limited physical, mental or sensory abilities, as well as people who have inadequate knowledge concerning safe operation of the appliance.

Ensure that children and vulnerable people have understood the hazards.

A person responsible for safety must supervise or instruct children and vulnerable people who are using the appliance.

Only children from 8 years and above may use the appliance.

Supervise children who are cleaning and maintaining the appliance.

Never allow children to play with the appliance.

- Do not store bottled or canned drinks (especially carbonated drinks) in the freezer compartment. Bottles and cans may burst!
- Never put frozen food straight from the freezer compartment into your mouth.  
Risk of low-temperature burns!
- Avoid prolonged touching of frozen food, ice or the evaporator pipes, etc.  
Risk of low-temperature burns!

### **Children in the household**

- Keep children away from packaging and its parts.  
Danger of suffocation from folding cartons and plastic film!
- Do not allow children to play with the appliance!
- If the appliance features a lock:  
keep the key out of the reach of children!

### **General regulations**

The appliance is suitable

- for refrigerating and freezing food,
- for making ice.

This appliance is intended for use in the home and the home environment.

The appliance is suppressed according to EU Directive 2004/108/EC.

The refrigeration circuit has been checked for leaks.

This product complies with the relevant safety regulations for electrical appliances (EN 60335-2-24).

This appliance is intended for use up to a maximum height of 2000 metres above sea level.

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## Information concerning disposal

### Disposal of packaging

The packaging protects your appliance from damage during transit. All utilised materials are environmentally safe and recyclable. Please help us by disposing of the packaging in an environmentally friendly manner.

Please ask your dealer or inquire at your local authority about current means of disposal.

### Disposal of your old appliance

Old appliances are not worthless rubbish! Valuable raw materials can be reclaimed by recycling old appliances.



This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

### Warning

Redundant appliances

1. Pull out the mains plug.
2. Cut off the power cord and discard with the mains plug.

3. Do not take out the trays and receptacles: children are therefore prevented from climbing in!
4. Do not allow children to play with the appliance once it has spent its useful life. Danger of suffocation!

Refrigerators contain refrigerant and gases in the insulation. Refrigerant and gases must be disposed of professionally. Ensure that tubing of the refrigerant circuit is not damaged prior to proper disposal.

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## Scope of delivery

After unpacking all parts, check for any damage in transit.

If you have any complaints, please contact the dealer from whom you purchased the appliance or our customer service.

The delivery consists of the following parts:

- Free-standing appliance
- Interior fittings (depending on model)
- Bag containing installation materials
- Operating instructions
- Installation manual
- Customer service booklet
- Warranty enclosure
- Information on the energy consumption and noises

## Ambient temperature and ventilation

### Ambient temperature

The appliance is designed for a specific climate class. Depending on the climate class, the appliance can be operated at the following temperatures.

The climate class can be found on the rating plate. Fig. 16

Climate class	Permitted ambient temperature
<b>SN</b>	+10 °C to 32 °C
<b>N</b>	+16 °C to 32 °C
<b>ST</b>	+16 °C to 38 °C
<b>T</b>	+16 °C to 43 °C

### Note

The appliance is fully functional within the room temperature limits of the indicated climatic class. If an appliance of climatic class SN is operated at colder room temperatures, the appliance will not be damaged up to a temperature of +5 °C.

### Ventilation

Fig. 3

The air on the rear panel and on the side panels of the appliance heats up. Conduction of the heated air must not be obstructed. Otherwise, the refrigerating unit must work harder. This increases power consumption. Therefore: Never cover or block the ventilation openings!

## Installation location

A dry, well ventilated room is suitable as an installation location. The installation location should not be exposed to direct sunlight and not placed near a heat source, e.g. a cooker, radiator, etc. If installation next to a heat source is unavoidable, use a suitable insulating plate or observe the following minimum distances from the heat source:

- 3 cm to electric or gas cookers.
- 30 cm to an oil or coal-fired cooker.

The floor of the installation location must not give way; if required, reinforce floor. If the floor is uneven, compensate with supports.

## Connecting the appliance

After installing the appliance, wait at least 1 hour until the appliance is switched on. During transportation the oil in the compressor may have flowed into the refrigeration system.

Before switching on the appliance for the first time, clean the interior of the appliance (see chapter “Cleaning the appliance”).

## Electrical connection

The socket must be near the appliance and also freely accessible following installation of the appliance.

The appliance complies with the protection class I. Connect the appliance to 220–240 V/50 Hz alternating current via a correctly installed socket with protective conductor. The socket must be fused with a 10 to 16 A fuse.

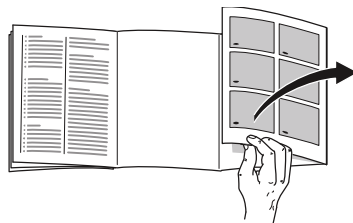
For appliances operated in non-European countries, check whether the stated voltage and current type match the values of your mains supply. This information can be found on the rating plate. Fig. 13

### Warning

Never connect the appliance to electronic energy saver plugs.

Our appliances can be used with mains and sine-controlled inverters. Mains-controlled inverters are used for photovoltaic systems which are connected directly to the national grid. Sine-controlled inverters must be used for isolated applications (e.g. on ships or in mountain lodges) which are not connected directly to the national grid.

## Getting to know your appliance



Please fold out the illustrated last page. These operating instructions refer to several models.

The features of the models may vary.

The diagrams may differ.

Fig. 1

\* Not all models.

- |     |   |
|-----|---|
| A   | Refrigerator compartment                  |
| B   | Freezer compartment                       |
| 1-4 | Controls                                  |
| 5   | Light (LED)                               |
| 6*  | Chiller compartment                       |
| 7   | Air outlet opening                        |
| 8   | Shelf in the refrigerator compartment     |
| 9*  | Bottle shelf                              |
| 10  | Temperature controller                    |
| 11  | Vegetable container with humidity control |
| 12  | Freezer drawer                            |
| 13  | Freezer calendar                          |
| 14* | Berry tray                                |
| 15  | Height-adjustable feet                    |
| 16  | Door container                            |
| 17* | Egg rack                                  |
| 18  | Water dispenser                           |
| 19  | Shelf for large bottles                   |



## Controls

Fig. 2

- 1 **On/Off button**  
Serves to switch the appliance on and off.
- 2 **Temperature display freezer compartment**  
The numbers correspond to the set freezer compartment temperatures in °C.
- 3 **“super” display (freezer compartment)**  
Illuminates when super freezing is on.
- 4 **Temperature selection button freezer compartment**  
The button sets the temperature in the freezer compartment.

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## Switching the appliance on

Fig. 2

Switch on the appliance with the On/Off button 1.

A warning signal sounds. Temperature display 2 is flashing.

Press the temperature setting button 4. The warning signal switches off.

When the freezer compartment has reached the set temperature, the temperature display 2 is lit.

We recommend a factory setting of -18 °C in the freezer compartment.

## Operating tips

- When the appliance has been switched on, it may take several hours until the set temperatures have been reached.  
Do not put any food in the appliance beforehand.
- The sides of the housing are sometimes heated slightly. This prevents condensation in the area of the door seal.
- If the freezer compartment door cannot be immediately re-opened after it has been closed, wait until the resulting low pressure has equalised.

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## Setting the temperature

### Refrigerator compartment

Turn temperature controller, Fig. 1/10, to the required setting.

We recommend a medium setting.

Changing the setting clockwise will lower temperatures in the refrigerator compartment.

Select a very cold setting only temporarily if:

- the ambient temperature is high,
- door is opened frequently,
- large quantities of food are placed in the refrigerator compartment.

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## Freezer

The temperature can be set from -16 °C to -26 °C.

Keep pressing temperature setting button 4 until the required freezer compartment temperature is set.

The value last selected is saved. The set temperature is indicated on temperature display 2.

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## Alarm functions

Fig. 2

### Door alarm

The door alarm (continuous sound) switches on if the appliance door is open for longer than one minute. Close the door to switch off the warning signal.

### Temperature alarm

The temperature alarm switches on if the freezer compartment is too warm and the frozen food is at risk of thawing.

Temperature display, Fig. 2/2, is flashing.

The alarm may switch on without any risk to the frozen food:

- when the appliance is switched on,
- when large quantities of fresh food are placed in the appliance,
- if the freezer compartment door is open too long.

### Note

Do not refreeze thawing or thawed food. Only ready meals (boiled or fried) may be refrozen.

No longer store the frozen produce for the max. storage period.

## Switching off the alarm

Fig. 2

Press the temperature setting button 4 to switch off the warning signal.

---

## Usable capacity

Information on the usable capacity can be found inside your appliance on the rating plate. Fig. 13

### Fully utilising the freezer volume

The maximum amount of food can be placed in the freezer by removing all fittings. The food can be stacked directly on the shelves and in the bottom of the freezer compartment.

### Removing the fittings

Pull out the frozen food container all the way, lift at the front and remove.

Fig. 4

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## Refrigerator compartment

The refrigerator compartment is the ideal storage location for meat, sausage, fish, dairy products, eggs, ready meals and pastries.

### Storing food

- Store fresh, undamaged food. The quality and freshness will then be retained for longer.
- In the case of ready-made products and bottled goods, observe the best-before date or use-by date specified by the manufacturer.

- To retain aroma, colour and freshness, pack or cover food well before placing in the appliance. This will prevent the transfer of flavours and the discolouration of plastic parts in the refrigerator compartment.
- Allow warm food and drinks to cool down before placing in the appliance.

### Note

Do not block air outlet openings with food, otherwise the air circulation will be impaired. Food which is stored directly in front of the air outlet openings may be frozen by the cold air flowing out.

## Note the chill zones in the refrigerator compartment

The air circulation in the refrigerator compartment creates different chill zones:

- Coldest zone is in the upper area of the refrigerator compartment.

### Note

Store perishable food (e.g. fish, sausage, meat) in the coldest zone.

- Warmest zone is at the very bottom of the door and in the vegetable container.

### Note

Store e.g. hard cheese and butter in the warmest zone. Cheese can then continue to release its flavour and the butter will still be easy to spread.

## Vegetable container with humidity controller

### Fig. 6

To create the optimum storage climate for fruit and vegetables, you can set the air humidity in the vegetable container depending on the quantity stored:

- smaller quantities of fruit and vegetables – high air humidity
- large quantities of fruit and vegetables – low air humidity

### Notes

- Fruit sensitive to cold (e.g. pineapple, banana, papaya and citrus fruit) and vegetables sensitive to cold (e.g. aubergines, cucumbers, zucchini, peppers, tomatoes and potatoes) should be stored outside the refrigerator at temperatures of approx. +8 °C to +12 °C for optimum preservation of quality and flavour.
- Condensation may form in the vegetable container depending on the type and quantity of products stored. Remove condensation with a dry cloth and adjust air humidity in the vegetable container with the humidity controller.

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## Freezer compartment

### Use the freezer compartment

- To store deep-frozen food.
- To make ice cubes.
- To freeze food.

#### Note

Ensure that the freezer compartment door has been closed properly. If the door is open, the frozen food will thaw. The freezer compartment will become covered in thick ice. Also: waste of energy due to high power consumption!

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## Max. freezing capacity

Information about the max. freezing capacity within 24 hours can be found on the rating plate. Fig. 13

### Prerequisites for max. freezing capacity

- Switch on super freezing before placing fresh products in the compartment (see chapter entitled “Super freezing”).
- Remove the fittings. The food can be stacked directly on the shelves and in the bottom of the freezer compartment.
- Freeze large quantities of food preferably in the very top compartment where food freezes particularly quickly and therefore also gently.

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## Freezing and storing food

### Purchasing frozen food

- Packaging must not be damaged.
- Use by the “use by” date.
- Temperature in the supermarket freezer must be  $-18\text{ }^{\circ}\text{C}$  or lower.
- If possible, transport deep-frozen food in an insulated bag and place quickly in the freezer compartment.

### Note when loading products

- Preferably freeze large quantities of food in the top compartment, where food freezes particularly quickly and therefore also gently.
- Place the food over the whole area of the compartments or the frozen food containers.

#### Note

Food which is already frozen must not come into contact with the food which is to be frozen. If required, move the frozen food to other frozen food containers.

### Storing frozen food

Insert frozen food container all the way to ensure unrestricted air circulation.

## Freezing fresh food

Freeze fresh and undamaged food only.

To retain the best possible nutritional value, flavour and colour, vegetables should be blanched before freezing. Aubergines, peppers, zucchini and asparagus do not require blanching.

Literature on freezing and blanching can be found in bookshops.

### Note

Keep food which is to be frozen away from food which is already frozen.

- The following foods are suitable for freezing:  
Cakes and pastries, fish and seafood, meat, game, poultry, vegetables, fruit, herbs, eggs without shells, dairy products such as cheese, butter and quark, ready meals and leftovers such as soups, stews, cooked meat and fish, potato dishes, soufflés and desserts.
- The following foods are not suitable for freezing:  
Types of vegetables, which are usually consumed raw, such as lettuce or radishes, eggs in shells, grapes, whole apples, pears and peaches, hard-boiled eggs, yoghurt, soured milk, sour cream, crème fraîche and mayonnaise.

## Packing frozen food

To prevent food from losing its flavour or drying out, place in airtight containers.

1. Place food in packaging.
2. Remove air.
3. Seal the wrapping.
4. Label packaging with contents and date of freezing.

### Suitable packaging:

Cling wrap, tubular film made of polyethylene, aluminium foil, freezer containers.

These products are available from specialist outlets.

### Unsuitable packaging:

Wrapping paper, greaseproof paper, cellophane, bin liners and used shopping bags.

### Items suitable for sealing packaged food:

Rubber bands, plastic clips, string, cold-resistant adhesive tape, etc.

Bags and tubular film made of polyethylene (PE) can be sealed with a film heat sealer.

## Shelf life of frozen food

Storage duration depends on the type of food.

At a temperature of  $-18\text{ }^{\circ}\text{C}$ :

- Fish, sausage, ready meals and cakes and pastries:  
up to 6 months
- Cheese, poultry and meat:  
up to 8 months
- Vegetables and fruit:  
up to 12 months

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## Super freezing

Food should be frozen solid as quickly as possible in order to retain vitamins, nutritional value, appearance and flavour. Several hours before placing fresh food in the freezer compartment, switch on super freezing to prevent an unwanted temperature rise.

As a rule, 4–6 hours is adequate.

This appliance runs constantly and the freezer compartment drops to a very low temperature.

If the max. freezing capacity is to be used, super freezing must be switched on for 24 hours before the fresh produce is placed in the freezer compartment.

Smaller quantities of food (up to 2 kg) can be frozen without “super freezing”.

### Note

During super freezing the refrigerator compartment becomes a little colder.

## Switching on and off

Fig. 2

Keep pressing the temperature selection button 4 until the Super display 3 is lit.

Super freezing automatically switches off after approx. 2½ days.

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## Thawing frozen food

Depending on the type and application, select one of the following options:

- at room temperature
- in the refrigerator
- in an electric oven, with/without fan assisted hot-air
- in the microwave

### Caution

Do not refreeze thawing or thawed food. Only ready meals (boiled or fried) may be refrozen.

No longer store the frozen produce for the max. storage period.

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## Water dispenser

Cold water can be dispensed from the appliance via the water dispenser.

### Observing drinking water quality

All materials used in the water dispenser are odourless and tasteless.

If the water has an aftertaste, this may be caused by:

- Mineral and chlorine content of the drinking water.
- Freshness of the drinking water.

If water has not been dispensed for a long time, the water may have a “stale” taste. In this case empty water container and fill with fresh water.

## Dispensing water

Fig. 11

1. Open the filling device on the water container.
2. Pour fresh water up to the mark in the water container.

### Note

Fill the water container with water only.

3. Press the glass against the dispenser pad.

---

## Interior fittings

You can reposition the shelves inside the appliance and the door shelves as required:

- To do this, pull out shelf, lift at the front and take out. Fig. **8**
- Raise the door shelf and remove. Fig. **9**

## Special features

(not all models)

### Chiller compartment

Fig. **1**/6\*

The chiller compartment has lower temperatures than the refrigerator compartment. Even temperatures below 0 °C may occur.

Ideal for storing fish, meat and sausage. Not suitable for lettuce and vegetables and produce sensitive to cold.

### Bottle shelf

Fig. **5**

Bottles can be stored securely on the bottle shelf. The holder can be adjusted.

### Ice cube tray

Fig. **7**

1. Fill the ice cube tray  $\frac{3}{4}$  full of drinking water and place in the freezer compartment.
2. If the ice tray is stuck to the freezer compartment, loosen with a blunt implement only (spoon-handle).
3. To loosen the ice cubes, twist the ice tray slightly or hold briefly under flowing water.

## Freezer calendar

Fig. **1**/13

To prevent the quality of the frozen food from deteriorating, do not exceed the storage duration. The storage period depends on the type of produce.

The figures next to the symbols indicate the permitted storage period of the produce in months. In the case of commercially available frozen food observe the date of manufacture or use-by date.

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## Sticker “OK”

(not all models)

The sticker “OK” lets you check whether the refrigerator compartment achieves the safe temperature ranges of +4 °C or colder recommended for food. If the sticker does not indicate “OK”, gradually reduce the temperature.

### Note

When the appliance is switched on, it may take up to 12 hours until the set temperature is reached.



### Correct setting

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## Switching off and disconnecting the appliance

### Turn off appliance

Fig. 2

Press the On/Off button 1.  
Temperature display 2 goes out,  
refrigeration unit switches off.

### Disconnecting the appliance

If you do not use the appliance  
for a prolonged period:

1. Switch off the appliance.
2. Pull out mains plug or switch off fuse.
3. Clean the appliance.
4. Leave the appliance door open.

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## Defrosting

### Refrigerator compartment

Defrosting is actuated automatically.  
The condensation runs through  
the drainage hole into an evaporation  
pan on the rear of the appliance.

### Freezer compartment

The fully automatic NoFrost system  
ensures that the freezer compartment  
remains free of ice. Defrosting is no  
longer required.

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## Cleaning the appliance

### Caution

- Do not use abrasive, chloride or acidic cleaning agents or solvents.
- Do not use scouring or abrasive sponges.  
The metallic surfaces could corrode.
- Never clean shelves and containers in the dishwasher.  
The parts may become deformed!

### Water used for cleaning must not drip into the

- slots in the front base area in the freezer compartment,
- controls,
- and light.

### Proceed as follows:

1. Before cleaning: Switch off the appliance.
2. Pull out mains plug or switch off fuse.
3. Take out the frozen food and store in a cool location. Place the ice pack (if enclosed) on the food.
4. Wait until the layer of frost has thawed.
5. Clean the appliance with a soft cloth, lukewarm water and a little pH neutral washing-up liquid. The rinsing water must not run into the light.
6. Wipe the door seal with clear water only and then wipe dry thoroughly.
7. After cleaning reconnect and switch the appliance back on.
8. Put the frozen food back into the appliance.



## Interior fittings

All variable parts of the appliance can be taken out for cleaning.

### Take out glass shelves

Fig. 8

To do this, pull out shelf, lift at the front and take out.

### Removing the container

Fig. 4

Pull out the container all the way, lift at the front and remove.

### Taking out the water container

Fig. 12

1. Take out the water container.
2. Remove cover from the water container and empty water container.
3. Clean individual parts of the water container with clear water and wipe dry with a cloth.

### Note

To prevent water from running out, ensure that the water container is inserted with the water outlet positioned exactly on the water supply of the door.

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## Light (LED)

Your appliance features a maintenance-free LED light.

These lights may be repaired by customer service or authorised technicians only.

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## Tips for saving energy

- Install the appliance in a dry, well ventilated room! The appliance should not be installed in direct sunlight or near a heat source (e.g. radiator, cooker).  
If required, use an insulating plate.
- Allow warm food and drinks to cool down before placing in the appliance.
- Thaw frozen food in the refrigerator compartment and use the low temperature of the frozen food to cool refrigerated food.
- Open the appliance as briefly as possible.
- To avoid increased power consumption, occasionally clean the back of the appliance.
- If available:  
Fit wall spacers to obtain the indicated energy rating of the appliance (see Installation instructions). A reduced wall gap will not restrict the function of the appliance. The energy rating may then increase slightly.
- The arrangement of the fittings does not affect the energy rating of the appliance.

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## Operating noises

### Quite normal noises

#### Droning

Motors are running (e.g. refrigerating units, fan).

#### Bubbling, humming or gurgling noises

Refrigerant is flowing through the tubing.

#### Clicking

Motor, switches or solenoid valves are switching on/off.

#### Cracking

Automatic defrosting is running.

## Preventing noises

### The appliance is not level

Please align the appliance with a spirit level. Use the height-adjustable feet or place packing underneath them.

### The appliance is not free-standing

Please move the appliance away from adjacent units or appliances.

### Containers or storage areas wobble or stick

Please check the removable parts and re-insert them correctly if required.

### Bottles or receptacles are touching each other

Move the bottles or receptacles slightly away from each other.

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## Eliminating minor faults yourself

Before you call customer service:

Please check whether you can eliminate the fault yourself based on the following information.

Customer service will charge you for advice – even if the appliance is still under guarantee!

Fault	Possible cause	Remedial action
Temperature differs greatly from the set value.		<p>In some cases it is adequate to switch off the appliance for 5 minutes.</p> <p>If the temperature is too high wait a few hours and check whether the temperature has approached the set value.</p> <p>If the temperature is too low check the temperature again the next day.</p>
The light does not function.	<p>The LED light is defective.</p> <p>Appliance was open too long.</p> <p>Light is switched off after approx. 10 min.</p>	<p>See chapter "Light (LED)" section.</p> <p>When the appliance is closed and opened, the light is on again.</p>

Fault	Possible cause	Remedial action
Displays do not illuminate.	Power failure; the fuse has been switched off; the mains plug has not been inserted properly.	Connect mains plug. Check whether the power is on, check the fuses.
The temperature in the freezer compartment is too warm.	Appliance opened frequently.	Do not open the appliance unnecessarily.
	The ventilation openings have been covered.	Remove obstacles.
	Large quantities of fresh food are being frozen.	Do not exceed max. freezing capacity.
Freezer compartment door was open for a long time; temperature is no longer reached.	The evaporator (refrigeration generator) in the NoFrost system is covered in thick ice and can no longer be defrosted fully automatically.	<p>To defrost the evaporator, remove the frozen food with the compartments, insulate well and store in a cool location.</p> <p>Switch off the appliance and move it away from the wall. Leave the appliance door open. After approx. 20 min. the condensation begins to run into the evaporation pan, at the rear of the appliance.</p> <p>To prevent the evaporation pan from overflowing in this case, mop up the condensation with a sponge.</p> <p>The evaporator is defrosted when the water stops running into the evaporation pan. Clean the interior. Switch the appliance back on again.</p>
Appliance is not cooling, temperature display and light are lit.	Showroom mode is switched on.	<p>Hold down temperature selection button fig. 2/4 for 10 seconds until an acknowledgement signal sounds.</p> <p>After a short time check whether your appliance is cooling.</p>

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## Customer service

Your local customer service can be found in the telephone directory or in the customer-service index. Please provide customer service with the appliance product number (E-Nr.) and production number (FD-Nr.).

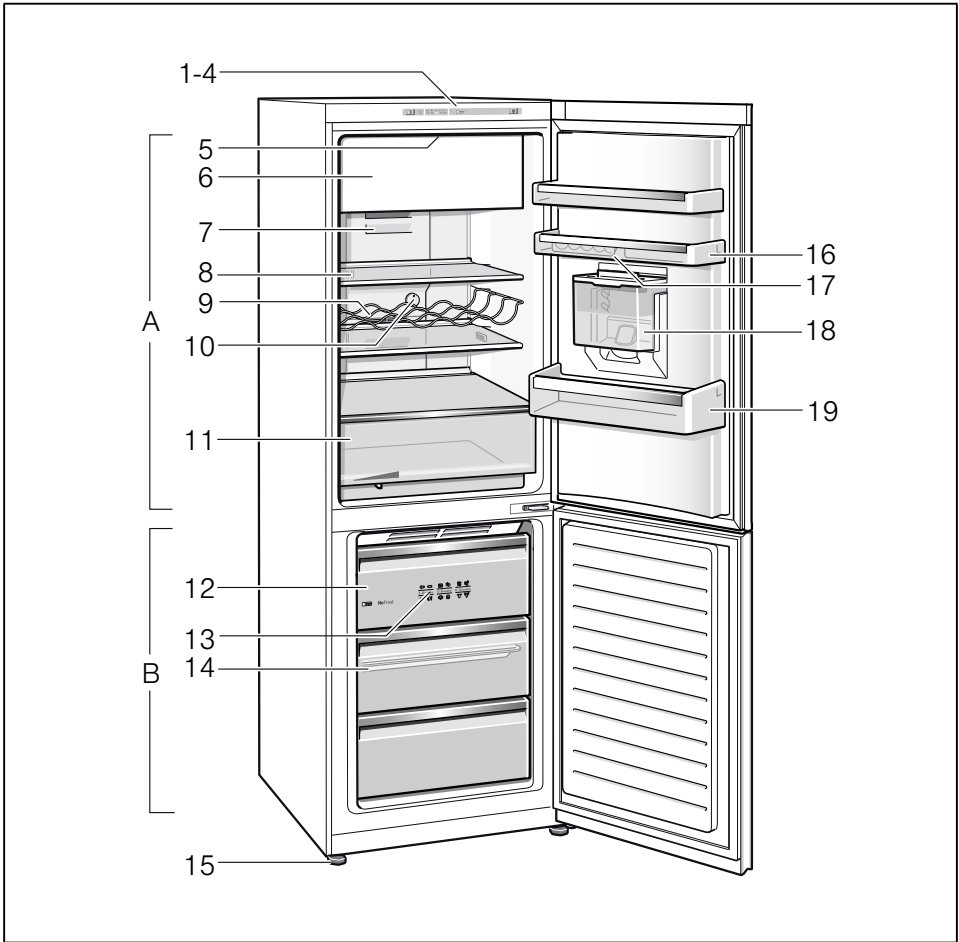
This information can be found on the rating plate. Fig. **13**

To prevent unnecessary call-outs, please assist customer service by quoting the product and production numbers. This will save you additional costs.

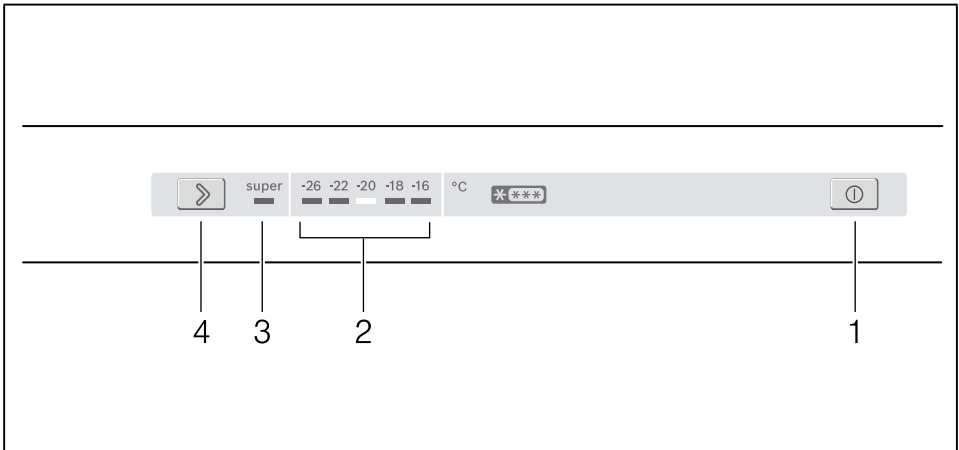
## Repair order and advice on faults

Contact information for all countries can be found on the enclosed customer service list.

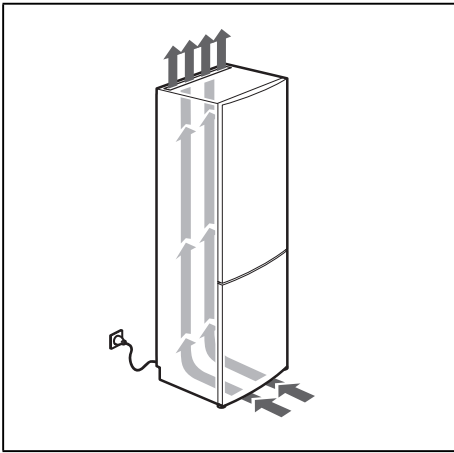
GB	0344 892 8979	Calls charged at local or mobile rate.
IE	01450 2655	0.03 € per minute at peak. Off peak 0.0088 € per minute.
US	800 944 2904	toll-free



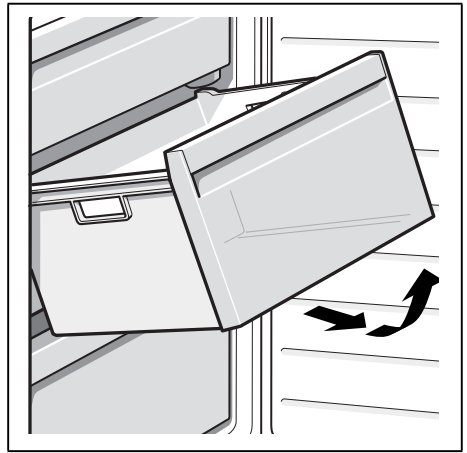
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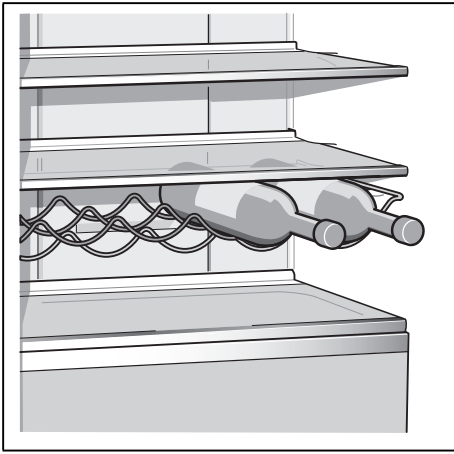
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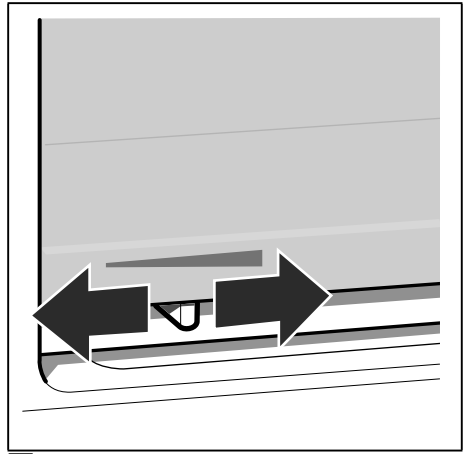
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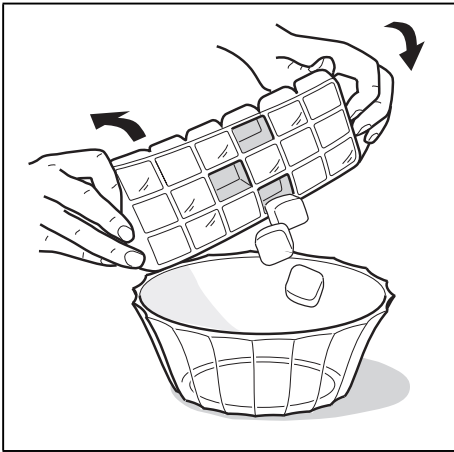
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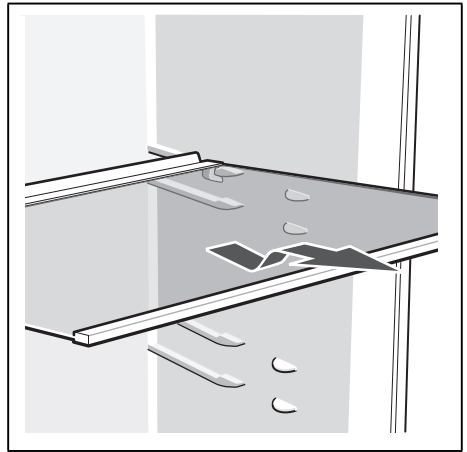
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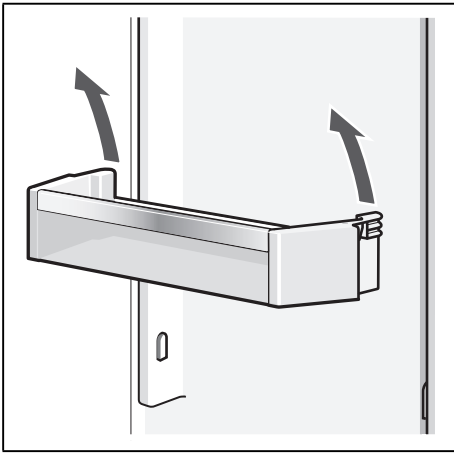
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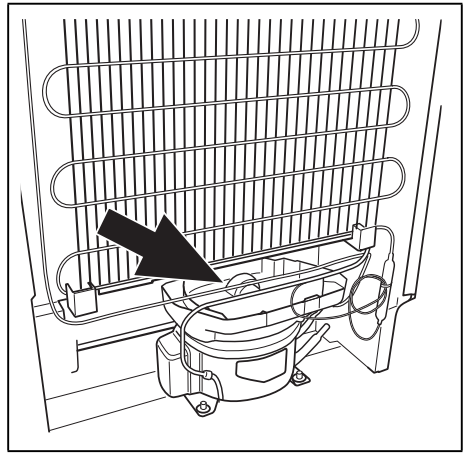
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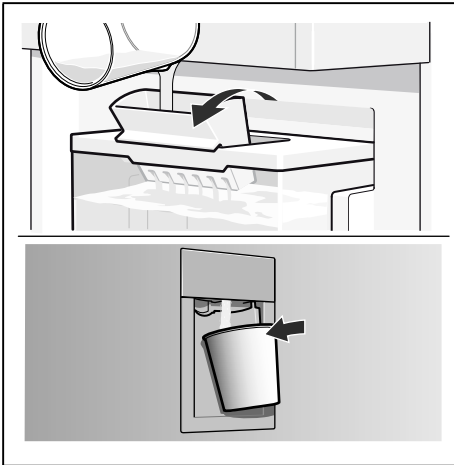
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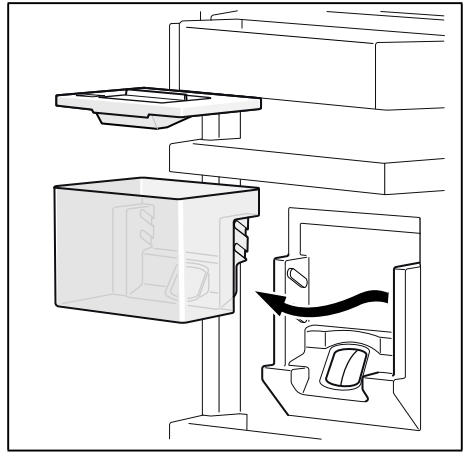
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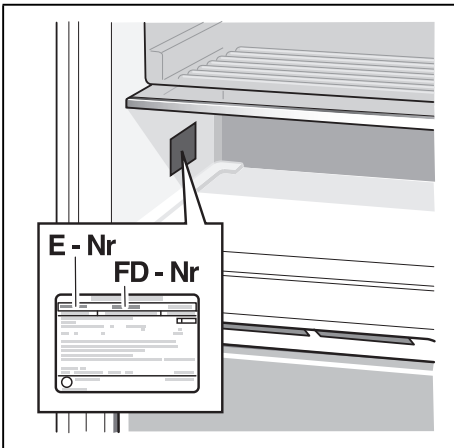
10



11



12



13

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