

USE & CARE GUIDE

Built-In Refrigeration



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Features and specifications are subject to change at any time without notice. Visit our website, subzero.com for the most up-to-date information.

Important Note

To ensure the safe and efficient use of Sub-Zero equipment, please take note of the following types of highlighted information throughout this guide:

IMPORTANT NOTE highlights information that is especially important.

CAUTION signals a situation where minor injury or product damage may occur if instructions are not followed.

WARNING states a hazard that may cause serious injury or death if precautions are not followed.



Thank You

Thank you for purchasing your new Sub-Zero built-in unit. With Sub-Zero, you can rely on a 60-year tradition of quality and reliability. The built-in line brings together the latest and finest features in home refrigeration to give you the freshest food possible.

Sub-Zero's design, beauty and quality are reflected in the broad range of standard features that put Sub-Zero in a class by itself. The custom-design appearance of the Sub-Zero built-in line gives you options no other line offers, whether you have chosen a framed, overlay, stainless steel or glass door style unit.

Your Sub-Zero is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement at the end of this guide and refer to it should service become necessary.

This use & care guide will answer most of your questions about the features, operation and maintenance of your built-in unit. If you have questions that are not addressed here, call Sub-Zero customer care at 800-222-7820 or visit our website, subzero.com.

Dual Refrigeration

The built-in line continues the Sub-Zero tradition of superior quality and reliability. Sub-Zero pioneered the development of our dual refrigeration system, giving you optimum fresh and freezer food storage in ideal self-contained sections. Both refrigerator and freezer maintain accurate, consistent temperatures. Dual refrigeration keeps your food fresh longer than any other system available.

With dual refrigeration, the freezer maintains a constant temperature within one degree of the temperature you set within our range of -5°F (-21°C) to +5°F (-15°C), without unwanted moisture and odor from the refrigerator. Similarly, you can adjust the refrigerator temperature within a range of 34°F (1°C) to 45°F (7°C), for proper humidity levels tailored for longer food life expectancy.

The dual refrigeration system also means there is no transfer of fresh food odors to frozen food or ice. The Sub-Zero system does not freeze the moisture out of the air in the fresh food section.

Sub-Zero dual refrigeration is also more energy efficient than old-fashioned single refrigeration systems. When the refrigerator is used frequently during the day it does not require the freezer to circulate its very cold, dry air to the refrigerator. Instead, the refrigerator uses moist air to keep fresh foods fresh and energy use minimal.

Built-In Features

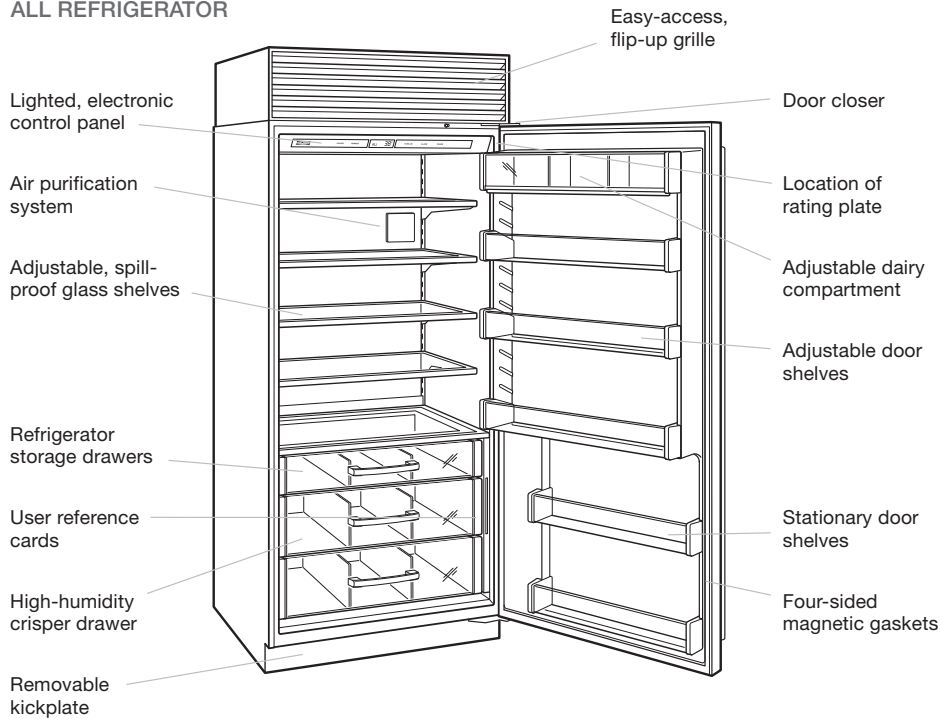
- Traditional framed application for overlay models, for the look that made Sub-Zero famous.
- Overlay models blend seamlessly into your overall room design and complement surrounding cabinetry.
- Flush inset application for overlay models allows the unit to be flush with surrounding cabinetry. Options include using custom panels or Sub-Zero stainless steel accessory panels.
- Stainless steel models feature wrapped doors, tubular handles and flip-up grille, designed to enhance the aesthetics of today's professional looking kitchens.
- Glass door models BI-36RG, BI-30UG and BI-36UG add a contemporary look, with subdued interior lighting. Available in all design applications, these units meet stringent energy requirements.
- New French door model BI-36UFD has dual refrigerator doors and a full-extension freezer drawer for easy access to fresh and frozen foods. French doors require less floor space for door clearance to accommodate virtually any-size kitchen.
- Dispenser models BI-42SID and BI-48SID have an internal dispenser to provide ice and water inside the refrigerator section of the unit. For models BI-42SD and BI-48SD, the external dispenser gives you ice and water without having to open the refrigerator door.
- Over-and-under models offer a large capacity, full-extension freezer drawer.
- Shallow-depth design means access is easy to any area of the refrigerator.
- Built-in combination models have the Sub-Zero dual refrigeration system. Precise independent control of refrigerator and freezer sections ensures the freshest food and energy efficiency at the same time.
- All built-in models have a microprocessor to give you better control, automatic defrosting that senses and adapts to your use patterns. The microprocessor continuously monitors each section, and should a problem arise, a service indicator will illuminate in the control panel display.
- Controls are up front and easy to use. They give you digital readings for quick, easy-to-read reference.
- All built-in models have a flip-up grille, making it easier to clean your condenser and access the water filter.
- Water filtration—the water filtration system ensures you have the cleanest ice and water possible.
- Air purification—bacteria, odors and gases are removed by this advanced air purification system.
- Bright lighting spreads even illumination throughout each section with the source of illumination concealed.
- The steel reinforced cantilevered glass shelves make repositioning quick and easy. They are easy to clean and spill proof.
- Full-extension, high-humidity crisper drawers are large and deep, with removable dividers in most models.
- Door shelves are adjustable in one-inch increments for complete flexibility.
- The adjustable dairy compartment, with one-door access is magnetically sealed to maintain freshness.
- Automatic ice maker provides high-quality, crescent-shaped ice. Max ice feature increases the rate of ice production for a 24-hour period.
- A door alarm will let you know with an audible chime if your refrigerator or freezer door is left ajar.
- Solid-core doors improve insulation and structural integrity. Magnetic gaskets around all doors give extra-tight seals.
- Sub-Zero products are covered by a two, five and twelve year residential warranty (exclusions apply). See warranty details at the end of this guide.



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

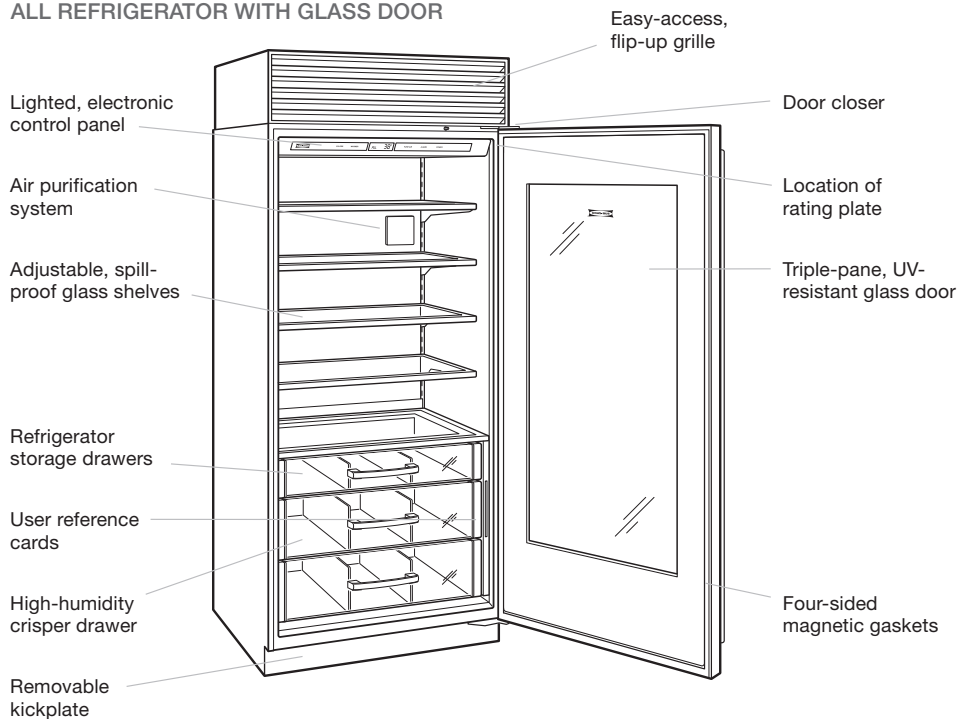
Model BI-36R

ALL REFRIGERATOR



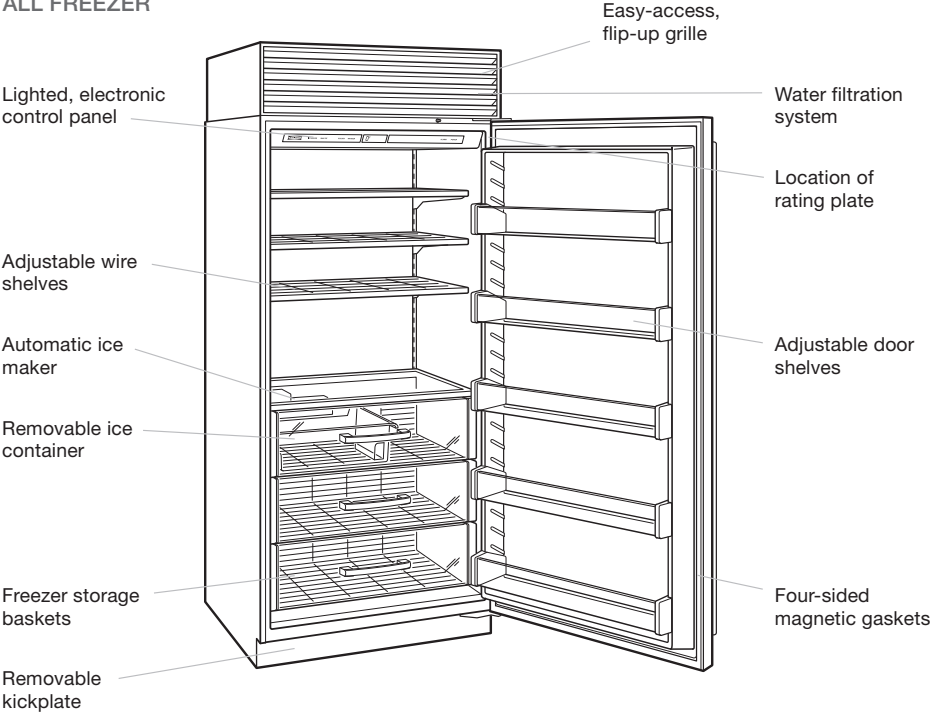
Model BI-36RG

ALL REFRIGERATOR WITH GLASS DOOR



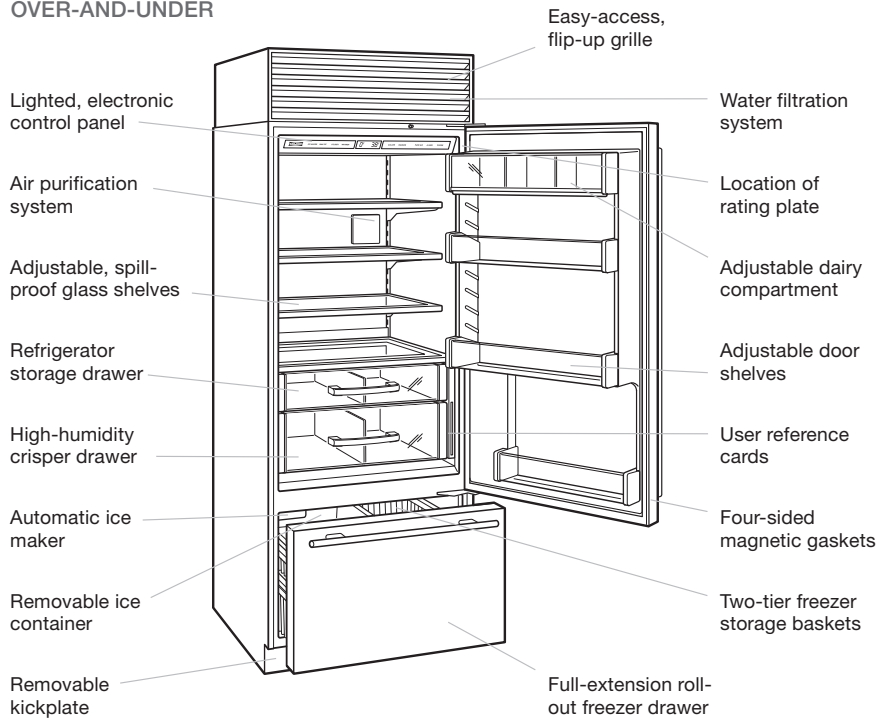
Model BI-36F

ALL FREEZER



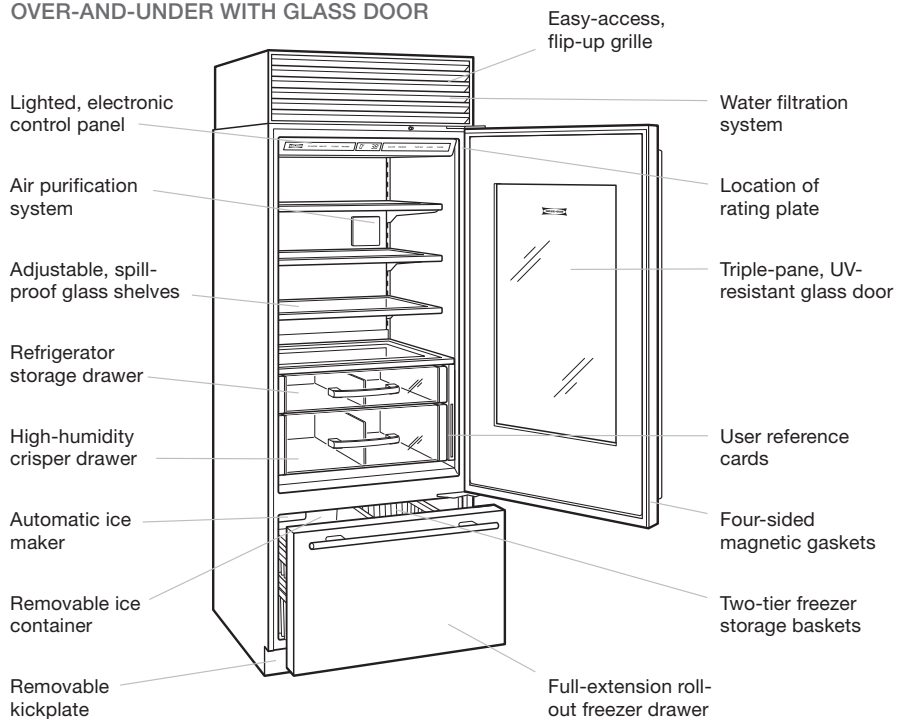
Model BI-30U

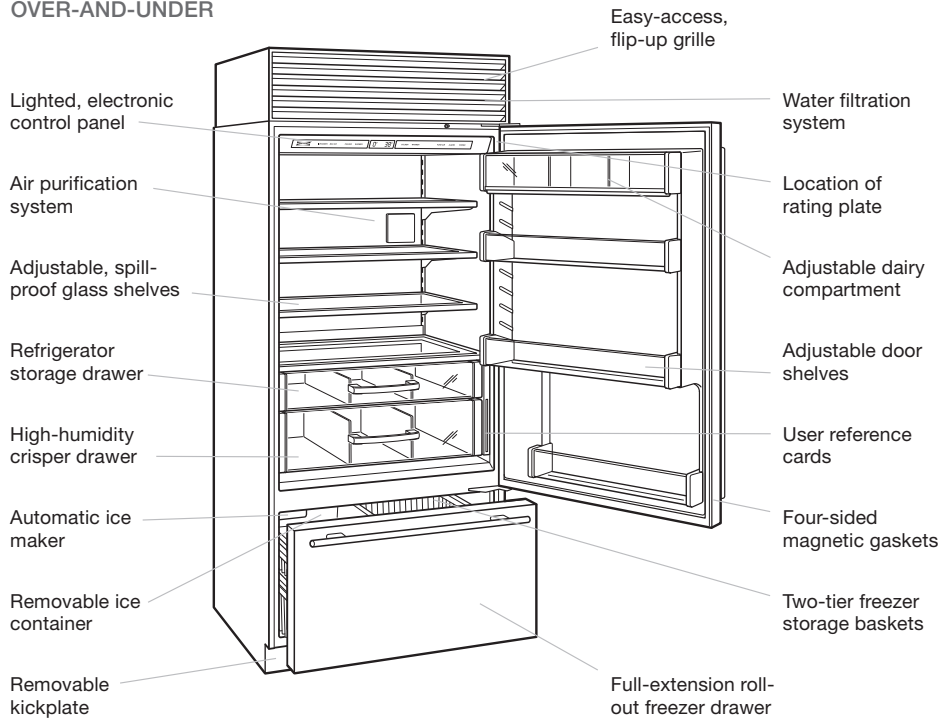
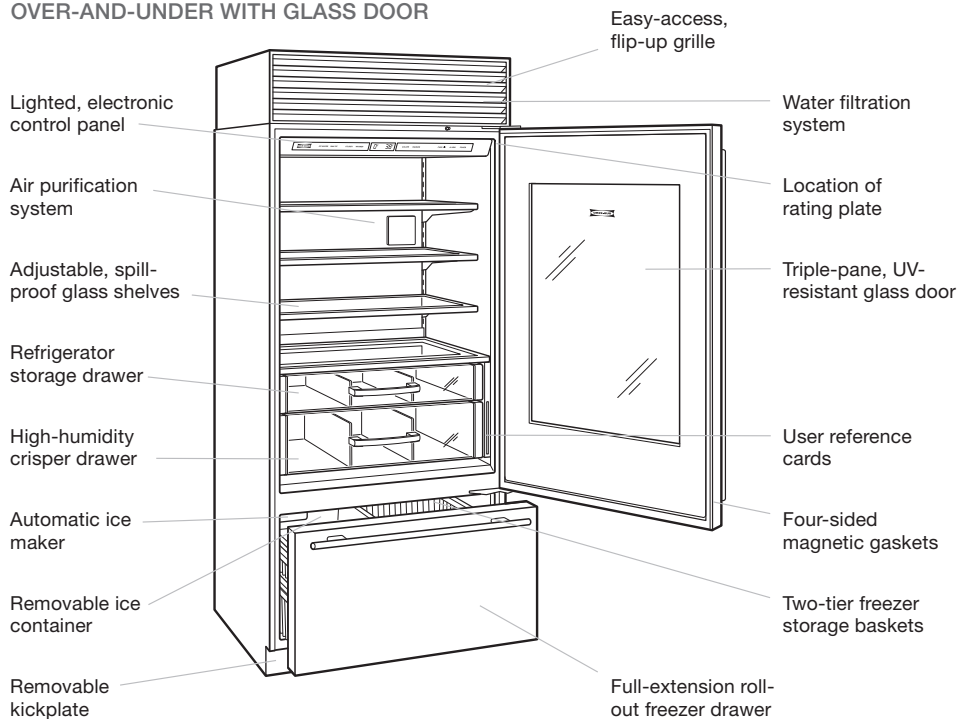
OVER-AND-UNDER



Model BI-30UG

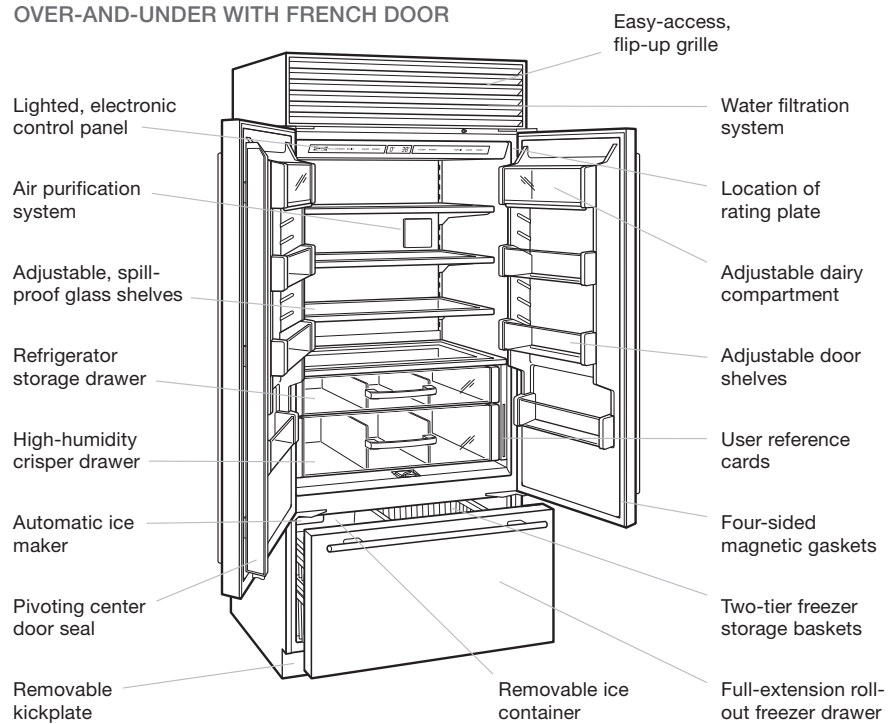
OVER-AND-UNDER WITH GLASS DOOR



Model BI-36U**OVER-AND-UNDER****Model BI-36UG****OVER-AND-UNDER WITH GLASS DOOR**

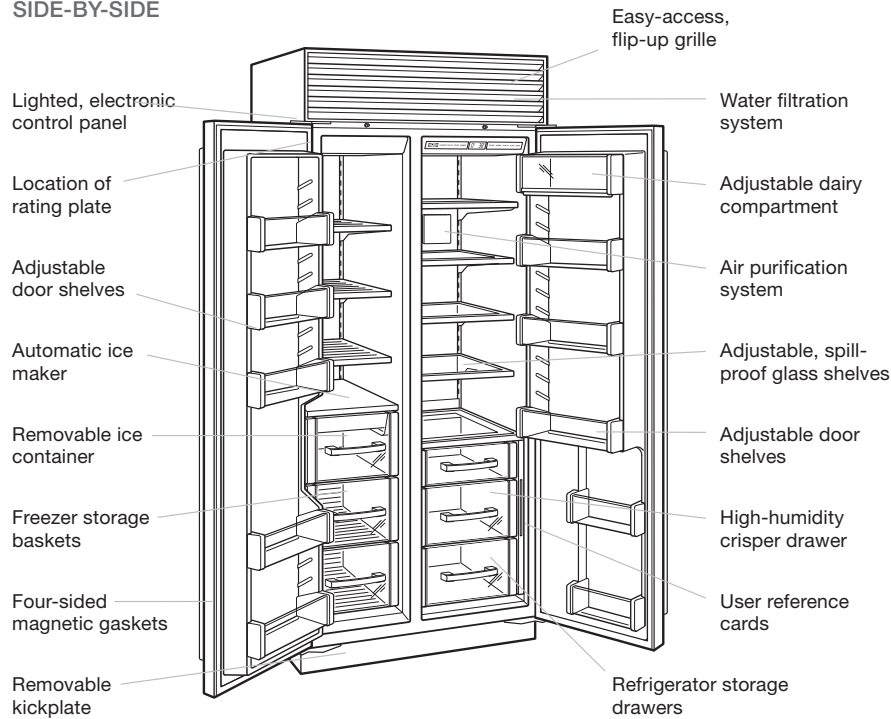
Model BI-36UFD

OVER-AND-UNDER WITH FRENCH DOOR



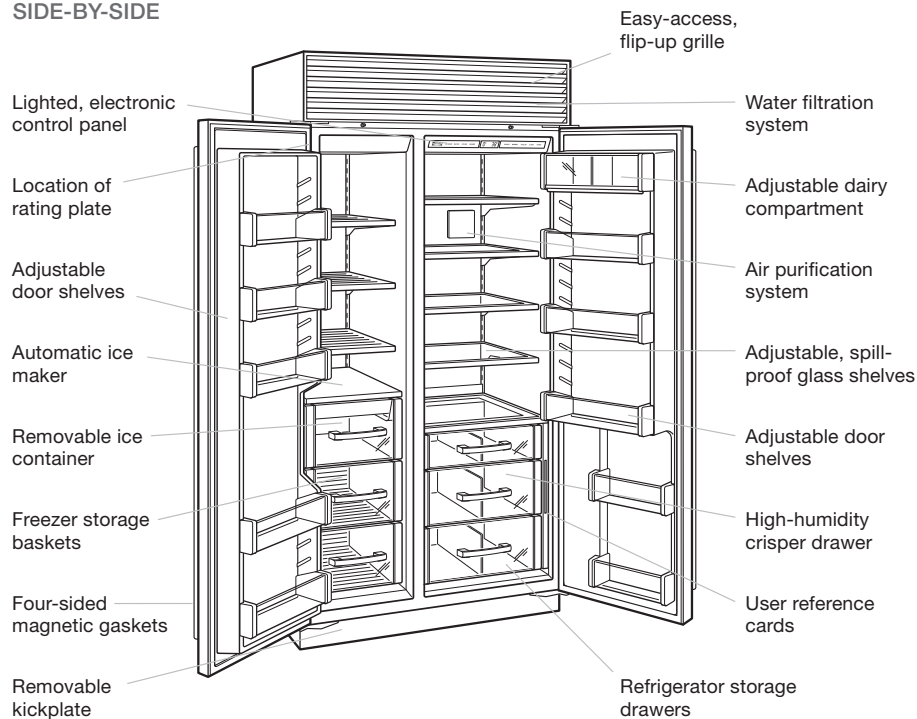
Model BI-36S

SIDE-BY-SIDE



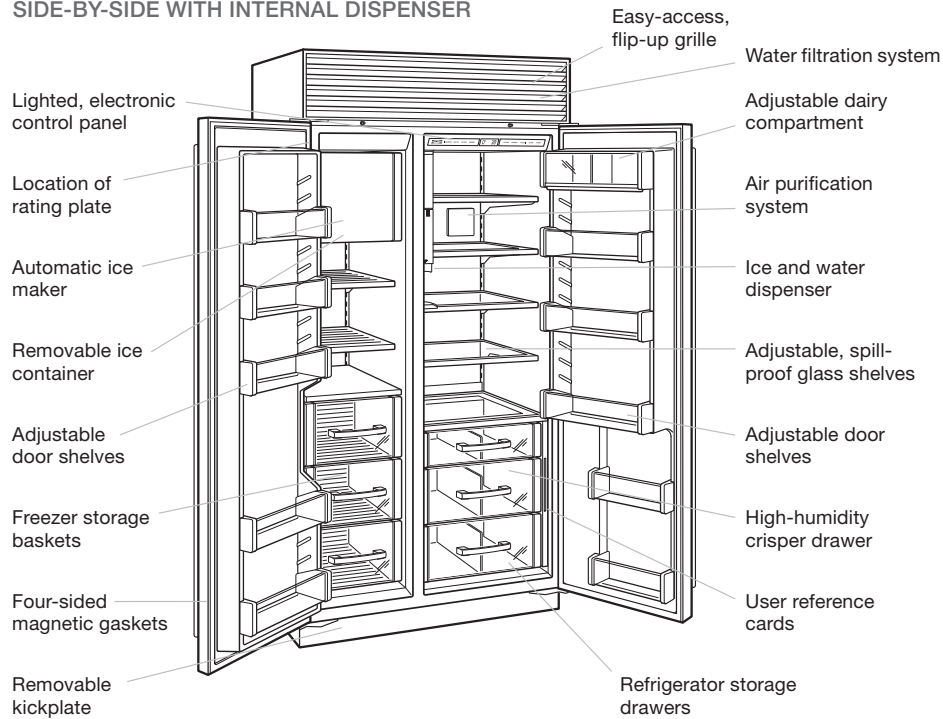
Model BI-42S

SIDE-BY-SIDE



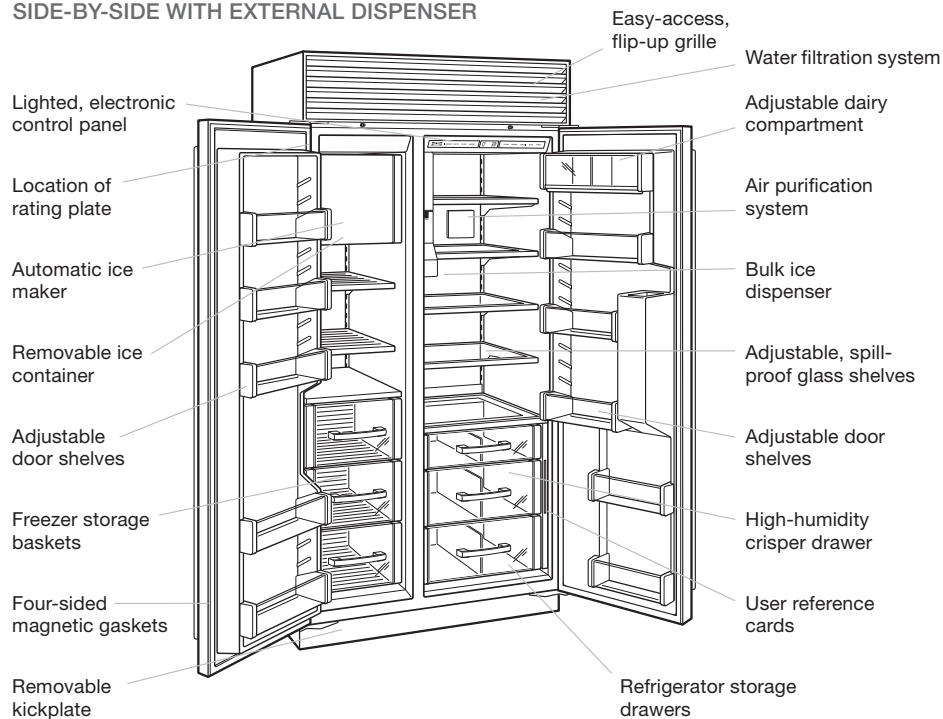
Model BI-42SID

SIDE-BY-SIDE WITH INTERNAL DISPENSER



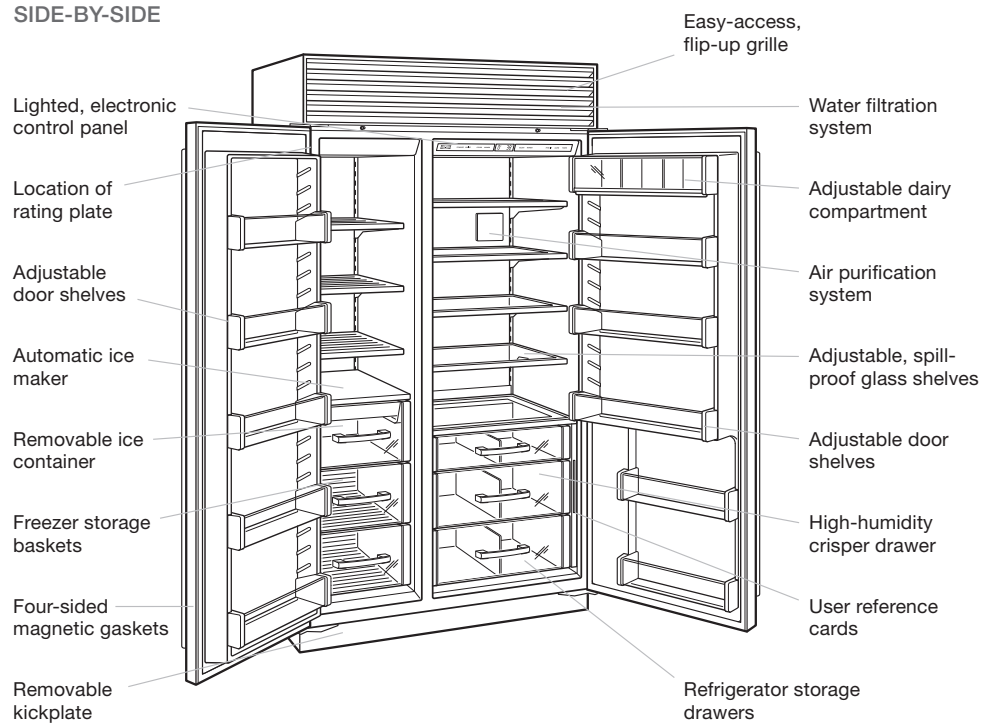
Model BI-42SD

SIDE-BY-SIDE WITH EXTERNAL DISPENSER



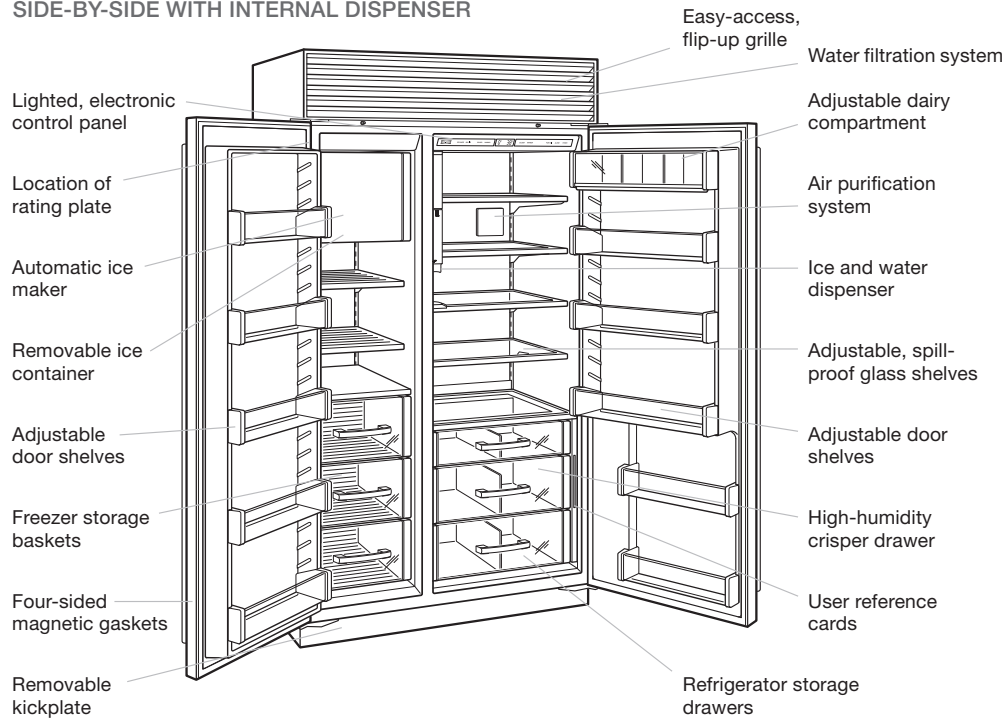
Model BI-48S

SIDE-BY-SIDE



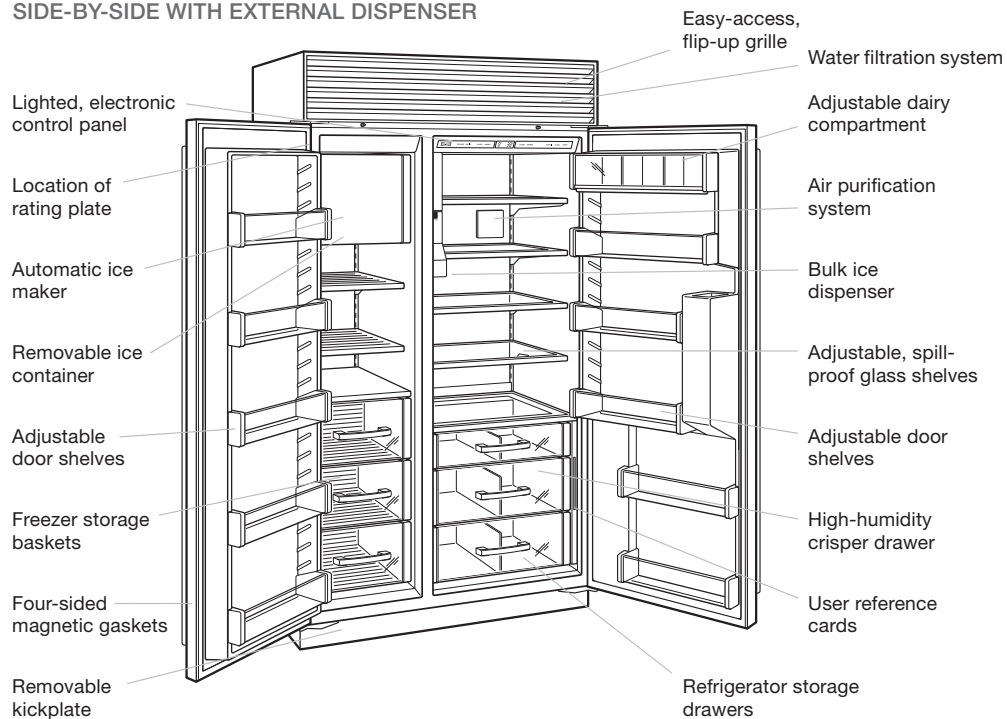
Model BI-48SID

SIDE-BY-SIDE WITH INTERNAL DISPENSER



Model BI-48SD

SIDE-BY-SIDE WITH EXTERNAL DISPENSER



Electronic Control System

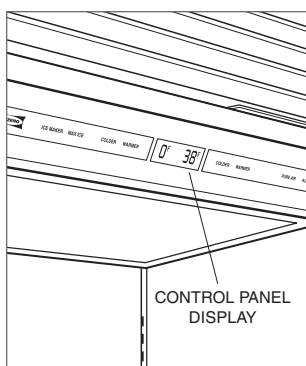
The electronic control system of your Sub-Zero built-in unit monitors and accurately displays temperatures within one degree of your preset temperature. It also monitors operation of the unit and lets you know if there's a problem. The control panel is located in the refrigerator section of all models, except model BI-36F where it is in the freezer section. Refer to the illustration below.

TEMPERATURE CONTROL

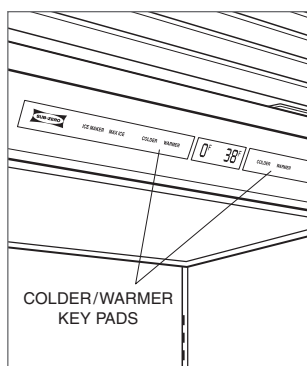
Your new built-in unit was thoroughly inspected and tested before it was shipped from the Sub-Zero factory. Temperatures are preset at 38°F (3°C) in the refrigerator section and 0°F (-18°C) in the freezer section. Temperatures are displayed in the control panel display.

For combination units, there are two sets of COLDER and WARMER key pads on the control panel, one for the refrigerator section and the other for the freezer section. Models BI-36R, BI-36RG and BI-36F have only one set of COLDER and WARMER key pads.

To adjust the temperature in either section, press the COLDER or WARMER key pads on the control panel. Refer to the illustration below.



Control panel.



Temperature adjustment.

The temperature ranges are -5°F (-21°C) to +5°F (-15°C) in the freezer section, and 34°F (1°C) to 45°F (7°C) in the refrigerator section. It is normal for temperatures to fluctuate slightly, depending on external influences such as an open door, the degree of humidity and room temperature.

IMPORTANT NOTE: Always allow 24 hours for the unit to reach the temperature you set.

TEMPERATURE DISPLAY

The electronic control system can display temperatures in Fahrenheit (°F) or Celsius (°C).

To convert Fahrenheit to Celsius, turn the unit off then back on. Within the first minute after turning the unit on, press and hold the ALARM key pad and the POWER key pad simultaneously for five seconds, then release. A 'C' will appear in the upper right of the temperature readings on the LCD. Follow the same procedure to convert from Celsius to Fahrenheit.

POWER

All Sub-Zero built-in models feature a POWER key pad on the control panel. This key pad will turn off all electrical power to the unit. When the power is off, the OFF indicator light will be visible in the control panel display. Using the POWER key pad means you do not have to shut off power at the circuit breaker or wall receptacle. The key pad can be used during service or extended vacations.

Electronic Control System

ALARM FEATURE

All built-in models have an alarm feature with an audible chime if the door is left open.

If the door is left open, the alarm will sound after 60 seconds. It can be deactivated by pressing the ALARM key pad on the control panel. When the alarm is activated, the 🔔 indicator will be visible in the control panel display.

ICE MAKER CONTROL

Built-in models with an ice maker feature an ICE MAKER key pad on the control panel. This key pad switches the power to the ice maker system on or off. When the ice maker system is on, the 🧊 indicator will be illuminated in the control panel display. The ice maker can also be turned on using the MAX ICE key pad, activating the max ice feature. The 🧊 indicator will be illuminated in the control panel display when this feature is on. Use the ICE MAKER key pad to shut down the ice maker during extended vacations.

VISUAL SERVICE DISPLAY

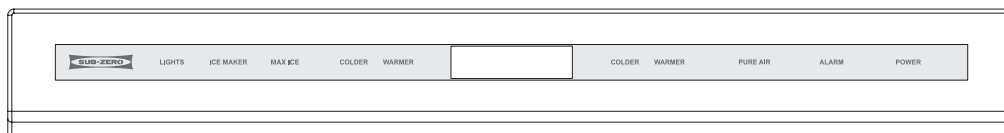
The electronic control system monitors refrigerator and freezer temperatures as well as the ice maker system. If there is a temperature or ice maker problem, you will be alerted by an illuminated or flashing 🔧 indicator in the control panel display. The 🔧 indicator may also be illuminated if the condenser needs cleaning. Before calling for service, check and see if the condenser area needs cleaning. Refer to condenser cleaning on page 29.

SABBATH MODE (STAR-K)

All built-in models feature Sabbath mode. This is for certain religious observances where the lights and ice maker function need to be turned off.

To initiate Sabbath mode, while the unit is on, press the POWER key pad so that 'OFF' is visible in the control panel display. The unit will be off. Then press and hold the POWER key pad for 10 seconds. This will turn the unit back on and will disable the lights and ice maker. To return the unit to normal operating conditions, press and release the POWER key pad.

If you have questions about Star-K compliance, visit www.star-k.org.



Control panel (model BI-30UG shown).



Control panel display.

Refrigerator Storage

STORAGE DRAWERS

To remove a storage drawer in the refrigerator section, pull the drawer out until it stops. Lift the front of the drawer slightly and pull the drawer straight forward. Refer to the illustration below.

IMPORTANT NOTE: If the door opening is limited to 90°, the shallow door shelves will need to be removed from the bottom of the door in order to remove a drawer.

To reinstall, push the drawer slides back into the refrigerator. Align the drawer with the slides, then push the drawer straight back on to the slides until it stops. Press downward on the front of the drawer to engage the slides.

DOOR SHELVES AND DAIRY COMPARTMENT

The door shelves and dairy compartment are adjustable within the guides of the door liner. Glass door models do not have door shelves or a dairy compartment.

To remove a shelf or the dairy compartment, lift it up and out from the bottom. To reinstall, push it down into the guides. Refer to the illustration below.

ADJUSTABLE GLASS SHELVES

IMPORTANT NOTE: Be sure to read the following instructions before removing or adjusting glass shelves. Use care when handling glass shelves to prevent breaking the glass or scratching the interior.

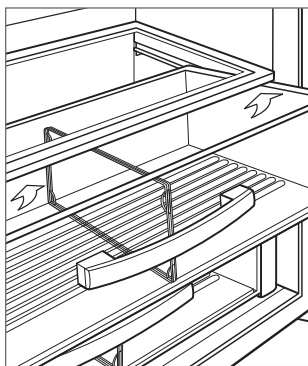
To remove or adjust a glass shelf, first tilt the shelf up at the front, then lift it up and out of the tracks on the rear wall of the refrigerator. Refer to the illustration below.

If the door opening is limited to 90°, you may need to take out door shelves in order to remove the glass shelf. Lift and pivot the end of the glass shelf nearest the door upward, and remove.

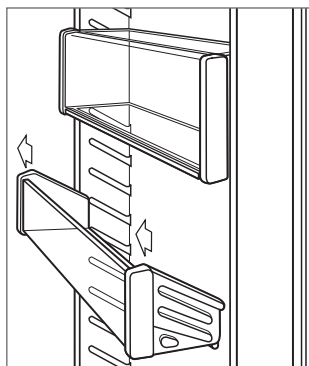
To replace a glass shelf, insert it in the tracks at the rear of the refrigerator with the front of the shelf raised slightly. As you push the shelf in, lower the front of the shelf until it locks into position.

⚠ CAUTION

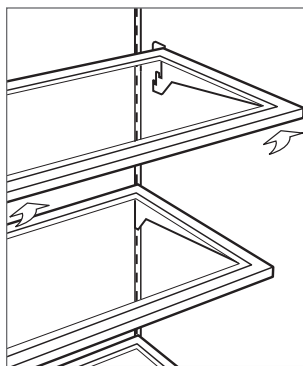
Glass shelves should warm to room temperature before immersing in warm water.



Storage drawer removal.



Door shelf removal.



Glass shelf removal.

Freezer Storage

FREEZER BASKET REMOVAL

IMPORTANT NOTE: Unload freezer baskets before removal.

Model BI-36F and side-by-side models: To remove the freezer basket, pull it out until it stops. Behind the bottom two corners of the front face of the basket are metal clips. Pull these clips toward the front of the basket, lift and rotate the basket up. Refer to the illustration below.

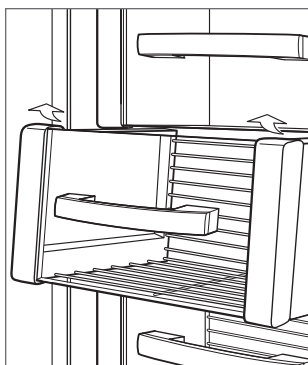
To reinstall, push the drawer slides back into the freezer. Align the basket with the slides and push the basket back onto the slides until it stops. Press down on the front of the basket to engage the basket clips with the slides.

IMPORTANT NOTE: To remove freezer baskets from models BI-36S, BI-42S, BI-42SID or BI-42SD, the basket must be raised and pulled through the opening in the door liner after disengaging the basket from the slides.

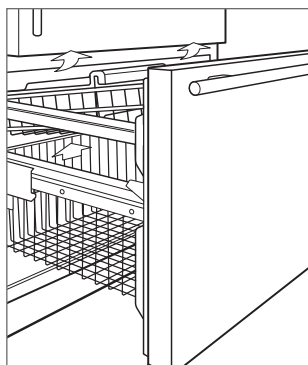
IMPORTANT NOTE: If models BI-36F or BI-36S are limited to a 90° opening, it may be necessary to remove the basket and shelf above in order to remove the basket.

Over-and-under models: To remove the upper freezer basket, lift up on the front and pull forward to release the basket. To remove the lower freezer basket, lift the basket directly upward and out. Refer to the illustration below.

To reinstall the lower freezer basket, insert the basket into the four corner retainers. To reinstall the upper freezer basket, position the basket onto the slide rails. Slide the basket towards the back until you hear a click.



Freezer basket (BI-36F and side-by-side models).



Freezer basket (over-and-under models).

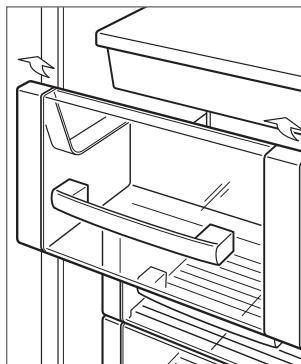
ICE CONTAINER REMOVAL

Model BI-36F and over-and-under models: To remove the ice container, pull the freezer basket or the freezer drawer out until it stops and lift the ice container out.

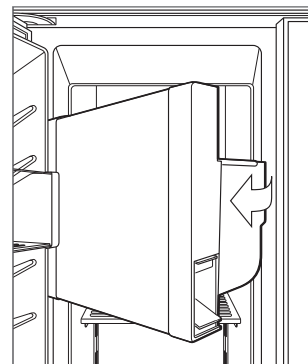
Models BI-36S, BI-42S and BI-48S: To remove the ice container, pull the container forward until it stops and lift the container to clear the carrier assembly along the back edge of the container. Once the container has cleared the assembly, pull forward and out. If the door opening is limited to 90°, use the same procedure, but when lifting the ice container out, pivot the right side of the container toward you and out. This will allow the ice container to clear the door. Refer to the illustration below.

Models BI-42SID, BI-42SD, BI-48SID and BI-48SD:

To remove the ice container, pull the container out partially, then rotate the right side of the container as you continue to pull the container out. Refer to the illustration below.



Ice container (BI-36S, BI-42S and BI-48S).



Ice container (BI-42SID, BI-42SD, BI-48SID, BI-48SD).

Ice Maker Operation

The ice maker in your Sub-Zero freezer is fully automatic and has been tested at the factory. To start making ice, activate the ICE MAKER key pad on the control panel.

IMPORTANT NOTE: The ice maker system will continue to operate even if the ice container is not in place.

When removing the ice container for an extended period, deactivate the ice maker by pressing the ICE MAKER key pad on the control panel.

ICE PRODUCTION


The automatic ice maker is designed to produce enough ice for normal family use. The timing of ice making cycles will vary depending on load conditions, door openings and room temperature. On average, you can expect a cycle of ice (eight cubes per cycle) every two hours until the container is full.

The ice maker operates on water pressure of 35 psi (2.8 bar) to 120 psi (8.2 bar). In some cases, a reverse osmosis water filter system may not be able to maintain the minimum pressure.

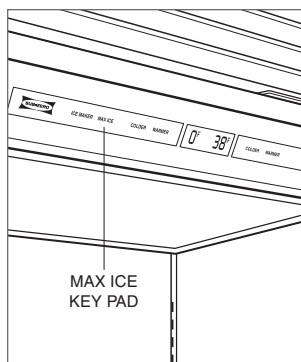
IMPORTANT NOTE: If ice is not used regularly it tends to fuse together. To avoid this, empty and replace the ice in the container as needed.

MAX ICE FEATURE

The max ice feature increases the rate of ice production for times where you need more ice than normal. The increased ice production will last for 24 hours, at which time it will return to the normal production level. You can expect about a 40% increase in ice production when this feature is turned on.

To initiate the max ice feature, press the MAX ICE key pad on the control panel. The  indicator will be visible in the control panel display. Refer to the illustration below.


To turn off the max ice feature, simply press the MAX ICE key pad again and the unit will return to normal ice production.



Max ice key pad.

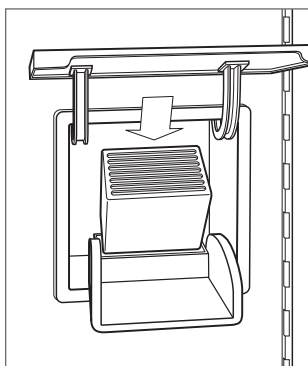
Air Purification System

Sub-Zero built-in models, except model BI-36F, include an advanced air purification system. This system reduces bacteria, odors, and even ethylene gas, which causes premature ripening in fruits and vegetables. The air purification cartridge has been factory installed and is located inside the refrigerator section, on the right side of the back wall.

The air purification cartridge will last for approximately one year. The  indicator will flash in the control panel display when the cartridge needs to be replaced. To replace, grab the outside cover from the bottom and pull it forward. It will flip up and expose another flap and the cartridge. Refer to the illustration below. Pull the flap forward from the top, which will cause the cartridge to pop out of position. Remove the cartridge.

To replace, put the new cartridge into place, with the connector pointing down. Once in place, close the flap until you hear a click. Then flip down the outside cover until it closes against the back wall.

Once the air purification cartridge has been replaced, press and hold the PURE AIR keypad on the control panel for five seconds to reset the air purification indicator.



Air purification cartridge.

REPLACEMENT CARTRIDGES

Replacement Sub-Zero air purification cartridges can be ordered online at subzerowolfstore.com. For questions, contact Sub-Zero customer care at 800-222-7820.

IMPORTANT NOTE: The warranty for the air purification cartridge supplied with the unit only covers defects in materials or workmanship and not replacement due to normal use.

⚠ CAUTION

The air purification system complies with applicable Federal requirements regarding incidental exposure to ultraviolet light. Lamp contains mercury. Manage in accordance with disposal laws. Go to earth911.org or call 800-222-7820.

Water Filtration System

All Sub-Zero built-in models except models BI-36R and BI-36RG feature a water filtration system that supplies filtered water to the ice maker and water dispenser (dispenser models) to produce great-tasting water and ice. The water filter has been factory installed behind the grille assembly. Refer to the illustration below.


When using the water filter for the first time, it is necessary to clear any air from the water system and allow the filter to assist in cleaning the water lines. For non-dispenser models, this is done by discarding the first two full containers of ice. For dispenser models, dispense multiple glasses of water for a period of two minutes.


IMPORTANT NOTE: The water system and installation must comply with applicable state and local regulations.

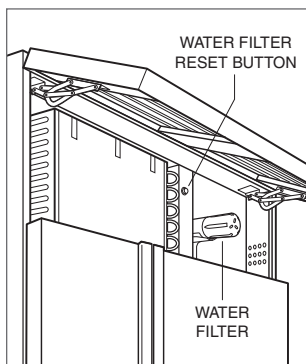
WATER FILTER CARTRIDGE MONITOR

It is important that the operation, maintenance and filter replacement requirements be carried out as scheduled. The water filter cartridge is rated for 750 gallons (2839 L) or one year, whichever comes first. The electronic control system monitors the life of the water filter cartridge and indicates when it needs to be replaced.

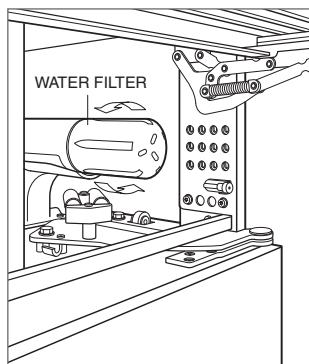
WATER FILTER CARTRIDGE REPLACEMENT

When it is time to replace the water filter cartridge, the  indicator will be visible in the control panel display. Follow these steps to replace the water filter cartridge:

- 1) To access the water filter, pull out on the bottom edge of the grille assembly and tilt the grille frame forward.
- 2) To remove the old filter cartridge, simply rotate the cartridge counterclockwise one-quarter turn and pull it out. Refer to the illustration below. There will be water in the filter cartridge, so it is normal for a small amount to spill out.
- 3) Remove the new filter cartridge from its packaging and carefully remove the plastic cap.
- 4) Insert the new filter into the manifold and turn clockwise until the filter is seated.
- 5) Once the filter cartridge has been replaced, press and hold the water filter reset button for five seconds in order to reset the water filter life monitor. The filter life monitor has been successfully reset if the  indicator is no longer displayed in the control panel display. Refer to the illustration below.



Location of water filter.




Water filter cartridge removal.

Water Filtration System

WATER FILTER CARTRIDGE REPLACEMENT

IMPORTANT NOTE: For non-dispenser models, the first two full containers of ice produced should be discarded after a new water filter cartridge has been installed. Allow 24 hours before discarding the first container of ice. For dispenser models, dispense several glasses of water for a period of two minutes. This will help clean the water system and clear air from the line.

Although it is designed to last for up to one year of use, the actual life of the water filter cartridge may vary with water supply conditions. Therefore, it is recommended that the cartridge be replaced when the  indicator is displayed, if the ice cubes become hollow or smaller, or the water flow from the dispenser has slowed significantly.

IMPORTANT NOTE: The warranty for the water filter cartridge supplied with the unit only covers defects in materials or workmanship and not replacement due to normal use.

REPLACEMENT CARTRIDGES

Replacement Sub-Zero water filter cartridges can be ordered online at subzerowolfstore.com. For questions, contact Sub-Zero customer care at 800-222-7820.

WATER FILTRATION SYSTEM OPTIONS

If you choose not to use the water filtration system, the system can be placed in water filter bypass mode by simply removing the water filter cartridge.

IMPORTANT NOTE: A reverse osmosis water filter system may not maintain the minimum water pressure needed for the water filter to operate properly. It is recommended that the water filter cartridge be removed from the unit if a reverse osmosis system is utilized in the household.

Ice and Water Dispenser

INTERNAL DISPENSER MODELS

For internal dispenser models BI-42SID and BI-48SID, ice and chilled water is provided through the dispenser in the refrigerator section of the unit. The refrigerator door must be opened to access the dispenser.

IMPORTANT NOTE: Make sure the dispenser key pads are clean and dry to avoid problems with dispenser operation.

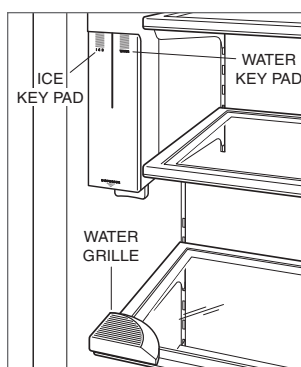
The dispenser was designed to accommodate a 16-oz (.5 L) pint glass. Larger containers may be used however some may be too large which could compromise the effectiveness of the dispenser.

The water tank holds approximately 50 oz (1.5 L) of filtered, chilled water. After the tank has been filled for the first time or if all 50 oz (1.5 L) have been dispensed at one time, drops of water may collect in the removable water grille which is located on the shelf directly below the dispenser.

To operate the internal dispenser, open the refrigerator door and place a glass under the dispenser chute, located on the left interior wall of the refrigerator section. For ice, press and hold the ICE key pad on the dispenser until you have the ice you need. For water, press and hold the WATER key pad until the glass is filled. Refer to the illustration below.

⚠ CAUTION

Limit continuous ice and water dispenser operation to seven minutes or less, to avoid damage to the unit.



Internal dispenser.

Ice and Water Dispenser

EXTERNAL DISPENSER MODELS

For external dispenser models BI-42SD and BI-48SD, the ice and water dispenser in the refrigerator door gives you both ice and chilled water without having to open the door.

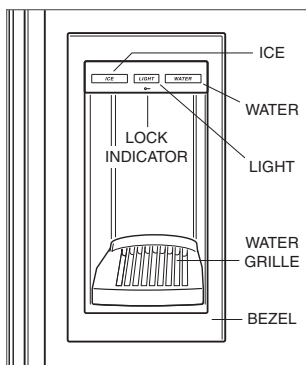
IMPORTANT NOTE: Make sure the dispenser key pads are clean and dry to avoid problems with dispenser operation.

The water tank holds approximately 50 oz (1.5 L) of filtered, chilled water. After the tank has been filled for the first time or if all 50 oz (1.5 L) have been dispensed at one time, drops of water may collect in the removable water grille which is located at the bottom of the glasswell. Because there is no drain in this area, do not pour water into the water grille.

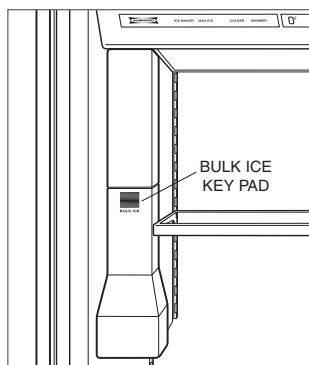
To operate the external dispenser, set a glass on the water grille of the glasswell. For ice, press and hold the ICE key pad on the glasswell until you have the ice you need. For water, press and hold the WATER key pad until the glass is filled. Refer to the illustration below.

Models BI-42SD and BI-48SD have a feature that limits the maximum amount of ice that is dispensed each time the ICE key pad on the glasswell is pressed.

For metered ice, hold the ICE key pad for approximately two seconds. The dispenser will meter out ice for about two seconds, collect the ice directly above the glass, then drop the ice into the glass. If less ice is desired, hold the ICE key pad for less than two seconds. For more ice, hold the ICE key pad until the dispensing cycle repeats.



External dispenser glasswell.



Bulk ice dispenser.

For larger quantities of ice, open the refrigerator door and place an ice container under the dispenser chute located on the left interior wall of the refrigerator section. Press the BULK ICE key pad on the dispenser until you have the ice you need. Refer to the illustration.

⚠ CAUTION

Limit continuous ice and water dispenser operation to seven minutes or less, to avoid damage to the unit.

DISPENSER LIGHT

For models BI-42SD and BI-48SD, there are three lighting states that can be cycled by pressing the LIGHT key pad on the glasswell; all lights OFF, all lights ON (blue key pad and white glasswell) and key pad lights ON only.

During water or ice dispensing, all lights will illuminate until dispensing is complete, then lights will return to their previous state.

DISPENSER LOCK

For models BI-42SD and BI-48SD, the lock feature is used to prevent unintended ice and water dispensing. When the dispenser is locked, all key pads on the glasswell are deactivated to allow for cleaning or to prevent small children from using the dispenser.

To activate the lock feature, hold the LIGHT key pad on the glasswell until the key pad lights flash once and the red LOCK icon is illuminated (approx five seconds). The lights will remain in the state they were in before the lock feature was activated.

To deactivate the lock feature, hold the LIGHT key pad until the key pad lights flash once and the red LOCK icon is no longer illuminated (approx five seconds). The lights will remain in the state they were in before the lock feature was deactivated.

Ice and Water Dispenser

DISPENSER INITIAL USE


After the initial ice maker start-up for all dispenser models, discard the first few batches of ice, the ice may contain impurities from the new plumbing connections.

The first time you use the water dispenser for all dispenser models, purge the water system and storage tank for three minutes. This will clear any air in the system, along with impurities from the new plumbing connections.

Initially, for water to dispense properly, the WATER key pad must be pressed and held until water flows from the dispenser. You may have to hold the key pad for 60 seconds for water to fill the internal reservoir tank.

IMPORTANT NOTE: The chilled water reservoir tank is mounted inside the refrigerator section. It will take several hours to chill the water to refrigerator temperature during the original fill or after a lot of water is used.

ICE DISPENSER OPERATING TIPS

- If there is no ice, make sure the ice maker system is turned on and  indicator is illuminated in the control panel display.
- Make sure that the water filter cartridge is in place or that the water filtration system is in bypass mode by removing the filter.
- Make sure there is a supply of ice in the ice container. Refer to ice container removal on page 17.
- Make sure the ice container is all the way in and engaging the auger motor at the back of the container. If it is not all the way back, push on the ice container and press the ICE key pad on the glasswell at the same time.
- Press the ICE key pad. If you do not hear auger motor noise, wait five minutes, then try again. If you do not hear auger noise after the second try, contact Sub-Zero factory certified service.
- If the ice dispenser is not used for a long period, the ice may fuse together. To avoid this, empty the ice container as needed.

CAUTION

Use a sturdy glass to catch ice. Fragile glasses can break. Also, for external dispenser models, make sure the glass is sitting vertically on the water grille to avoid breakage. For internal dispenser models, make sure the glass is securely pressed against the glass tab to avoid breakage.

Operations

DOOR AND DRAWER CLOSING

Over-and-under models: The refrigerator door has a door closing cam to help in closing the door. With the door opened to about 110°, the cam will hold in the open position if the door is stopped. As you close the door, the cam will take over at about 15° to help close the door.

The freezer drawer has a self-closing mechanism. The incline, built into roller assemblies on the drawer, uses gravity to assist in closing the drawer.

If the built-in unit is positioned in a corner, you may want to install an optional door stop, which limits door opening to 90°. This door stop is provided with each built-in model and is shipped in a plastic bag in the grille area.

All refrigerator, all freezer and side-by-side models: The refrigerator and freezer doors have spring-loaded closure mechanisms. As the doors are closed, the door closure engages to help close and seal the doors. A 90° door stop is provided with each unit and is shipped in a plastic bag in the grille area.

CONDENSER FAN MOTOR

All built-in models have a fan behind the grille to cool the compressor area. This fan runs with either compressor.

AUTOMATIC DEFROST

Sub-Zero built-in models are equipped with an automatic defrost system. The refrigerator section will defrost during each off cycle of the refrigerator compressor. The freezer section is controlled by an energy-saving adaptive defrost system, which defrosts as needed.

Sounds

You may hear some noises in the normal operation of the built-in unit. Surrounding acoustics like walls, floors and cabinets may affect the sound of your unit. For example, a gurgling or running water sound is probably refrigerant circulating through the tubing. For external dispenser models, the ice dispenser motor inside the refrigerator door closes five seconds after either the ICE or WATER key pad is released.

During the ice maker cycle you may hear the sound of ice dropping into the container or the water valve operating while refilling the ice maker with water. During the freezer defrost you may hear crackling or sizzling as the heat from the defrost element clears the frost from the freezer coil and water runs into the water pan.

While the compressors are in operation, you may hear a slight hum. During the start-up and shutdown of the compressor, you may feel vibration for a few seconds.

Some of these noises may be enhanced when the doors of the unit are open.

Lighting Information

IMPORTANT NOTE: When a refrigerator or freezer door is left open for a long time, the lights may go off. This protects the internal parts from overheating. To reset the light system, close the door for 15–30 minutes.

Your Sub-Zero built-in unit contains unique 40-watt appliance bulbs in the refrigerator and freezer sections.


⚠ CAUTION

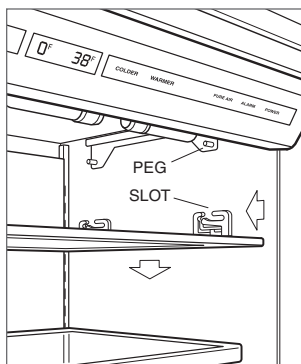
Shut off power at the control panel before changing light bulbs. Wear protective gloves when handling bulbs.

OVERHEAD LIGHTING

To replace the light bulbs, you will need to remove the light diffuser in the top of the unit. Place your hands under the light diffuser and slide back firmly, until the slots on the sides of the diffuser drop past the bracket pegs. Lower the light diffuser to remove. Refer to the illustration below.

To reinstall, align the slots of the light diffuser onto the bracket pegs. Then pull forward fully so the tabs on the slots engage the pegs on the bracket.

Glass door models: Like all built-in units, lights in glass door models will fully illuminate when the door is open. With models BI-36RG, BI-30UG and BI-36UG, however, you have the option of having subdued lighting even with the door closed. You can easily turn this feature off by pressing the LIGHT ON/OFF key pad on the control panel. The  indicator will appear when accent lights are enabled.



Overhead lighting.

Lighting Information

FREEZER LIGHTING

Over-and-under models: Freezer lighting is located in upper front section of the freezer compartment. To remove the light diffuser, gently compress the diffuser to release it from the supporting guides.

Models BI-36S, BI-42S and BI-48S: Freezer basket lighting is located above the ice container. To access the light bulb, remove the ice container and push the ice container assembly to the back of the unit. Once the assembly is against the back wall of the unit, the bulb will be accessible under the fixed shelf in front of the ice maker.

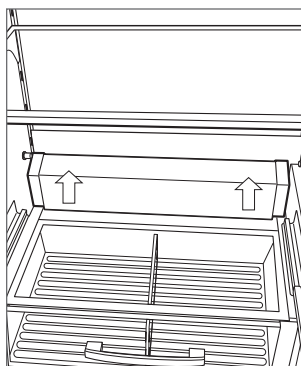
Models BI-42SID, BI-42SD, BI-48SID and BI-48SD: Freezer lighting above the ice container is accessible by removing the ice container. Refer to ice container removal on page 17. Once the container has been removed, remove the light diffuser as described in overhead lighting on the previous page.

Freezer lighting below the ice container is accessible by removing the light diffuser. To remove the light diffuser, press the plastic lip up and pull the diffuser out of the supporting guides.

Freezer basket lighting is located below the fixed shelf on the back wall of the freezer. To access the light diffuser, first remove the freezer basket below the fixed shelf. To remove the light diffuser and access the light bulb, gently compress the diffuser to release it from the supporting guides.

CRISPER LIGHTING

Crisper drawer lighting is located behind the upper crisper drawer and mounted to the back wall of the refrigerator. To remove the light diffuser, first remove the crisper drawer and upper crisper shelf. Place both hands under the bottom right and left sides of the light diffuser and push upward. Refer to the illustration below.



Crisper lighting.

Cleaning

INTERIOR CLEANING

To clean interior surfaces, the water grille for internal dispenser models and all other removable parts, wash with a mild solution of soap and lukewarm water with a little baking soda. Rinse and dry thoroughly. Avoid getting water on lights and the control panel.

When cleaning an over-and-under or side-by-side model, it is possible to turn off one section of the combination unit for an extended period without disrupting operation of the other.

First, turn the unit off. Press and hold the WARMER key pad of the section you want to disable. While holding the WARMER key pad, press the POWER key pad. Then, release both key pads. Double dashes will appear in the control panel display. Refer to the illustration below.

Repeat the process to turn the section back on. Refer to electronic control system on page 14.

⚠ CAUTION

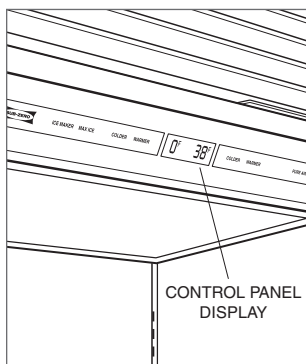
Do not use vinegar, rubbing alcohol or other alcohol-based cleaners on any interior surface.

⚠ CAUTION

Do not submerge or pour hot water over cold glass shelves.

GLASSWELL CLEANING

To clean the glasswell of external dispenser models BI-42SD and BI-48SD, use a mild solution of soap and water with a little baking soda. Remove the dispenser water grille to wipe up any spills. To remove the water grille, press down on the front left corner of the grille and lift it out. For the stainless steel areas of the glasswell, refer to stainless steel exterior cleaning on the following page.



Control panel display.

Cleaning

STAINLESS STEEL EXTERIOR

To clean the exterior of a stainless steel model, use a soft, nonabrasive stainless steel cleaner like Signature polish and apply with a soft lint-free cloth.

Signature polish is available from Signature Limited Laboratory, P. O. Box 13436, Dayton, Ohio 45413, or call 877-376-5474.

To bring out the natural luster of the stainless steel, lightly wipe the surface with a water-dampened microfiber cloth followed by a dry polishing chamois. All work should follow the grain direction of the finish. Better results are obtained by keeping the cloth in continuous contact with the stainless steel.

⚠ CAUTION

Do not use a metallic or highly abrasive cleaner or cloth, as this will scratch the stainless steel finish.

CONDENSER CLEANING

For all built-in models, the condenser is located behind the flip-up grille. To access, pull out on the bottom edge of the grill and tilt forward. Using a soft bristle brush, vacuum to remove dust and lint from the condenser area. Refer to the illustration below for location of the condenser.

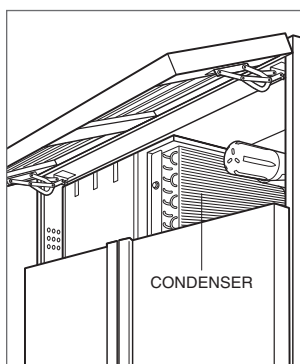
IMPORTANT NOTE: To avoid bending the condenser fins, be sure to vacuum in the direction of the fins (up and down). Clean the condenser area every three to six months.

⚠ CAUTION

Before cleaning the condenser, shut off power to the unit at the control panel. Wear gloves to avoid injury from sharp condenser fins.

⚠ CAUTION

Failure to clean the condenser could result in temperature loss or mechanical failure or damage.



Location of condenser.

Vacation Time

For extended vacations, shut off power to the built-in unit. Empty the unit and block the doors open slightly. A one-inch space will let fresh air in to keep the interior dry and fresh. Upon return, the water filter should be discarded and replaced with a new filter before start up.

For short vacations, remove all perishable items. Shut off the ice maker and empty the ice container. Do not change the electronic control settings.

If your religious observances require turning off the lights and ice maker, refer to Sabbath mode on page 15.

CAUTION

Be sure to block doors open when the unit is not in service to avoid the buildup of moisture, which could attack metal interior surfaces.

Keeping Food Fresh

Your Sub-Zero unit features our unique dual compressor refrigeration system to keep food fresher longer. However, the quality and safety of your food also depends on how you handle it.

The information in this section gives you the most up-to-date handling and storage recommendations to help you keep food at its best. If you have specific questions that are not addressed here, contact a university, county extension service or your local utility company.

Most food inevitably deteriorates over time. From the very beginning until it is consumed, food undergoes changes. Microorganisms get into food, multiply and cause spoiling.

Enzymes that occur naturally in food continue the ripening process even after the food is harvested. Improper temperatures cause food to deteriorate faster. Changes in humidity cause wilting and shriveling that can lead to spoiling.

Sub-Zero's dual refrigeration system is specifically designed to combat these changes and keep your food fresh longer. The individual refrigerator and freezer systems have been designed to maintain accurate, consistent temperatures and proper humidity levels for longer food life expectancy. Dual refrigeration eliminates transfer of fresh food odors to frozen food or ice and does not freeze the moisture out of the air in the fresh food section.

In addition, good handling practices can minimize the rate of changes in food.

HANDLING RECOMMENDATIONS

- Follow the recommended storage times and temperatures in this guide. Your Sub-Zero unit helps to slow the ripening process by tailoring temperatures to each section as needed.
- Use specially designed compartments for dairy foods, deli foods and fresh produce. These compartments maintain temperature and humidity levels that keep specific food groups fresh.
- Rotate food in refrigeration units, using a first-in, first-out system.
- When food does spoil, it's usually obvious. It becomes moldy, has an off-odor and looks rotten. But there are times when spoiling may not be so apparent. If you think a food has been stored too long, discard it. Do not taste it to check if it's okay.

Keeping Food Safe to Eat

Most food-borne illness is caused by bacteria such as staphylococcus, salmonella, e-coli and clostridium botulinum (the bacteria that causes botulism). These bacteria grow rapidly at temperatures between 40°F (4°C) and 140°F (60°C), a range that's called the "danger zone". Never leave food in the danger zone for more than two hours. When the bacteria have multiplied to the millions in warm temperatures, they cause illness. Some bacteria cause flu-like symptoms, while others cause serious illness or even death. Young children, the elderly and people who are already ill are more likely to become sick from food poisoning.

To reduce your risk of food-borne illness, use the following techniques to keep your food safe to eat:

WHEN YOU'RE SHOPPING

- Place packages of raw meat, seafood or poultry in plastic bags to keep them from dripping on other foods.
- Shop for meat, seafood and poultry last. Do not leave these foods in a hot car when you've finished shopping. Take along a cooler in hot weather or when you have to travel long distances.
- Check 'use by' and 'sell by' dates on foods to make sure they're fresh. Use extra care when buying deli food. Buy only the amount you will use in 1–2 days. Discard hot or cold deli food that has been at room temperature for more than two hours.

WHEN YOU STORE FOOD

- Monitor temperatures of the refrigerator and freezer sections on the electronic control panel of your Sub-Zero unit. Keep the refrigerator temperature at 40°F (4°C) or below and freezer temperature at 0°F (-18°C).
- Follow the recommended refrigerator and freezer storage times and temperatures in this guide.
- Store raw meat, poultry and seafood separate from other foods. Keep juices from these packages from dripping on other food.
- Never taste food that looks or smells strange to test its freshness. Discard it.
- For refrigerator storage, leave raw meat, poultry and seafood in its original wrapper unless it is torn. Repeated handling can introduce bacteria to these foods.
- Wrap food stored in the refrigerator in foil or plastic wrap, or place it in plastic bags or airtight containers to keep it from drying out. Date all packages.
- For freezer storage, use freezer wrap, freezer-quality plastic bags or aluminum foil over the commercial wrap if foods will be stored in the freezer for more than a couple of months. This minimizes dehydration and quality loss. Single layers of aluminum foil may tear and cause freezer burn.

Keeping Food Safe to Eat

WHEN YOU PREPARE FOOD

- Clean everything that comes in contact with food.
- Wash your hands for 20 seconds before and after handling food.
- Sanitize counters, equipment and utensils after handling raw meat, seafood or poultry. Rinse with a diluted chlorine bleach solution of one teaspoon to one quart of water.
- Use clean kitchen towels, sponges and cloths. Replace sponges every few weeks.
- Use disposable plastic gloves if you have an infected cut or burn on your hands.
- Thaw food in the refrigerator or microwave oven, not on the counter. When you thaw food in a microwave oven, cook it immediately.
- Marinate food only in the refrigerator.
- Rinse poultry and seafood in cold water before cooking.
- Avoid cross-contamination in preparing food. Keep raw meat, poultry and seafood and their juices away from other food. For example, do not use the same surface and utensils for preparing raw meat, poultry and seafood that you use for preparing salad ingredients.
- Thoroughly clean your plastic and wooden cutting boards. Wash with hot water and soap and rinse with a diluted chlorine bleach solution of one teaspoon to one quart of water.

WHEN YOU COOK FOOD

- Cook meat to an internal temperature of 165°F (75°C) or above and poultry to 180°F (80°C) or above. For cuts more than two inches thick, use a meat thermometer to check the temperature. For thinner cuts, clear juices (not pink) are a sign of doneness.
- If you are cooking frozen meat or poultry that has not been defrosted, increase the cooking time to 1½ times the time required for thawed items.
- Roast meats or poultry in oven temperatures of 325°F (165°C) or above.
- Cook eggs until the yolk and white are firm, not runny.
- Do not use recipes in which eggs remain raw or partially cooked.
- If your microwave has a temperature probe, use it. Check temperatures of meat and poultry in at least three spots. Rotate foods during microwaving.
- Do not taste raw or partially cooked meat, poultry, eggs or fish.

WHEN YOU HAVE LEFTOVERS

- Refrigerate or freeze cooked leftovers in small, covered containers within two hours after cooking. Make sure there is adequate air space around the containers so that food can cool down quickly.
- Remove the stuffing from meat or poultry and store it separately.
- Date packages of leftovers and use within a safe period of time.
- Cover and reheat leftovers thoroughly before serving.
- Bring sauces, soups and gravy to a boil. Heat other foods to 165°F (75°C).
- If you think food may be spoiled, discard it. When in doubt, throw it out.

Fresh Food Storage

Shelf life of fresh foods varies depending on how fresh it is when you buy it. To keep your food fresher longer, follow the recommended storage tips.

Vegetables: Wash vegetables in cool water and drain. Store in airtight containers or plastic wrap. Vegetables stay fresh longer in high humidity storage.

Fruits: Wash and dry fresh fruits. Store more aromatic fruits in plastic bags. Most fruits stay fresh longer in low humidity storage.

Prepackaged meats: Store in original packaging. After opening, rewrap tightly in plastic wrap or aluminum foil.

Eggs: Store eggs unwashed in their carton or a portable egg tray. Use within three weeks.

Milk, cream and cottage cheese: Keep carton closed. Store on refrigerator shelf and use within 1–2 weeks.

Cheese: Store in original packaging until ready to use. After opening, rewrap tightly in plastic wrap or aluminum foil.

Leftovers: Let cool and cover tightly with plastic wrap or foil. Airtight plastic containers work well to prevent drying out and odor transfer.

ETHYLENE

Some fruits and vegetables will produce ethylene, a gas that initiates the ripening process. Ethylene can cause premature ripening in some foods, while in others, it can actually cause damage. To reduce unnecessary spoilage of your fresh produce, do not store ethylene producing fruits and vegetables with those that are ethylene sensitive. Refer to the chart on page 37.

Frozen Food Storage

Freezer storage: Wrap foods in material designed for frozen food storage. The wrap must seal out air and moisture. Do not refreeze thawed meats.

Ice cream: The firmness of the ice cream will depend on its cream content. Higher quality ice creams usually have a higher cream content, requiring colder freezer temperatures to maintain their firmness. Soft ice cream is not always an indication of a temperature problem.

Make sure your refrigerator and freezer doors close freely and completely. Overloading will affect temperatures inside the unit. Do not fill your freezer with large quantities of unfrozen foods expecting them to fast freeze. Give the freezer ample time to circulate cold air around unfrozen items before adding additional items.

SUGGESTED FOOD STORAGE

The food storage charts on the following pages give you specific information to help you keep food safe and keep it at its best quality. The recommended storage temperatures will help you determine optimal storage conditions for your food. As a general rule, food that is handled properly and kept at temperatures below 40°F (4°C) will be safe to eat.

Storing food at temperatures below 40°F (4°C) keeps it out of the danger zone. The storage times for refrigeration will help keep food from spoiling or becoming dangerous to eat. The time limits for frozen foods are to maintain flavor and texture. Food kept frozen longer than the recommended time will still be safe to eat, but its quality may diminish.

Fish, Meats and Poultry

| | Recommended Temperature | Storage Life (refrigerator) | Storage Life (freezer)* | Comments |
|---|-------------------------|-----------------------------|-------------------------|---|
| FRESH FISH AND SEAFOOD | | | | |
| cod, flounder, haddock | 34°F (1°C) | 2 days | 6 months | Freeze in original wrap up to 2 weeks. Use freezer wrap, freezer-quality plastic bags or aluminum foil over the commercial wrap if foods will be frozen for more than a couple of months. |
| sole bluefish, perch | 34°F (1°C) | 2 days | 2–3 months | |
| mackerel, salmon | 34°F (1°C) | 4 days | 5–9 months | |
| shrimp, oysters | 34°F (1°C) | 1 day | 6 months | |
| FRESH MEAT | | | | |
| beef steaks, roasts | 34–35°F (1–2°C) | 3–5 days | 6–12 months | Freeze in original wrap up to 2 weeks. Use freezer wrap, freezer-quality plastic bags or aluminum foil over the commercial wrap if foods will be frozen for more than a couple of months. |
| lamb chops, roasts | 34–35°F (1–2°C) | 3–5 days | 6–9 months | |
| pork and veal chops, roasts | 34–35°F (1–2°C) | 3–5 days | 4–6 months | |
| variety meats (tongue, liver, etc.) | 34–35°F (1–2°C) | 1–2 days | 3–4 months | |
| HAMBURGER, GROUND AND STEW MEATS | | | | |
| hamburger, stew meats, ground turkey, veal, pork, lamb and mixtures | 34–35°F (1–2°C) | 1–2 days | 3–4 months | Freeze in original wrap up to 2 weeks. Use freezer wrap, freezer-quality plastic bags or aluminum foil over the commercial wrap if foods will be frozen for more than a couple of months. |
| HOTDOGS AND LUNCH MEATS | | | | |
| hotdogs (opened package) | 34–35°F (1–2°C) | 1 week | 1–2 months | Freeze in freezer wrap. Check ‘sell by’ dates. Do not use more than 1 week after this date. |
| hotdogs (unopened package) | 34–35°F (1–2°C) | 2 weeks | 1–2 months | |
| lunch meats (opened package) | 34–35°F (1–2°C) | 3–5 days | 1–2 months | |
| lunch meats (unopened package) | 34–35°F (1–2°C) | 2 weeks | 1–2 months | |
| BACON AND SAUSAGE | | | | |
| bacon | 34–35°F (1–2°C) | 7 days | 1 month | Keep wrapped, and store at recommended refrigerator temperatures. |
| raw sausage (pork, beef, turkey) | 34–35°F (1–2°C) | 1–2 days | 1–2 months | |
| smoked breakfast links or patties | 34–35°F (1–2°C) | 7 days | 1–2 months | |
| hard sausage (pepperoni, jerky sticks) | 34–35°F (1–2°C) | 2–3 weeks | 1–2 months | |
| HAM AND CORNED BEEF | | | | |
| corned beef | 34–35°F (1–2°C) | 5–7 days | 1 month | For freezer storage, drain juices. |
| ham, whole | 34–35°F (1–2°C) | 7 days | 1–2 months | |
| ham, half | 34–35°F (1–2°C) | 3–5 days | 1–2 months | |
| ham, slices | 34–35°F (1–2°C) | 3–4 days | 1–2 months | |
| FRESH POULTRY | | | | |
| chicken or turkey, whole | 34–35°F (1–2°C) | 1–2 days | 12 months | Freeze in original wrap up to 2 weeks. Use freezer wrap, freezer-quality plastic bags or aluminum foil over the commercial wrap if foods will be frozen for more than a couple of months. |
| chicken or turkey, pieces | 34–35°F (1–2°C) | 1–2 days | 9 months | |
| duck or goose | 34–35°F (1–2°C) | 1–2 days | 6 months | |

*Recommended freezer storage temperature is 0°F (-18°C).

Fresh Vegetables

| | Recommended Temperature | Storage Life (refrigerator) | Comments |
|-------------------------|-------------------------|-----------------------------|--|
| FRESH VEGETABLES | | | |
| anise | 34–36°F (1–2°C) | 2–3 weeks | Wash vegetables in cool water and drain. Store in airtight container or plastic wrap. |
| artichokes | 34°F (1°C) | 1–2 weeks | |
| asparagus | 34–36°F (1–2°C) | 2–3 weeks | Most vegetables should be stored in higher humidity. |
| beans, green/snap/lima* | 40–45°F (4–7°C) | 7–10 days | |
| bean sprouts | 34°F (1°C) | 7–9 days | |
| beets | 34°F (1°C) | 3–4 months | |
| belgian endive | 36–38°F (2–3°C) | 2–4 weeks | |
| bok choy | 34°F (1°C) | 3 weeks | |
| broccoli | 34°F (1°C) | 1–2 weeks | Discard any fresh vegetables that are moldy or have other signs of spoilage and wipe out the refrigerator compartment. |
| brussels sprouts | 34°F (1°C) | 3–5 weeks | |
| cabbage | 34°F (1°C) | 3–6 weeks | For fresh-cut produce, follow storage directions on package. |
| carrots | 34°F (1°C) | 1–5 months | |
| cauliflower | 34°F (1°C) | 3–4 weeks | |
| celeriac | 34°F (1°C) | 6–8 months | |
| celery | 34°F (1°C) | 1–2 months | |
| chinese broccoli | 34°F (1°C) | 10–14 days | |
| chinese cabbage | 34°F (1°C) | 2–3 months | Refer to the list of ethylene sensitive and ethylene producing vegetables and fruits. |
| corn, sweet | 34°F (1°C) | 5–8 days | |
| cucumbers* | 45°F (7°C) | 10–14 days | |
| daikon | 34°F (1°C) | 4 months | |
| eggplant* | 45°F (7°C) | 1–2 weeks | |
| endive/escarole | 34°F (1°C) | 2–3 weeks | |
| garlic | 34°F (1°C) | 6–7 months | |
| horseradish | 34°F (1°C) | 10–12 months | |
| jerusalem artichokes | 34°F (1°C) | 1–2 weeks | |
| kale | 34°F (1°C) | 1–2 months | |
| kohlrabi | 34°F (1°C) | 10–14 days | |
| leeks | 34°F (1°C) | 2 months | |
| lettuce | 34°F (1°C) | 2–3 weeks | |
| mushrooms | 34°F (1°C) | 1–2 weeks | |
| okra* | 45°F (7°C) | 1–2 weeks | |
| onions, bulb | 34°F (1°C) | 1–6 months | |
| onions, green | 34°F (1°C) | 7–10 days | |
| parsley | 34°F (1°C) | 1–2 months | |
| parsnips | 34°F (1°C) | 4–5 months | |
| peas, pods and shelled | 34°F (1°C) | 1–2 weeks | |
| peppers, bell* | 45°F (7°C) | 2–3 weeks | |
| peppers, chile | 45°F (7°C) | 2–3 weeks | |
| pumpkins* | 38–45°F (3–7°C) | 3–4 months | |
| radicchio | 34°F (1°C) | 2–3 weeks | |

*Sensitive to chill injury, a cause of spoilage. Damage may not be apparent until the vegetable is returned to a warmer temperature. See food preservation guide for complete instructions on freezing vegetables. Recommended freezer storage temperature is 0°F (-18°C).

Fresh Vegetables

| | Recommended Temperature | Storage Life (refrigerator) | Comments |
|-------------------------|-------------------------|-----------------------------|--|
| FRESH VEGETABLES | | | |
| radishes | 34°F (1°C) | 1–2 months | Wash vegetables in cool water and drain. Store in airtight container or plastic wrap. |
| romaine | 34°F (1°C) | 2–3 weeks | |
| rutabagas | 34°F (1°C) | 4–6 months | Most vegetables should be stored in higher humidity. |
| salsify | 34°F (1°C) | 2–4 months | |
| shallots | 34°F (1°C) | 6 months | |
| snow peas | 34°F (1°C) | 1–2 weeks | |
| spinach | 34°F (1°C) | 10–14 days | |
| squash, summer* | 40–45°F (4–7°C) | 1–2 weeks | |
| tamarillos | 37–40°F (3–4°C) | 10 weeks | Discard any fresh vegetables that are moldy or have other signs of spoilage and wipe out the refrigerator compartment. |
| tomatoes (ripe) | 46–50°F (8–10°C) | 1–3 weeks | |
| turnips | 34°F (1°C) | 4–5 months | For fresh-cut produce, follow storage directions on package. |
| water chestnuts | 34–36°F (1–2°C) | 2–4 months | |
| watercress | 34°F (1°C) | 2–3 weeks | Refer to the list of ethylene sensitive and ethylene producing vegetables and fruits. |

*Sensitive to chill injury, a cause of spoilage. Damage may not be apparent until the vegetable is returned to a warmer temperature.

See food preservation guide for complete instructions on freezing vegetables. Recommended freezer storage temperature is 0°F (-18°C).

Ethylene Gas

ETHYLENE PRODUCING FOODS

| | | | | |
|------------------|------------|--------------|---------------|----------|
| apples | cherimoyas | mamey sapote | passion fruit | plums |
| apricots | figs | mangoes | peaches | prunes |
| avocados | guavas | mangosteen | pears | quince |
| ripening bananas | honeydew | nectarines | persimmons | tomatoes |
| cantaloupe | kiwifruit | papayas | plantains | |

ETHYLENE SENSITIVE FOODS

| | | | | |
|------------------|-------------|------------------|----------------|------------|
| unripe bananas | cabbage | eggplant | peas | watercress |
| green beans | carrots | unripe kiwifruit | peppers | watermelon |
| belgian endive | cauliflower | leafy greens | spinach | |
| broccoli | chard | lettuce | squash | |
| brussels sprouts | cucumbers | okra | sweet potatoes | |

IMPORTANT NOTE: Do not store ethylene producing foods with ethylene sensitive foods.

Fresh Fruits

| | Recommended Temperature | Storage Life (refrigerator) | Comments |
|---|-------------------------|-----------------------------|---|
| FRESH FRUITS | | | |
| apples* (macintosh, grimes golden, yellow newtown) | 34–40°F (1–4°C) | 1–2 months | Wash and dry most fruits, and store in the crisper compartment. (Do not wash berries and cherries until you are ready to use them, however.) |
| apples | 30°F (-1°C) | 3–6 months | |
| apricots | 34°F (1°C) | 1–2 weeks | Most fruits should be stored in lower humidity. |
| asian pears | 34°F (1°C) | 5–6 months | |
| avocados* | 40°F (4°C) | 2–4 weeks | |
| blackberries | 34°F (1°C) | 2–3 days | |
| blood oranges | 40–44°F (4–7°C) | 3–8 weeks | |
| blueberries | 34°F (1°C) | 10–18 days | |
| cantaloupe* | 36–41°F (2–5°C) | 2–3 weeks | |
| cassavas | 34°F (1°C) | 1–2 months | Fully ripe fruits should be stored in the refrigerator at recommended temperatures to slow down the ripening process. To hasten the ripening process, you can place unripe fruit in a paper bag that has holes poked in it. Close the bag and set it on a counter. The fruit will produce ethylene, a gas that initiates the ripening process. Check the bag each day. |
| cherries, sweet | 34°F (1°C) | 2–3 weeks | |
| clementines | 40°F (4°C) | 2–4 weeks | |
| cranberries* | 36–40°F (2–4°C) | 2–4 months | |
| figs, fresh | 34°F (1°C) | 7–10 days | |
| grapes | 34°F (1°C) | 2–3 weeks | |
| guavas* | 40–45°F (4–7°C) | 2–3 weeks | |
| honeydew | 45°F (7°C) | 3–4 weeks | |
| kiwifruit | 34°F (1°C) | 4–6 weeks | Discard any fresh fruits that are moldy or have other signs of spoilage and wipe out the refrigerator compartment. |
| kumquats | 40°F (4°C) | 2–4 weeks | |
| lychees | 35°F (2°C) | 3–5 weeks | Refer to the list of ethylene sensitive and ethylene producing vegetables and fruits. |
| nectarines | 34°F (1°C) | 2–4 weeks | |
| oranges* | 34–45°F (1–7°C) | 3–8 weeks | |
| papayas* | 45°F (7°C) | 1–3 weeks | |
| peaches | 34°F (1°C) | 2–4 weeks | |
| pears | 34°F (1°C) | 2–3 weeks | |
| persimmons | 34°F (1°C) | 3–4 months | |
| pineapple* | 45°F (7°C) | 2–4 weeks | |
| plums and prunes | 34°F (1°C) | 2–5 weeks | |
| pomegranates* | 40°F (4°C) | 2–3 months | |
| quinces | 34°F (1°C) | 2–3 months | |
| raspberries | 34°F (1°C) | 3–6 days | |
| rhubarb | 34°F (1°C) | 2–3 weeks | |
| strawberries | 34°F (1°C) | 7–10 days | |
| tangerines | 40°F (4°C) | 2–4 weeks | |
| watermelon* | 45°F (7°C) | 2–3 weeks | |

*Sensitive to chill injury, a cause of spoilage. Damage may not be apparent until the fruit is returned to a warmer temperature.
See food preservation guide for complete instructions on freezing fruits. Recommended freezer storage temperature is 0°F (-18°C).

Deli Foods, Dairy Products and Other Foods

| | Recommended Temperature | Storage Life (refrigerator) | Storage Life (freezer)* | Comments |
|---------------------------------------|-------------------------|-----------------------------|-------------------------|---|
| DELI FOODS | | | | |
| thinly sliced lunch meats | 34–35°F (1–2°C) | 1–2 days | NR | Check ‘use by’ or ‘sell by’ dates. These foods do not freeze well. If you need to freeze, do so immediately, not after they have been held in the refrigerator. |
| egg, chicken, tuna and ham salads | 34–35°F (1–2°C) | 3–5 days | NR | |
| macaroni salads | 34–35°F (1–2°C) | 3–5 days | NR | |
| pre-stuffed chops, chicken breasts | 34–35°F (1–2°C) | 1 day | NR | |
| store-prepared convenience meals | 34–35°F (1–2°C) | 1–2 days | NR | |
| DAIRY FOODS | | | | |
| butter | 34–35°F (1–2°C) | 3 months | 1 year | Check ‘sell by’ dates. |
| cottage or ricotta cheese | 34–35°F (1–2°C) | 1–2 weeks | 4 weeks | Store cheese in original packaging until ready to use. After opening, rewrap tightly in plastic wrap or aluminum foil. |
| cream cheese | 34–35°F (1–2°C) | 2 weeks | | |
| natural cheese (cheddar, brick, etc.) | 34–35°F (1–2°C) | 3–6 months | 6–8 months | Thaw frozen cheese in the refrigerator to reduce crumbling. |
| process cheese | 34–35°F (1–2°C) | 3–4 weeks | 6–8 months | |
| grated Parmesan or Romano | 34–35°F (1–2°C) | 1 year | | |
| yogurt | 34–35°F (1–2°C) | 1 month | | |
| whole, lowfat or skim milk | 34–35°F (1–2°C) | 1–2 weeks | | |
| EGGS | | | | |
| fresh, in shell | 34°F (1°C) | 3 weeks | NR | Keep fresh eggs refrigerated. |
| hard cooked | 34–35°F (1–2°C) | 1 week | NR | Do not eat hard cooked eggs that have been at room temperature for more than 2 hours. |
| liquid pasteurized or egg substitutes | | | | |
| opened | 34–35°F (1–2°C) | 3 days | NR | |
| unopened | 34–35°F (1–2°C) | 10 days | 1 year | |
| COOKED MEAT AND POULTRY LEFTOVERS | | | | |
| cooked meat and meat dishes | 34–35°F (1–2°C) | 3–4 days | 2–3 months | Refrigerate or freeze leftovers in covered shallow containers within 2 hours after cooking. Reheat leftovers to 165°F (74°C). |
| gravy and meat broth | 34–35°F (1–2°C) | 1–2 days | 2–3 months | |
| fried or plain chicken, pieces | 34–35°F (1–2°C) | 3–4 days | 4 months | |
| cooked poultry dishes | 34–35°F (1–2°C) | 3–4 days | 4–6 months | |
| pieces covered with broth, gravy | 34–35°F (1–2°C) | 1–2 days | 6 months | |
| chicken nuggets, patties | 34–35°F (1–2°C) | 1–2 days | 1–3 months | |
| SOUPS AND STEWS | | | | |
| vegetable | 34–35°F (1–2°C) | 3–4 days | 2–3 months | Reheat to at least 165°F (74°C) before serving. |
| meat added | 34–35°F (1–2°C) | 3–4 days | 2–3 months | |

*Recommended freezer storage temperature is 0°F (-18°C). (NR) stands for not recommended for freezing.

Sub-Zero Water Filtration System

REPLACEMENT CARTRIDGE (4204490)



Tested and certified by NSF International against NSF/ANSI Standard 42 for the reduction of Chlorine Taste & Odor, Particulate Class I; and against NSF/ANSI Standard 53 for the reduction of Lead, Mercury, Atrazine, Benzene, Carbofuran, 1,4dichlorobenzene, Lindane, Toxaphene, Turbidity, Cysts and Asbestos.

This system has been tested according to NSF/ANSI 42/53 for reduction of the substances listed below. The concentration of the indicated substances in water entering the system was reduced to a concentration less than or equal to the permissible limit for water leaving the system, as specified in NSF/ANSI 42/53.

| Substance | NSF Standard | Influent Challenge Concentration | Average Influent Concentration | Product Water Concentration | | % Reduction | | Max Permissible Product Water Concentration |
|------------------------|--------------|--|--------------------------------|-----------------------------|--------------|-------------|---------|---|
| | | | | Average | Max Effluent | Average | Minimum | |
| Chlorine, Taste & Odor | 42 | 2.0 mg/L \pm 10% | 1.88 mg/L | 0.05 mg/L | 0.06 mg/L | 97.34% | 96.80% | \geq 50% |
| Particulate | 42 | At least 10,000 particles/ml | 5,700,000/ml | 30,583/ml | 69,000/ml | 99.46% | 98.78% | \geq 85% |
| Lead at pH 6.5 | 53 | 0.15 mg/L \pm 10% | 0.153 mg/L | <0.001 mg/L | <0.001 mg/L | 99.34% | 99.34% | 0.010 mg/L |
| Lead at pH 8.5 | 53 | 0.15 mg/L \pm 10% | 0.150 mg/L | <0.001 mg/L | <0.001 mg/L | 99.33% | 99.33% | 0.010 mg/L |
| Mercury at pH 6.5 | 53 | 0.006 mg/L \pm 10% | 0.006 mg/L | 0.0003 mg/L | 0.0005 mg/L | 95.00% | 91.66% | 0.002 mg/L |
| Mercury at pH 8.5 | 53 | 0.006 mg/L \pm 10% | 0.006 mg/L | 0.0008 mg/L | 0.0015 mg/L | 86.66% | 75.00% | 0.002 mg/L |
| Atrazine | 53 | 0.009 mg/L \pm 10% | 0.009 mg/L | <0.002 mg/L | <0.002 mg/L | 77.77% | 77.77% | 0.003 mg/L |
| Benzene | 53 | 0.015 mg/L \pm 10% | 0.014 mg/L | 0.0006 mg/L | 0.0011 mg/L | 95.71% | 92.14% | 0.005 mg/L |
| Carbofuran | 53 | 0.08 mg/L \pm 10% | 0.081 mg/L | <0.001 mg/L | <0.001 mg/L | 98.76% | 98.76% | 0.04 mg/L |
| 1,4-dichlorobenzene | 53 | 0.225 mg/L \pm 10% | 0.208 mg/L | <0.0005 mg/L | <0.0005 mg/L | 99.75% | 99.75% | 0.075 mg/L |
| Lindane | 53 | 0.002 mg/L \pm 10% | 0.002 mg/L | 0.00003 mg/L | 0.00007 mg/L | 98.50% | 96.50% | 0.0002 mg/L |
| Toxaphene | 53 | 0.015 mg/L \pm 10% | 0.015 mg/L | <0.001 mg/L | <0.001 mg/L | 93.33% | 93.33% | 0.003 mg/L |
| Turbidity | 53 | 11 \pm 1 NTU | 10.7 NTU | 0.31 NTU | 0.49 NTU | 97.10% | 95.42% | 0.5 NTU |
| Cysts** | 53 | Minimum 50,000/L | 166,500/L | <1/L | <1/L | >99.99% | >99.99% | >99.95% |
| Asbestos | 53 | 10 ⁷ to 10 ⁸ fibers/L [†] | 155 MF/L | <1 MF/L | <1 MF/L | >99.99% | >99.99% | >99% |

**Based on the use of *Cryptosporidium Parvum* oocysts †Fibers greater than 10 μ m in length

OPERATING SPECIFICATIONS

Capacity: certified for up to 750 gallons (2,838 L); up to twelve months

Pressure Requirement: 35 – 120 psi (2.8 – 8.2 bar)

Temperature: 33 – 100°F (0.6 – 38°C)

Flow Rate: 0.78 gpm (2.9 Lpm)

SPECIAL NOTES

- Replacement Sub-Zero water filter cartridges can be ordered online at subzerowolfstore.com. For questions, contact Sub-Zero customer care at 800-222-7820.
- Change filter cartridge at least every twelve months. High sediment areas may require more frequent filter cartridge replacement.
- Installation and operation instructions, parts and service availability, and standard warranty are included with the product when shipped.
- Replace water filter cartridge when the filter indicator is lit or when water flow becomes too low. Use replacement water filter cartridge part number 4204490. Replacement filter pricing information can be found at subzero.com.
- Do not use with water that is microbiologically unsafe or of unknown water quality without adequate disinfection before or after the system.
- Systems certified for cyst reduction may be used on disinfected waters that may contain filterable cysts.
- This system must be installed, operated, maintained and filters replaced as required in order for the product to perform as advertised.
- Note that while the testing was performed under standard laboratory conditions, actual performance may vary. The contaminants or other substances removed or reduced by this water treatment system are not necessarily in your water.

State of California
Department of Public Health
Water Treatment Device
Certificate Number
05 - 1708

Date Issued: April 18, 2010

Trademark/Model Designation

Sub-Zero 4290510

Replacement Elements

4204490

Manufacturer: 3M Purification Inc.

The water treatment device(s) listed on this certificate have met the testing requirements pursuant to Section 116830 of the Health and Safety Code for the following health related contaminants:

Microbiological Contaminants and Turbidity

Cysts

Turbidity

Organic Contaminants

Atrazine

Benzene

Carbofuran

Lindane

p-dichlorobenzene

Toxaphene

Inorganic/Radiological Contaminants

Asbestos

Lead

Mercury

Rated Service Capacity: 750 gals


Rated Service Flow: 0.78 gpm

Conditions of Certification:

Do not use where water is microbiologically unsafe or with water of unknown quality, except that systems certified for cyst reduction may be used on disinfected waters that may contain filterable cysts.

Frequently Asked Questions

ICE PRODUCTION

IMPORTANT NOTE: Make sure that the power is on for the ice maker system. The  indicator will be visible in the control panel display.

IMPORTANT NOTE: Dispose of the first two containers of ice produced by your new built-in unit to ensure that impurities from new plumbing connections are not consumed.


Q: My ice maker is not producing very much ice.

A: On average, you can expect a cycle of ice (eight cubes per cycle) every two hours. Increased ice production can be achieved with the max ice feature.

Q: The ice is freezing together and clumping.

A: If ice is not used regularly it tends to fuse together. You may need to discard the ice and allow ice to be replenished.

Q: The ice tastes funny and is discolored.

A: Sub-Zero built-in models with an ice maker have a water filtration system. If the  indicator is displayed in the control panel display, the water filter cartridge needs to be replaced.

Q: The ice cubes seem small or water is dispensing very slowly.

A: The water filter cartridge may need to be replaced. Refer to page 20.

NOISE

Q: Why do I hear my unit running constantly?

A: It is normal to hear the operation of fans and compressors. Sounds will be accentuated based on the placement of the unit and overall room design.

TEMPERATURE

IMPORTANT NOTE: Unless the unit is being serviced, make sure the power for your unit is on. If the unit is not on, 'OFF' will be visible in the control panel display.

Q: How do I adjust the temperatures?

A: To adjust temperatures, refer to temperature control, page 14.

Q: What are the suggested temperature settings?

A: The recommended settings are 38°F (3°C) for the refrigerator section and 0°F (-18°C) for the freezer section.

Q: Condensation is forming on the inside and outside of the unit.

A: In climates with higher humidity, condensation will form and is considered normal. Leaving the door open for a long period of time may also contribute to condensation forming on the inside of the unit.

Q: My built-in unit is not cooling properly.

A: Clean the condenser area as outlined on page 29.

DOOR OPERATION

Q: Why is the door of my unit hard to open?


A: The built-in unit was designed for an airtight seal. A vacuum seal can form after the door is closed. Wait several seconds for pressure to equalize before reopening the door.


Q: The door on my unit is opening too fast and hitting the wall or surrounding cabinets.



A: The unit may not be leveled properly or a door stop may be required. Install the optional 90° door stop provided with the built-in unit.

Troubleshooting


If your built-in unit is not operating properly, use the following troubleshooting guide before contacting Sub-Zero factory certified service. This guide will save you time and trouble and may help you avoid the expense of a service call.


The  indicator is illuminated or flashing in the control panel display.

- The microprocessor has sensed a problem with the operating system. There may be instructions in the control panel display to solve the problem.
- This may also indicate that the condenser needs cleaning. Refer to condenser cleaning on page 29.
- If this occurs, turn the unit off with the POWER key pad and then restart by pressing the key pad again. If the  indicator is still present, call Sub-Zero customer care at 800-222-7820.

The flashing  with audible chime and  indicators are both flashing in the control panel display.

- Check for excess water near the unit. If you see excess water, turn off the water supply at the shut-off valve. Also, verify temperatures inside the unit and manage the contents accordingly. Once you have verified there is an issue, call Sub-Zero customer care immediately at 800-222-7820. The audible chime can be reset for 24 hours by holding the ALARM key and pressing the POWER key.

The  indicator is flashing in the control panel display.

- An error in water flow has been detected. Press both the MAX ICE and ICE ON/OFF key pads at the same time. If the  indicator begins to flash again, contact Sub-Zero factory certified service.

Refrigerator/freezer is not running.

- Is there electrical power to the unit and is the home circuit breaker on?
- Is the condenser area clean?
- Has a door (or drawer) been left open for an extended period? Be sure that food is not obstructing proper door or drawer closing.
- The light terminator may have deactivated the lights if the door has been left open. Verify that the lights in the unit are not illuminated. Close the door and wait 30 minutes. If the lights are not on after 30 minutes, contact Sub-Zero factory certified service.
- Has one section been manually disabled? Refer to interior cleaning on page 28.
- Is the unit in showroom mode? Call Sub-Zero customer care at 800-222-7820 for instruction on taking the unit out of this mode.

Refrigerator/freezer is warmer than usual.

- Is the control set properly?
- Is the condenser area clean?
- Has a door (or drawer) been left open for an extended period? Be sure that food is not obstructing proper door closing.
- Has a large amount of food been added recently?

Troubleshooting

Refrigerator/freezer runs for long periods of time.

- Is the condenser area clean?
- Has a door (or drawer) been left open for an extended period? Be sure that food is not obstructing proper door closing.
- Has a large amount of food been added recently?
- On hot days and in warm room temperatures, the compressor runs longer.
- There may be normal operation noises related to refrigerant circulation, fan operation, ice maker operation, defrost cycle or compressor operation.

Refrigerator/freezer is frosted up.

- Has a door (or drawer) been left open for an extended period? Be sure that food is not obstructing proper door closing.
- Are doors (and drawer) closing and sealing properly? Contact your authorized Sub-Zero dealer if doors are not adjusted properly. When opening the freezer drawer of over-and-under models, you may notice a side-to-side motion in the drawer. This motion is normal, with the tolerance built into the drawer slides. When the drawer is closed, it will automatically adjust and close with the correct alignment.

Outside of the freezer section heats up.

- Clean the condenser area.

You hear unusual noises.

- These noises may be normal operating sounds related to refrigerant circulation, fan operation, ice maker operation, defrost cycle or compressor operation. Noises may be more noticeable when doors are open.

You hear occasional buzzing.

- Is the water supply connected to ice maker and turned on?

Condensation forms inside the unit.

- This is normal during periods of higher humidity (summer) and with frequent door openings.
- Are doors (and drawer) closing and sealing properly?

Light bulb needs to be replaced.

- Refer to lighting information on page 26.

WARNING

Shut off power to the unit at the circuit breaker before replacing light bulbs. Wear protective gloves when handling bulbs.

Troubleshooting

Condensation forms outside the unit.

- During periods of high humidity, some condensation may appear on outside surfaces. The condensation will disappear when the humidity drops. Be sure that doors are closing and sealing properly. If condensation persists, contact Sub-Zero factory certified service.

There is no ice.

- Is the ice container in position?
- Is the ice maker turned on?
- Is the water supply connected?

There is an odor inside the unit.

- Replace air purification system cartridge.
- Clean the unit thoroughly.
- Cover all food tightly.
- Clean the drain pan and unit drain pipe.

You need product information.

- Call Sub-Zero customer care at 800-222-7820 or visit our website, subzero.com, for planning, installation and product information.

You need service.

- If service is necessary, maintain the quality built into your Sub-Zero unit by contacting Sub-Zero factory certified service.
- For the name of Sub-Zero factory certified service nearest you, check the contact & support section of our website, subzero.com or call Sub-Zero customer care at 800-222-7820.
- When calling for service, you will need the model and serial number of your unit. Both numbers are listed on the product rating plate, located at the top frame of the unit, inside the door.

Service Information

This use & care guide gives you the information necessary to preserve food at optimum quality in your built-in unit. Keep doors (and drawer) closed as much as possible whenever the unit is operating.

If you do need service, be sure to have the model and serial number of your unit when you call. The numbers are listed on the product rating plate, located at the top frame of the unit, inside the door. Refer to pages 5–13 for location of the rating plate for your specific model.

For warranty purposes, you will also need the date of installation and the name of your authorized Sub-Zero dealer. Record this information below for future reference.

Model Number _____

Serial Number _____

Installation Date _____

Sub-Zero Factory Certified Service

Phone _____

Authorized Sub-Zero Dealer

Phone _____

BEFORE CALLING FOR SERVICE

Before calling Sub-Zero factory certified service, refer to the troubleshooting guide on pages 42–45. Check the household fuse or circuit breaker to see if it has been blown or tripped and that the electrical connection to the appliance has not been disconnected. A power outage may also have caused a disruption in service.

PRODUCT REGISTRATION

Register your new Sub-Zero today so that we may ensure your satisfaction. You may register by one of the following options:

- 1) Mail in the completed Sub-Zero product registration card.
- 2) Register online at subzero.com.
- 3) Register by phone by calling Sub-Zero customer care at 800-222-7820.

The model and serial number of your unit are printed on the enclosed Sub-Zero product registration card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

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Sub-Zero Products Limited Warranty

FOR RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Sub-Zero product warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Sub-Zero under the above warranty must be performed by Sub-Zero factory certified service, unless otherwise specified by Sub-Zero, Inc. Service will be provided during normal business hours.

FULL FIVE YEAR SEALED SYSTEM WARRANTY

For five years from the date of original installation, your Sub-Zero product warranty covers all parts and labor to repair or replace, under normal residential use, the compressor, condenser, evaporator, drier and all connecting tubing that prove to be defective in materials or workmanship. All service provided by Sub-Zero under the above warranty must be performed by Sub-Zero factory certified service, unless otherwise specified by Sub-Zero, Inc. Service will be provided during normal business hours.

LIMITED TWELVE YEAR SEALED SYSTEM WARRANTY

For twelve years from the date of original installation, your Sub-Zero product warranty covers all parts to repair or replace, under normal residential use, the compressor, condenser, evaporator, drier and all connecting tubing that prove to be defective in materials or workmanship.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT SUB-ZERO, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. SUB-ZERO, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

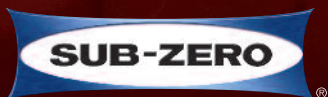
Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of Sub-Zero factory certified service nearest you, contact Sub-Zero, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, subzero.com or call 800-222-7820.

*Stainless steel doors, panels, handles, product frames and interior surfaces are covered by a limited 60-day parts and labor warranty for cosmetic defects.

*Replacement water filters and air purification cartridges are not covered by the product warranty.





SUB-ZERO, INC. P. O. BOX 44848 MADISON, WI 53744 SUBZERO.COM 800.222.7820

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