

USER MANUAL

MDRD99FZE

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.

CONTENTS

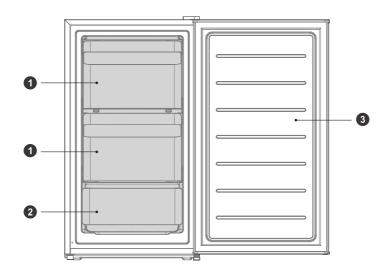
THANK YOU LETTER 01
SPECIFICATIONS 02
PRODUCT OVERVIEW 03
PRODUCT INSTALLATION 04
OPERATION INSTRUCTIONS 09
CLEANING AND MAINTENANCE 12
TROUBLESHOOTING 13
APPENDIX 15

SPECIFICATIONS

Product model	MDRD99FZE
Rated Voltage / Frequency	220-240V~/50Hz
Rated Current	0.6A
Total Volume	60L
Four-star Compartment Volume	60L
Temperature Rise Time	9h
Freezing Capacity	6kg/24h
Overall Dimension (WxDxH)	475x445x845mm

PRODUCT OVERVIEW

Names of components



1 Drawer flip 2 Fruits and vegetables box 3 Door

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 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 the climate class on the product label.

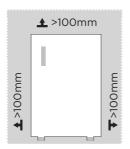
Effective temperature range

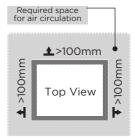
 The product is designed to operate normally in the temperature range specified by its class rating.

Class	Cymphol	Ambient temperature range °C		
Class	Symbol	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.

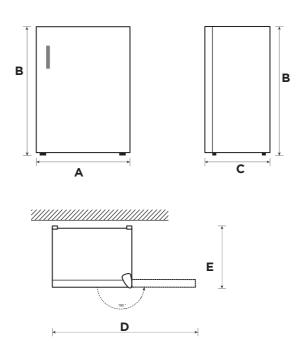




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Space requirement diagram (when the door is open and when the door is closed)



Width	Overall Height	Depth	Width doors open 180°	Depth doors open 180°
А	В	С	D	E
475	845	445	921	461

Notice: All dimensions in mm

Door right-left change

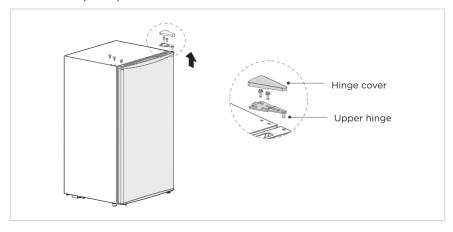
List of tools to be provided by the user

©	Cross screwdriver		
	Putty knife Thin-blade screwdriver		
	5/16" socket spanner		
	Masking tape		

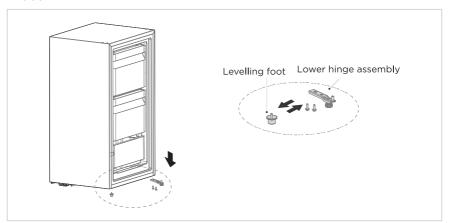
Parts to be used for door reverse			
SN	Parts	Quantity	Notes
1	Upper hinge	1	
2	Hinge cover	1	Pre-installed on the refrigerator, still used when door is reversed
3	Tapping locking screw	5	
4	Hole cap	1	Pre-installed on door end caps, still used when door is reversed
5	Pin	2	
6	Lower hinge assembly	1	Pre-installed on the refrigerator, still used when door is reversed
7	Levelling foot	1	
8	Tapping screw	1	Pre-installed on door end caps, still used when door is reversed

Step:

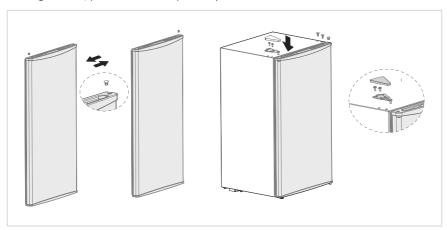
- 1. Power off the refrigerator, and remove all objects from the door trays.
- 2. Dismantle the hinge cover, screws ,upper hinge and shaft sleave , and remove the hole cap and pins from the other side.



- 3. Remove the door first, then remove the lower hinge assembly and levelling foot, interchange the positions of the lower hinge assembly and levelling foot and install them.
- 4. Dismantle the stopper under the door, then assemble the stopper on the other side.



• Install the door on the lower hinge assembly, and then install the upper hinge, hinge cover, pins and hole cap in sequence



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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.

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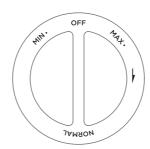
After connecting the power supply cord (or plug) to the outlet, wait 2 or 3 hours before you put food into the appliance. If you add food before the appliance has cooled completely, your food may spoil.

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.
- To obtain a larger storage space (e.g. for large refrigerated/frozen goods), the middle drawers can be removed. The top and bottom drawers and shelves should be removed last if necessary.
- 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.
- Allow frozen food to defrost in the refrigerator. The coldness of the frozen food reduces the energy consumption in the refrigerator compartment and thus increases the 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 markings on control knob indicate the "MIN, NORMAL, MAX and OFF" for the different temperature level.
- "MIN." is the warmest setting;
- "MAX." is the coldest setting;
- For normal use, please set the control knob to "NORMAL" position.

ATTENTION

The actual control panel may differ from model to model.

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.

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 freezer.
- Remove the food from the freezer 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.
- 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 freezer.

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; then the doors are left open to prevent odor.

Moving:

Before the freezer 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			
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			
	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			
Loud Holses	Check whether accessories are placed at proper locations			

Problem	Possible reason
Door seal fails to be	Remove foreign matters on the door seal
tight	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

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 in the 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.



