



en Operating instructions

KGV39X28GB



BOSCH

Table of contents

	Page		Page
Instructions for disposal	4	Freezing and storage of food products, preparation of ice cubes	10
Disposal of packaging	4	The freezer compartment	10
Disposing of an old appliance	4	Advice on purchasing frozen foods	10
Safety and warning information	5	Home freezing	10
General guide	6	Wrapping foods	10
Appliance functions	6	Freezer capacity	11
Installing the appliance	7	Preparation of ice cubes	11
Ambient temperature	7	Thawing frozen products	11
Place of installation	7	Defrosting the appliance	11
Installation	7	Fresh food compartment	11
Electrical connection	7	Defrosting the freezer compartment	11
Ventilation	7	Accelerating the defrosting process	11
After transportation	7	Cleaning the appliance	12
Reversing the door-opening direction	7	Power-saving tips	12
Switching on and off	8	Operating noises	13
Switching the appliance on	8	Troubleshooting minor malfunctions	14–15
Temperature adjustment	8	What to do if...	14–15
Switching off the appliance	8	After-sales service	15
Storing the appliance	8	Rating plate	15
Storage of food products	9	Note refrigeration zones in the refrigerator compartment!	16
Storage advice	9		
Examples of organisation	9		
Changing the interior configuration	9		

en

Advice on disposal

Disposal of packaging

The packaging protects your appliance against any damage to which it might be subject during transport. All materials of which it is made up are compatible with the environment and recyclable. Help us to recycle the packaging in an environmentally friendly way.

To find out how to get rid of your packaging, please consult your retailer or your local authority environmental services.

Important

Never allow children to play with the packaging and its constituent parts. Folding card and plastic sheeting present a suffocation hazard!

Disposing of an old appliance

Used appliances are not worthless waste. Their environmentally compatible disposal enables recovery of valuable raw materials.



This appliance has been labelled in accordance with European Union Directive 2002/96/EC concerning used electrical and electronic appliances (waste electrical and electronic equipment – WEEE).

This directive is a general ruling for the collection and recycling of used appliances throughout Europe.

Important

Before throwing away an appliance that is no longer usable:

Disconnect the plug from the mains socket.

Cut the power cable then remove it with the plug.

Refrigerators contain refrigeration fluids and insulating gases which must be properly disposed of. Ensure that the pipes of the refrigeration circuit of your appliance are not damaged before it is disposed of in accordance with the state of the art. Until removal of the appliance, ensure that its refrigeration circuit is not damaged.

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.

Keep all documentation for subsequent use or for the next owner.

Technical safety

- This appliance contains a small quantity of environmentally-friendly but flammable R600a refrigerant. Ensure that the tubing of the refrigerant circuit is not damaged during transportation and installation. Leaking refrigerant may cause eye injuries 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 or switch off the fuse.
- Notify customer service.

The more refrigerant an appliance contains, the larger the room must be. Leaking refrigerant can form a flammable gas-air mixture in rooms which are too small.

The room must be at least 1 m³ per 8 g of refrigerant. The amount of refrigerant in your appliance is indicated on the rating plate inside the appliance.

- Only customer service may change the power cord and carry out any other repairs. Improper installations and repairs may put the user at considerable risk.

Important information when using the appliance

- Never use electrical appliances inside the appliance (e. g. heaters, electric ice makers, etc.). **Risk of explosion!**
- Never use a steam cleaner to defrost or clean the appliance. 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 tubing. Leaking refrigerant may ignite or cause eye injuries.
- Do not store products which contain flammable propellants (e. g. spray cans) or explosive substances in the appliance. **Explosion hazard!**
- Do not stand or support yourself on the base, drawers or doors, etc.
- Before defrosting or cleaning the appliance, switch off the appliance, pull out the mains plug or switch off the fuse.
Pull on the mains plug, not on the power cord.
- Bottles which contain a high percentage of alcohol must be sealed and stored in an upright position.
- 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 for the appliance.
- People who have limited physical, sensory or mental abilities or inadequate knowledge must not use this appliance unless they are supervised or given meticulous instructions.

en

General guide

The appliance is intended to be used to refrigerate and freeze foodstuffs and to make ice cubes.

This appliance is intended for domestic use.

In the event of the appliance being used in the industrial or commercial sector, please comply with the rules applicable in the appropriate professional field.

The appliance meets the accident prevention regulations applicable to refrigerating installations (German law VBG 20).

The refrigerating fluid circuit has been leak-tested.

This product complies with the safety provisions applying to electrical appliances.

This appliance has been designed as a freestanding appliance.

For this reason it cannot serve as a built-in unit.

Overview

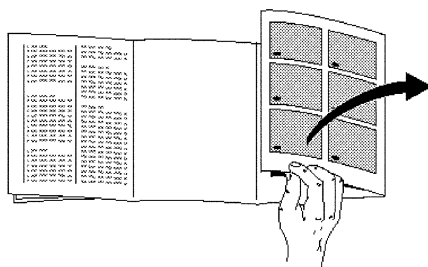
Fig. ❶

- 1 Interior lighting and thermostat
- 2 Racks
- 3 Bottle racks
- 4 Defrosted water channel
- 5 Fruit and vegetable compartment
- 6 Egg tray
- 7 Storage rack for small parts
- 8 Storage rack for large bottles, milk containers etc.
- 9 Freezer drawers
- 10 Freezer calendar

A Fresh food compartment

B Freezer compartment

Functions



Before reading this notice, please unfold the flaps shown which make up the last pages.

This user guide applies to several models. There may be differences between the features and some details of your appliance on the one hand and the contents of the illustrations on the other hand.

Appliance installation

Ambient temperature

Depending on the “climatic class” listed on the rating plate located at the top left of the appliance (fig. 13), the appliance may operate at the following ambient temperatures:)

Climatic class	Ambient temperatures from... to ...
SN	from +10 °C to 32 °C
N	from +16 °C to 32 °C
ST	from +16 °C to 38 °C
T	from +16 °C to 43 °C

If the ambient temperature falls below the lower threshold temperature, the refrigeration unit will work for a shorter time, which reduces chilling in the freezer compartment. In extreme cases, this may cause defrosting of food products.

Appliances equipped with a temperature control switch (fig. 2/A) may, after this switch has been pressed, operate at an ambient temperature below + 18 °C.

When this switch is on, the red indicator is visible (fig. 2/A).

Once the ambient temperature rises above +18 °C, this switch must be immediately set to the off position.

Place of installation

A dry location that can be ventilated is suitable for installing the appliance. Ensure that the appliance is not directly exposed to sunlight and that it is not close to sources of heat (cooker, radiator etc.). If it must be installed next to a source of heat, use a suitable insulating panel or comply with the following minimum distances from the heat source:

3 cm from an electric cooker,
30 cm from a fuel-oil or coal-fired heating appliance

If you place your appliance next to another refrigerator or freezer, you must allow a space of at least 2 cm between them in order to avoid the formation of condensation.

Installation

Install the appliance firmly on a flat surface. If necessary, compensate for any unevenness in the floor using the two screw feet for the front of the appliance.

Electrical connection

The appliance only works on the alternating current 220–240 V/50 Hz via a socket that has been professionally installed and earthed. The socket must be protected by fuses/circuit breakers supporting a current of 10–16 A or more.

On appliances intended for non-European countries, check that the connection voltage and the type of current specified on the rating plate properly correspond with those available in the mains supply of the country concerned. The rating plate is at the top left of the fresh food compartment (fig. 13).

If replacement of the electrical power cable is necessary, this procedure should only be carried out by a specialist.

Ventilation

Air coming into contact with the rear wall of the appliance becomes heated and must be able to escape freely. If this is not the case, the refrigeration unit has to work for longer which increases power consumption. Therefore, do not under any circumstances cover the ventilation holes (fig. 3).

After transportation...

After transportation, the appliance is ready to be put into service immediately.

Inversion of the direction of door opening.

The sequence of work stages is indicated by the numbers (fig. 14).

Switching on, switching off

Switching on the appliance

In the fresh food compartment, set the thermostat to the "0" position. The appliance then starts to refrigerate. The interior light remains lit while the door is open (fig. ②/1).

Setting the temperature

To set the temperature, turn the thermostat to one of the numbers (fig. ②/1).

The temperature is continuously adjustable.

If you set the thermostat to a higher number, the temperature is lowered in the fresh food compartment and in the freezer compartment.

We recommend setting the thermostat at the following positions:

- If food products that you store in the freezer compartment only have to remain there for a short time, select a low number (the appliance will work in economy mode).
- If the frozen foods have to stay in the freezer compartment for a long time, and if you wish to freeze fresh products, select a medium number.

Notes

- The temperature prevailing in the fresh food compartment is affected by the ambient temperature, the quantity of fresh food products and their temperature, but also the number of times you open the appliance door. If necessary, you can change the thermostat setting.
- During operation of the refrigerator unit, droplets of water or frost will form on the back wall of the fresh food compartment. It is not necessary to scrape or wipe off any droplets present because the rear wall will defrost automatically. The defrosted water from this will collect in the drainage channel. It then reaches the refrigeration unit where it will evaporate (fig. ③/B).
- The front walls of the appliance will heat up slightly. This prevents water from condensing at the door seals of the freezer compartment.

Switching off the appliance

Set the thermostat (fig. ②/1) in position "0" to switch off the refrigeration unit and the light.

Storing the appliance.

If the appliance has to remain out of use for a long period, disconnect the plug from the socket, defrost and clean it, then leave its doors open.

Organisation of food products

When arranging products in the appliance:

- Place products to be defrosted in the fresh food compartment.
- Store foods preferably wrapped or well covered up. This keeps in their taste, colour, moisture and freshness and prevents certain foods transferring their taste to others. Only fruit, vegetables and salad items should be placed unwrapped in the bins provided for the purpose.
- Ensure that oil and grease do not come into contact with the door seal (this will run the risk of making the seal porous).
- Do not store in the appliance any products likely to explode. Store any strongly alcoholic drinks bottles upright and firmly sealed. Risk of explosion!
- In the fresh food compartment, the coldest zones are against the back wall and above the lower rack. Use these areas for highly perishable foodstuffs.
- Do not store bottles of liquids in the freezer compartment as there is a risk of explosion.

Organisation example

Fig. ①

In the **freezer compartment (B)**

Freeze, store foods, prepare ice cubes

On the **racks (2)**

From top to bottom: cakes and pastries, pre-cooked dishes, dairy products, raw and cooked meats.

In the **fruit and vegetables bin (5)**

Fruit, vegetables and various salad items.

In the **storage compartments (8)**

Large bottles

Rack (3) for bottles

Tray (6) for eggs.

Interior arrangement

Even with the door open just 90°, you can rearrange the racks in the fresh food compartment. To move a rack, pull it towards you, lower then extract it and replace it in the desired place (fig. ④).

To clean them, you can pull out all the storage compartments on the back of the door.

To pull out the boxes and shelves, just lift them (fig. ⑤).

Bottle rack (fig. ⑦/3)

The cavities enable bottles to be arranged and stacked safely.

Freezing and storage of food products, preparation of ice cubes

The freezer compartment

The freezer compartment is suitable for storing frozen products, for freezing foodstuffs or for making ice cubes.

Note

If the ambient temperature falls below +18 °C, the refrigeration unit will work for less time, which reduces chilling of the freezer compartment. In extreme cases, this may cause defrosting of the products. Appliances with a temperature compensation switch (fig. ②/A) may, after this switch has been pressed, operate at an ambient temperature below +18 °C. **When this switch is on, its red indicator becomes visible** (fig. ②/A). As soon as the ambient temperature rises above + 18 °C, this switch must be returned to the off position.

When buying frozen products, ensure that:

- The packaging is intact
- The sell-by date has not expired.
- The temperature indicated on the thermostat of the supermarket freezer must be –18 °C or even lower.
- Purchase frozen products at the end of your shopping trip and carry them home well wrapped up in newspaper or in a cool bag, then store them in the freezer compartment.

Maximum capacity

You will find information concerning capacity on the rating plate of your appliance.

Home-freezing food products

Only freeze fresh items in perfect condition.

Suitable for home-freezing are:

Fresh and cooked meats, poultry and game, fish, vegetables, herbs, fruit, pastries and cakes, pizzas, pre-cooked meals, left-overs, egg yolks, egg whites.

Not suitable for freezing are:

Whole eggs in their shell, crème fraîche and mayonnaise, green salad, radishes and onions.

Blanching fruit and vegetables

Blanch fruit and vegetables before freezing them to preserve their colour, taste, aroma and vitamin C (to do this, immerse fruit and vegetables briefly in boiling water – you will find books on freezing and blanching foods in your local bookshop).

Wrapping food items

Divide food into portions appropriate for your household, then wrap them. Vegetables and fruit up to 1 kg. Divide pieces of meat into portions weighing 2.5 kg maximum. Small portions freeze through more quickly and the food will retain its quality after defrosting and cooking.

Wrap food and seal it to prevent it from losing its taste or drying out.

The following are suitable for wrapping food:

Plastic films, rolls of polyethylene film, aluminium foil and sealable boxes. These products are on sale at specialist shops.

Do not use:

Parcel paper, greaseproof paper, cellophane, bin bags and re-used plastic bags. Wrap fresh foods, press out any air and seal the package.

To seal the package you can use:

Elastic bands, plastic clips, string, cold-resistant adhesive tape. You can seal bags and polyethylene film using a heat sealer.

Defrosting

Freezer capacity

Foods must freeze through as quickly as possible to keep in their vitamins, nutritional value, appearance and taste. For this reason, do not exceed the maximum freezing capacity for your appliance. Depending on the type of appliance, you can freeze the quantities at the same time.

If you freeze foods in the freezer drawers, the maximum quantity will decrease slightly. Only use the bottom freezer drawer for storing frozen foods.

The information concerning the maximum freezer capacity to current standards is shown on the rating plate.

Preparing ice cubes

NB

Never use an electrical ice-cream maker in the freezer compartment.

Preparation of ice cubes

Ice trays are available for sale in specialist shops. Fill the ice tray $\frac{3}{4}$ full with water, then place it in the freezer compartment. To remove ice cubes from the tray, run them briefly under the cold water tap or bend the tray slightly.

Fresh food compartment

Defrosting of the fresh food compartment is fully automatic. The defrosted water will run down to the drainage channel (fig. 9/B) and return to the refrigeration unit where it will evaporate. Always keep the drainage channel and the drainage hole perfectly clean so that the defrosted water can flow unimpeded.

Defrosting the freezer compartment

The freezer compartment will not defrost automatically since the products it contains have to remain frozen. A thick layer of ice prevents the access of cold air to the frozen products and increases electricity consumption.

Do not under any circumstances try to release frost or ice using a knife as you will risk piercing the freezer compartment's evaporator.

Splashes of refrigerating fluid may damage or irritate the eyes.

If the freezer compartment is covered with a thick layer of ice, proceed as follows:

- Remove frozen products, wrap them in newspaper then store them in a cool place.
- Disconnect the plug from the socket.
- Leave the door open, wipe the water away with a cloth or sponge.
- Wipe the freezer compartment to dry it off, switch the appliance back on, then store the food items back in the compartment.

Accelerating the defrosting process.

To accelerate the defrosting process, preferably use a pan filled with very hot water placed on an upturned plate in the freezer compartment.

Do not under any circumstances use an electrical appliance, candles or paraffin lamps to defrost the appliance.

Take care when using de-icer aerosols as they may cause an accumulation of explosive gases, contain solvents or propellants that might damage the plastic, be harmful to health or cause corrosion.

Cleaning the appliance

Before cleaning, disconnect the plug from the mains socket or place the switch in the off position or remove the appropriate fuse.

Never use a steam cleaner including pressure-steam cleaner. Very hot steam may damage the surfaces and electrical circuits.

Result: this will adversely affect the safety of the electrical circuits of the appliance.

Clean the fresh food compartment once per month. Clean the freezer compartment every time you defrost the freezer.

During cleaning, do not allow water to get into the control strip and lighting. To clean the whole unit with the exception of the door seal, use warm water containing a gentle detergent with a mild disinfectant, e.g. washing up liquid (for hand-washing-up). Cleaning products containing sand, abrasive substances or acids as well as chemical solvents are not suitable.

To avoid patches of discolouration, do not use cleaning products labelled "non-abrasive" either.

Only wipe the door seal with a cloth soaked in clean water; then dry it thoroughly.

In the fresh food compartment, clean the drainage channel (fig. 9/B) and the drainage hole more frequently so that defrosted water can escape unimpeded. Ensure, as far as possible, that the cleaning water does not run into the collecting box via the escape holes.

Power-saving tips

- Locate the appliance in a cool place that is easy to ventilate, not in the immediate vicinity of heat sources (radiator etc.). Protect the appliance against direct sunlight.
- Do not cover the appliance's ventilation holes.
- Wait for hot food to cool down before placing it in the appliance.
- To defrost, place frozen items in the fresh food compartment. You will then benefit from their excess cold to cool down the food already present in the compartment.
- Defrost the freezer compartment if frost has formed. A thick layer of ice prevents access of cold air to frozen items and increases electricity consumption.
- To store foodstuffs in the appliance and to remove them, open its doors for as short a time as possible. Reducing the amount of time the door of the freezer compartment remains open reduces the formation of ice.
- Observe required distance of 70 mm to the back wall. The heated air can then escape without obstruction. But that distance should not be more than 75 mm.

Remarks on operating noises

Operating noises

To keep the internal temperature constant, your appliance will start up the refrigeration unit from time to time.

The resulting operating noises are normal.

These noises decrease when the appliance reaches its service temperature.

Muffled buzzing noises come from the motor (compressor). They may increase for a moment or two when the motor is started up.

Gurgles, light splashing and buzzing noises come from the flow of refrigerating fluid in the coils.

Sharp clicks are always heard when the thermostat cuts in or switches off the motor.

On appliances fitted with a fan, a **quiet whirring noise** may be heard coming from the airflow inside the compartment.

If these operating noises seem excessive to you, there may be a simple reason that is easy to eliminate.

The appliance is not on an even surface

Level the appliance using a spirit level. Insert pads under the appliance or use its screw feet to compensate for any unevennesses in the ground.

The appliance is touching something

Separate the appliance from furniture or neighbouring appliances.

Drawers, baskets or shelves are vibrating or touching one another

Check removable items and put them back in the right place if necessary.

Bottles or recipients are touching one another

Place bottles and containers at a slight distance from one another.

Troubleshooting minor malfunctions

Malfunctions

Before calling after-sales service, check the advice below to ensure that you are not able to rectify the incident yourself. This will avoid unnecessary expense as you will be charged in full for calling out the after-sales service engineer even during the guarantee period.

What to do if...

...the light is not working even though the refrigeration unit is working?

Check if the light switch can be moved.
If this is the case, the light bulb is defective.

Changing the bulb

Disconnect the plug from the appliance or move the appropriate domestic circuit breaker into the off position.

Pull the covering grille towards you (fig. 12/B).

Change the light bulb:

220–240 V, 24 watts max., base E 14.

If the lighting switch is stuck (fig. 12/A), inform after-sales service.

...Are there any frozen foods adhered to the compartment?

Remove them using a blunt object, for example, a spoon.

...Has a thick layer of ice formed?

Defrost the freezer compartment and clean it.

When replacing the food items into the freezer, check that the freezer compartment door closes properly.

...Is the bottom of the fresh food compartment wet?

This indicates that the water drainage hole may be blocked. Remove the obstruction with a long object (fig. 9).

Troubleshooting minor malfunctions

What to do if...

...the temperature is too low in the fresh food compartment?

Set the thermostat to a lower number (fig. ②/1).

You may have placed too much food in the freezer compartment, which has caused the refrigerator unit to operate for longer and refrigerate the fresh food compartment more intensively.

Never exceed the "maximum freezer capacity" (see the rating plate, fig. ⑬).

...The refrigeration unit lights up more often and remains lit for longer?

You have been opening the door frequently or you have placed large quantities of cold food products inside.

Check whether the air access hole under the base or the air exit hole is blocked.

...It is not cold enough in the freezer compartment and food items are defrosting?

It may be that the ambient temperature in the room in which the appliance is located is below + 18 °C, which will shorten the duration of the refrigeration units operating time.

Raise the ambient temperature above + 18 °C.

If the appliance is fitted with a temperature compensation switch (fig. ②/A), switch it to the on position. (If the switch is in the on position, a red indicator is visible, as shown in fig. ②/A).

...The refrigerating power of the refrigerator is not sufficient?

Check:

- That the thermostat (fig. ②/1) is set to one of the numbers between "1" and "5". If this is the case and the interior lighting is not operating, check in this case
- Whether the corresponding trip switch on the domestic mains is in the off position.
- If the plug of the appliance is properly located in the socket.

After-sales service

If the above advice does not help you in eliminating the problem, please call after-sales service. Do not under any circumstances try to carry out repairs on the appliance, in particular on its electrical circuits. To avoid temperature increases, do not keep the door open unnecessarily.

You will find the telephone numbers for after-sales service in the attached after-sales service office list or in your telephone directory.

Rating plate

Before calling after-sales service, note down the E and FD numbers of your appliance so that you can quote them to the engineer. These numbers are located on the rating plate at top left of the fresh food compartment (fig. ⑬):

en

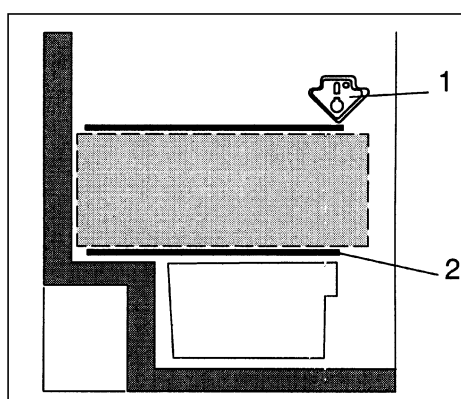
Note refrigeration zones in the refrigerator compartment!

The air circulation in the refrigerator compartment means that there are zones at different temperatures.

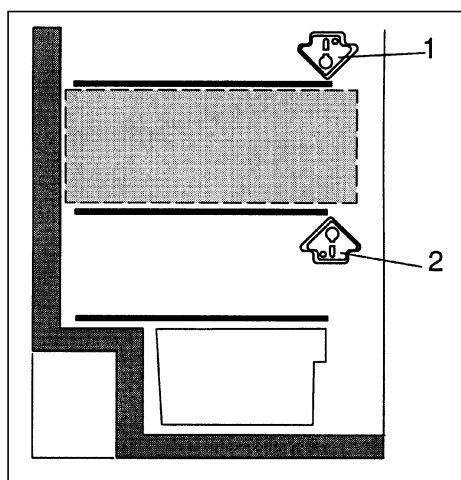
Depending on the model, the zone for sensitive foods is right at the bottom between the arrow on the side and the

glass surface below (fig. **1/1** and 2) or between the two arrows (fig. **2/1** and 2).

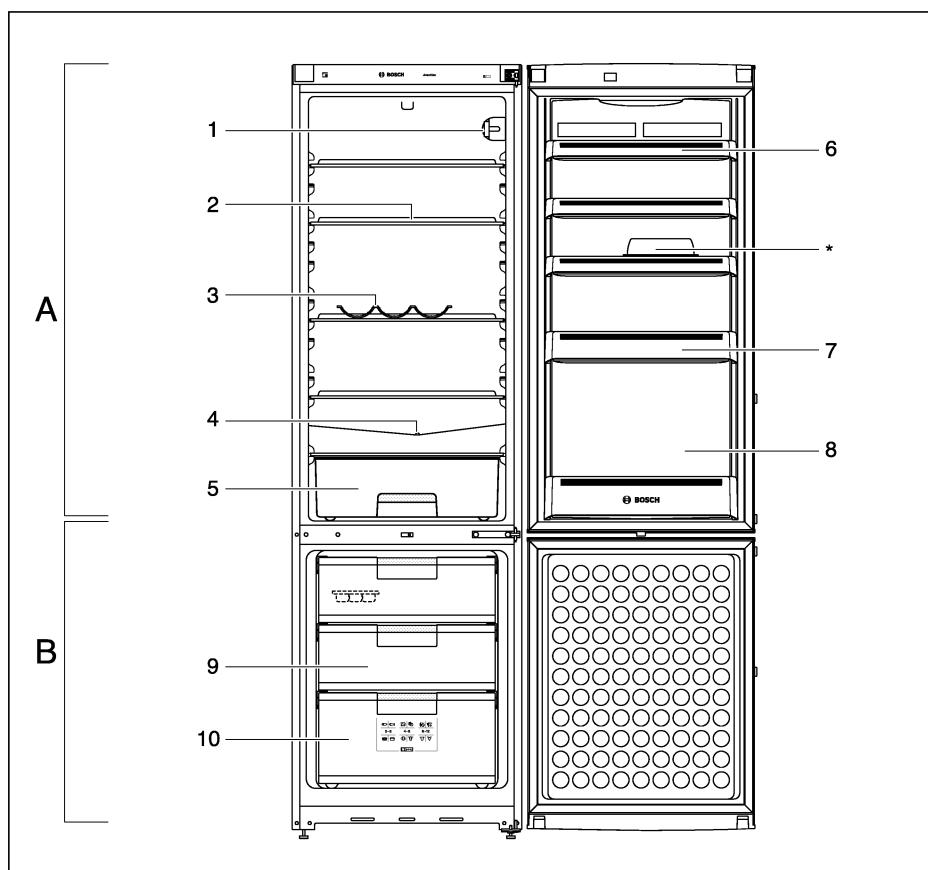
Ideal for storing meat, fish, sausage and salad mixtures, etc.



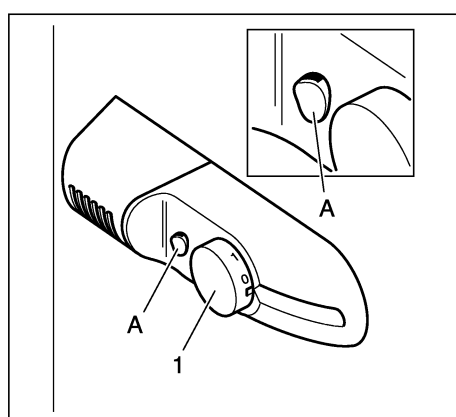
1



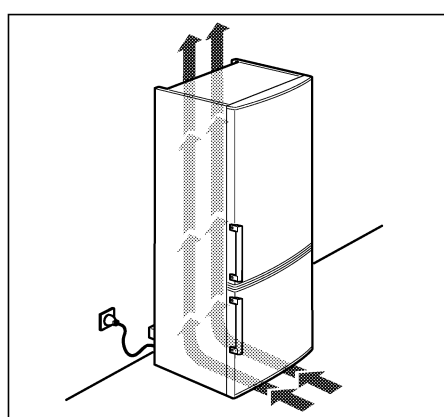
2



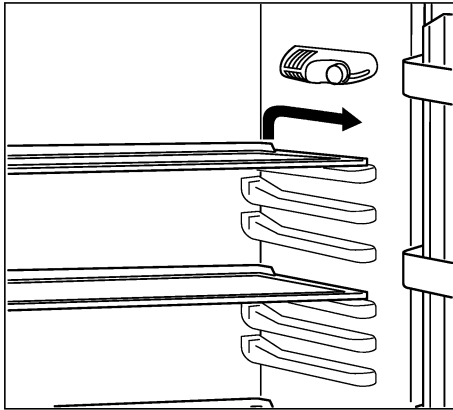
1



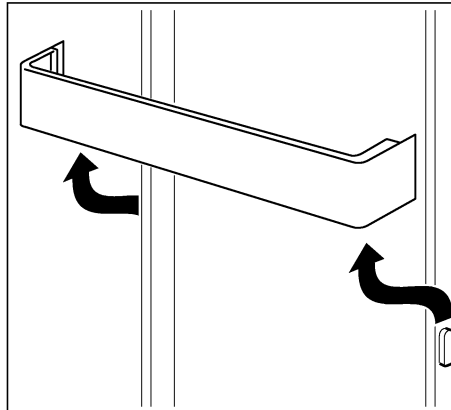
2



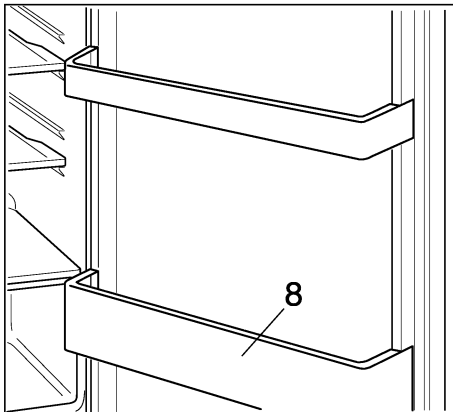
3



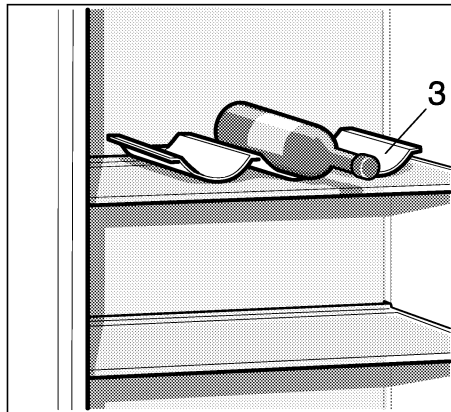
4



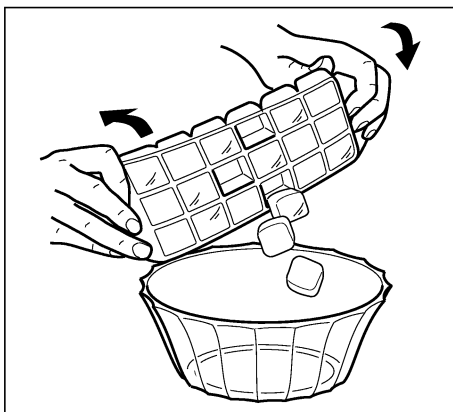
5



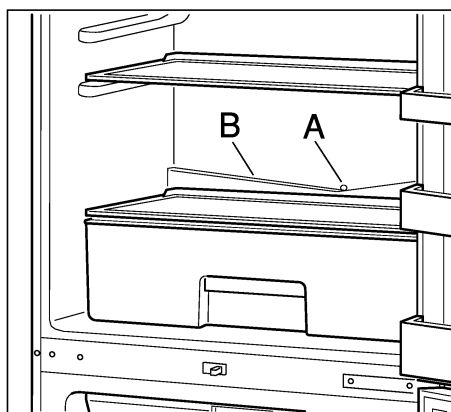
6



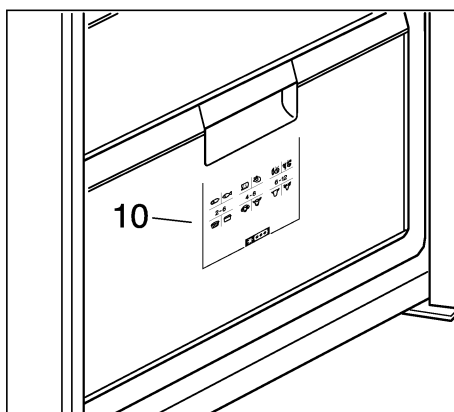
7



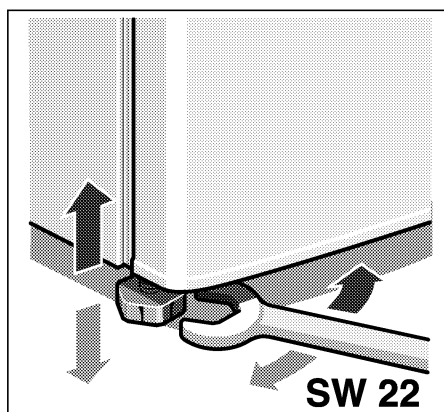
8



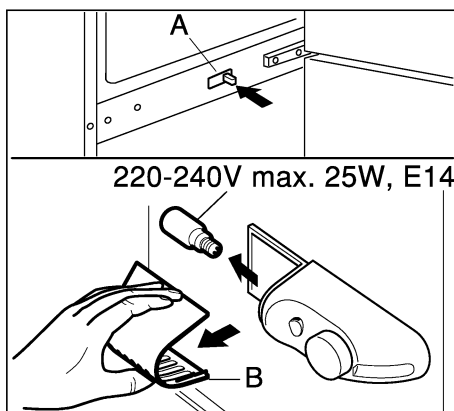
9



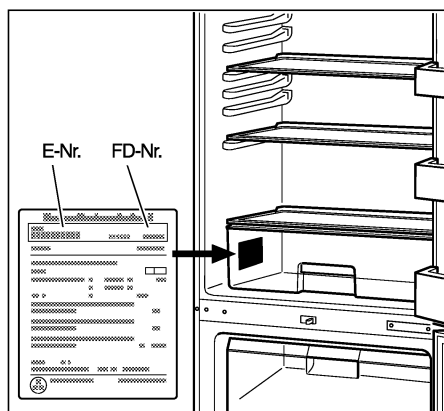
10



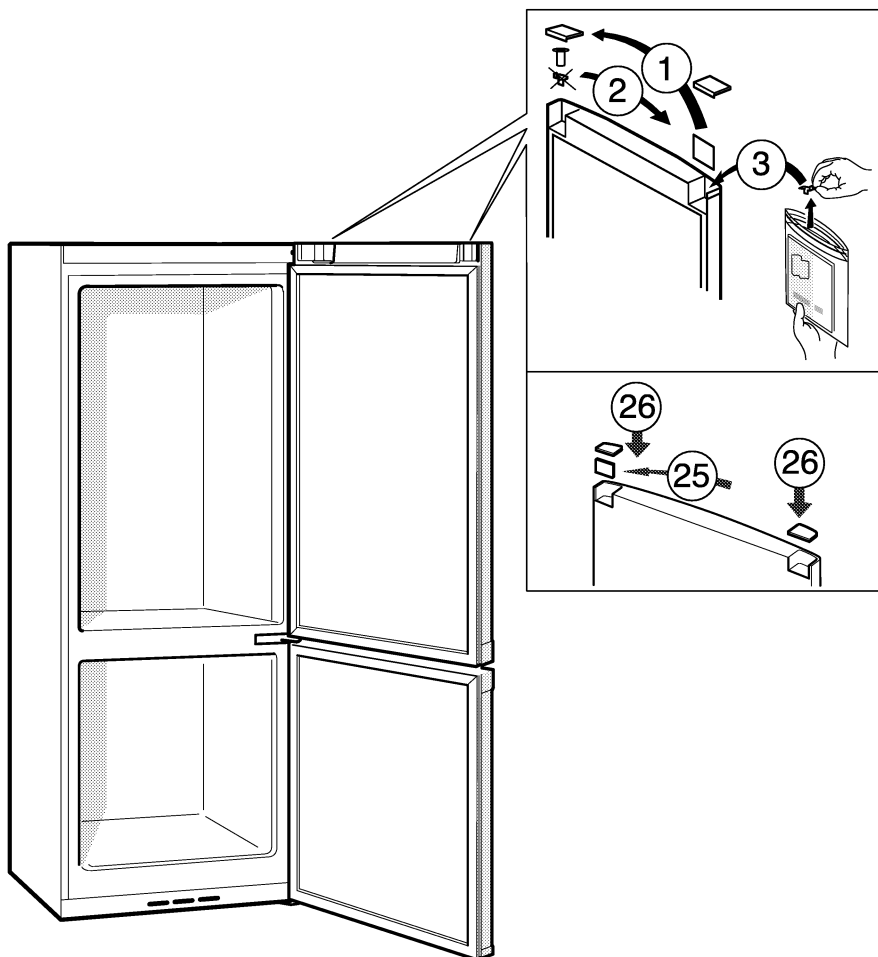
11

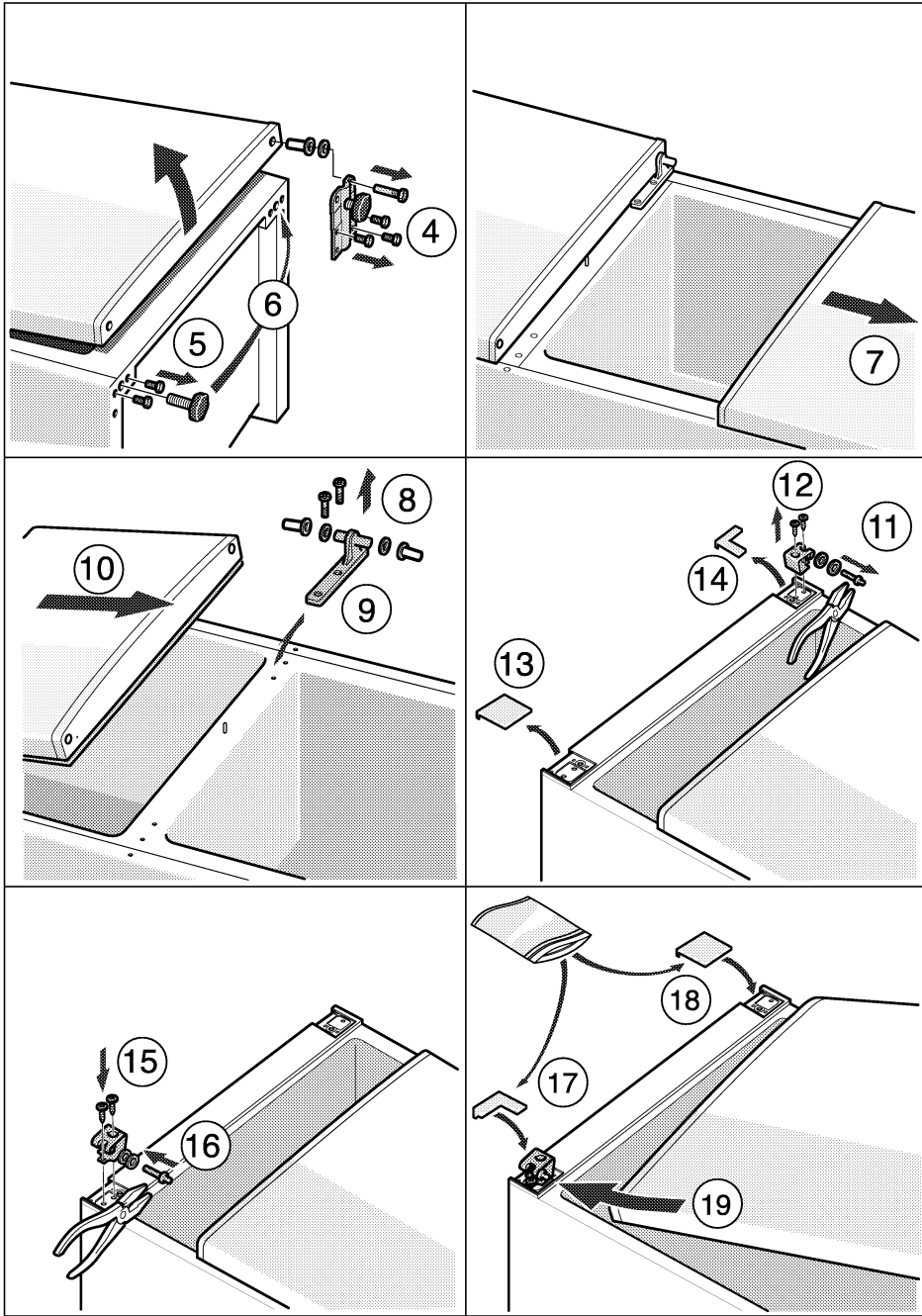


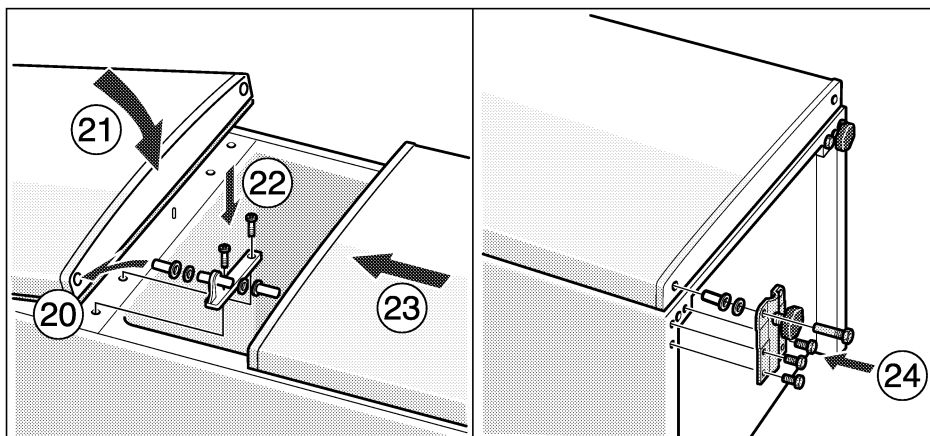
12



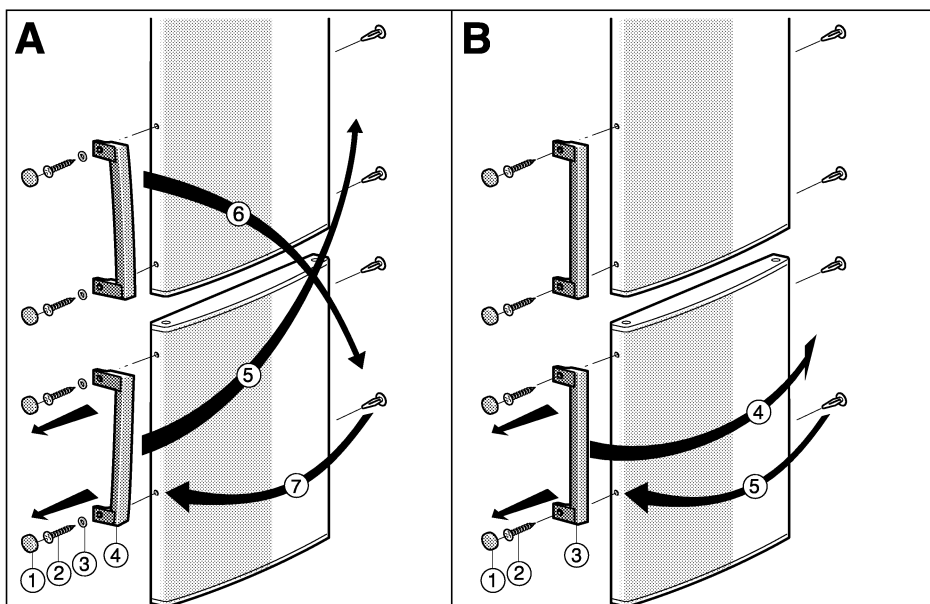
13







14c



14d

Subject to modification

ROBERT BOSCH HAUSGERÄTE GMBH
Carl-Wery-Straße 34, 81739 München

9001/001D

9000507910