

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 service 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

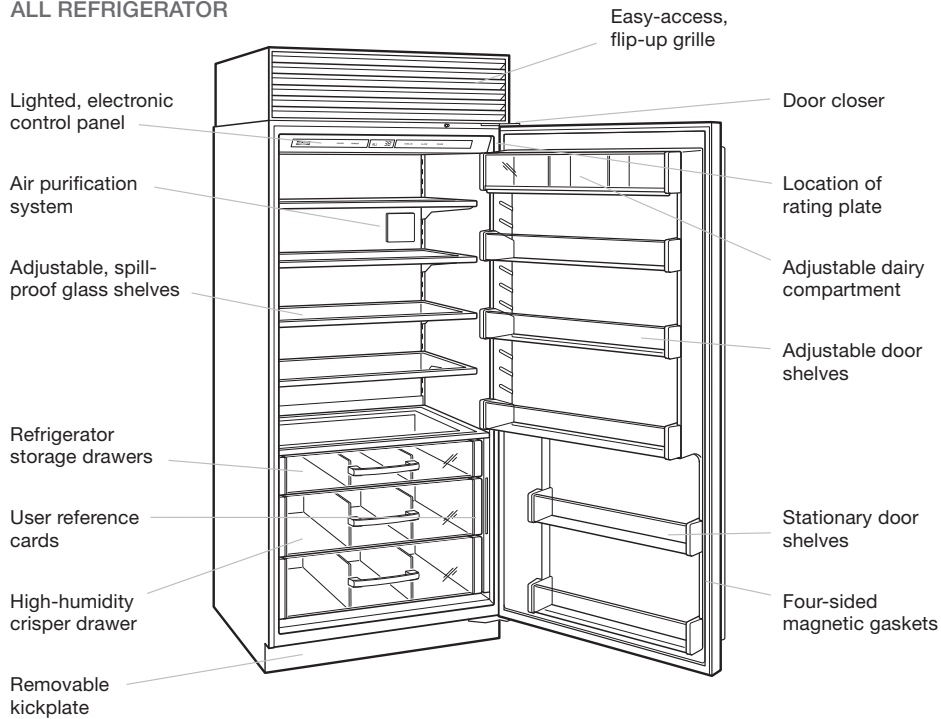
- Classic framed design—the look that made Sub-Zero famous—feature an innovative grille and handle design.
- Overlay models blend seamlessly into your overall room design and complement surrounding cabinetry.
- Flush inset application for overlay models allows the unit to be flush with surrounding cabinetry. 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 specifically to enhance the aesthetics of today's professional looking kitchens.
- Models BI-36RG, BI-30UG and BI-36UG offer a unique feature—a glass door. These units each come in the framed, overlay and flush inset, or stainless steel design and meet stringent energy requirements.
- Glass door models add a contemporary look that is quite unique and innovative, with subdued interior lighting.
- Shallow-depth design means access is easy to any area of the refrigerator.
- Built-in combination models have the Sub-Zero dual refrigeration system, which ensures the freshest food and energy efficiency at the same time. You have precise independent control of the refrigerator and freezer sections.
- All built-in models have a microprocessor to give you better control, automatic defrosting that senses, then adapts to your use patterns, and a service indicator light. Our microprocessor continuously monitors each section, and should a problem arise, the processor will turn on the  indicator in the control display panel.
- Controls are up front and easy to use. They give you digital readings for quick, easy-to-read reference. Up-front controls also keep you informed about the operation of the unit on a continuous basis.
- All built-in models have a flip-up grille, making it easier to clean your condenser and access the water filter.
- Water Filtration—our microbiological water filter 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. The source of the illumination is concealed.
- A door alarm will let you know with an audible chime if your refrigerator or freezer door is left ajar.
- The full-extension, high-humidity crisper drawer(s) are large and deep, with smooth sides and removable dividers in most models.
- The steel reinforced cantilevered glass shelves make repositioning quick and easy. They're easy to clean and spill proof.
- In-door shelves are adjustable in one-inch increments for complete flexibility.
- The dairy compartment is adjustable, with one-door access. The dairy shelf is magnetically sealed to maintain freshness.
- Over-and-under models offer a full-extension freezer drawer.
- Ice maker provides high-quality, crescent-shaped ice.
- Max ice feature increases the rate of ice production for a 24-hour period.
- Magnetic gaskets around all doors give extra-tight seals.
- Our solid-core doors improve insulation and structural integrity.
- Solid, adjustable kickplate gives a true built-in look and conforms to American Institute of Architects standards.
- 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.

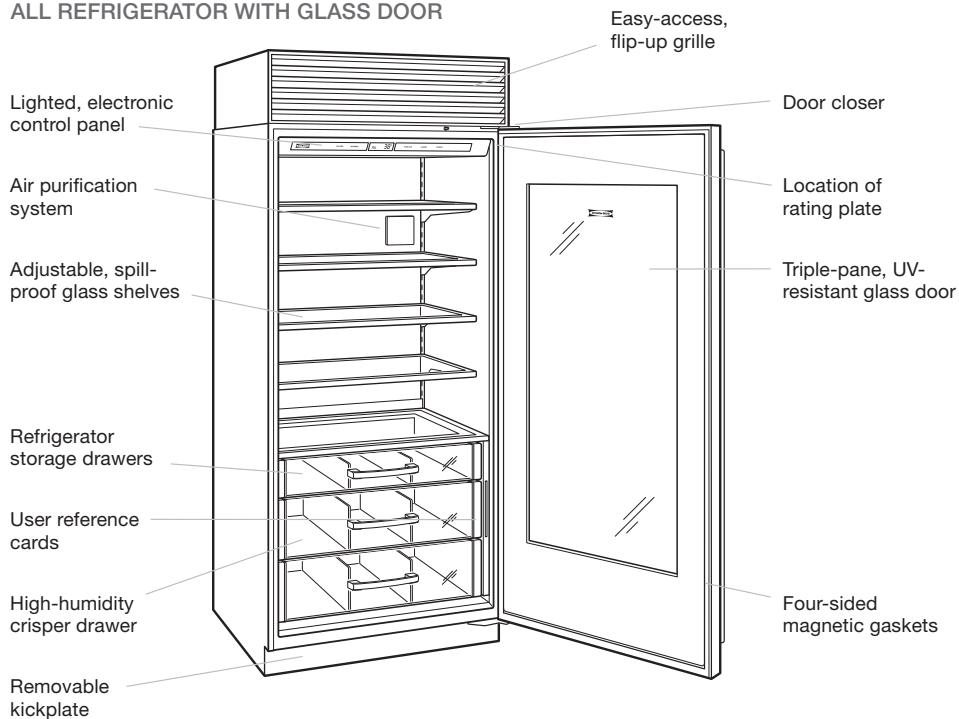
Model BI-36R

ALL REFRIGERATOR



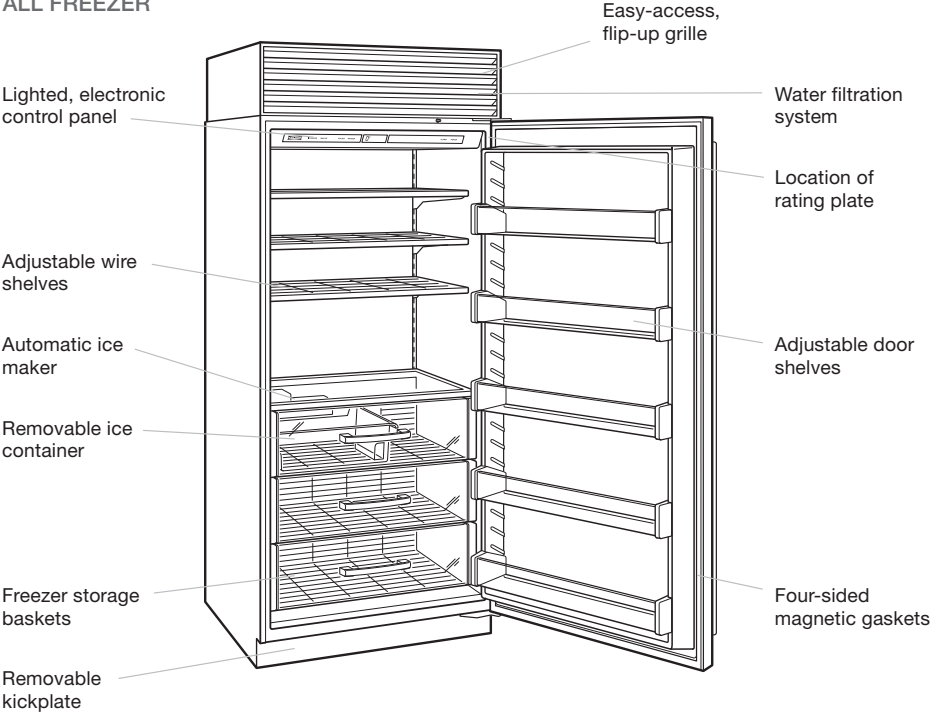
Model BI-36RG

ALL REFRIGERATOR WITH GLASS DOOR



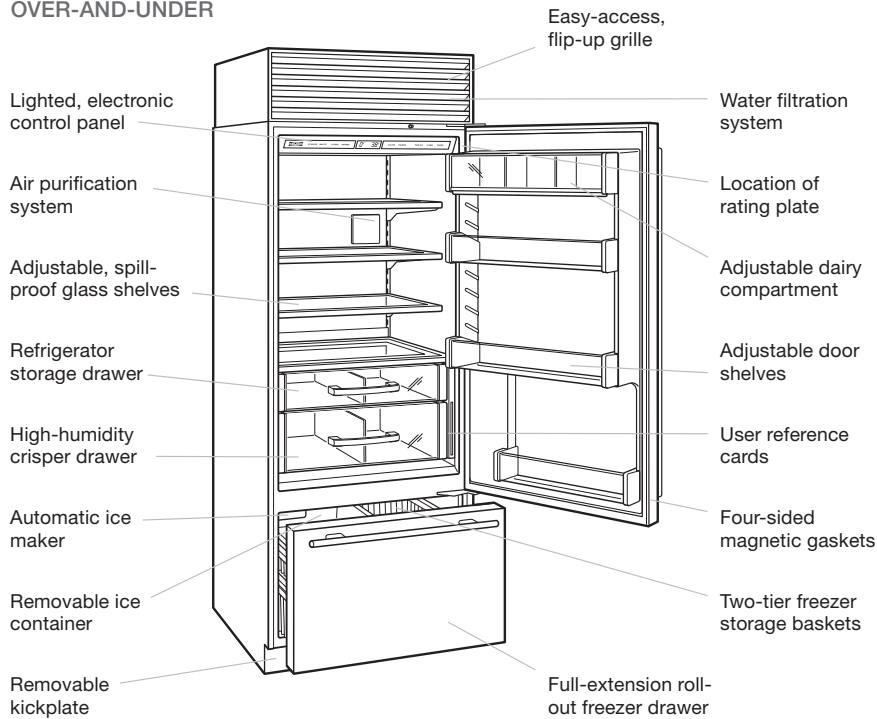
Model BI-36F

ALL FREEZER



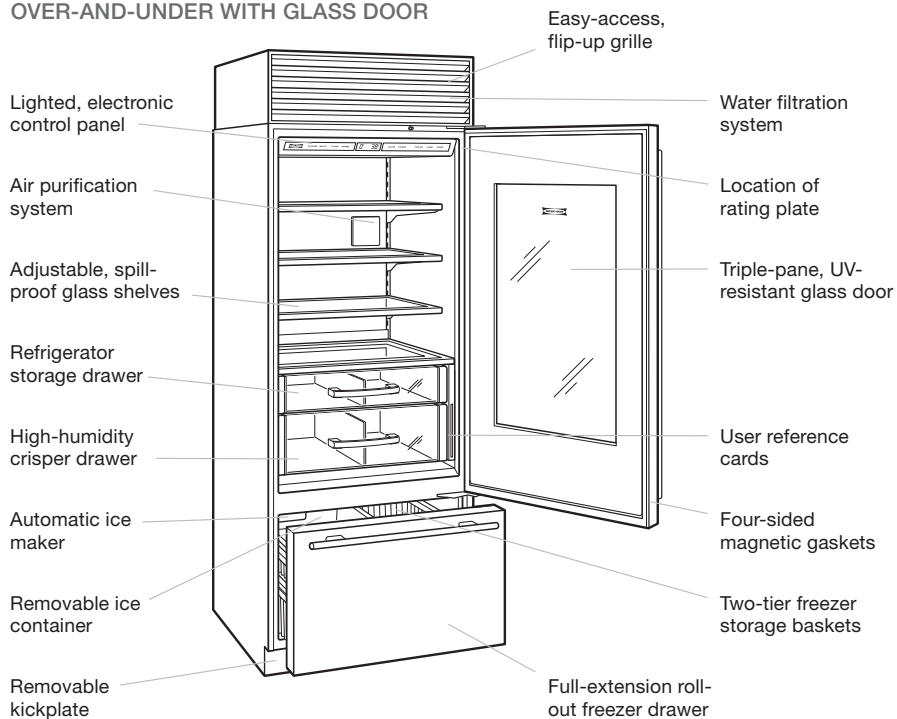
Model BI-30U

OVER-AND-UNDER



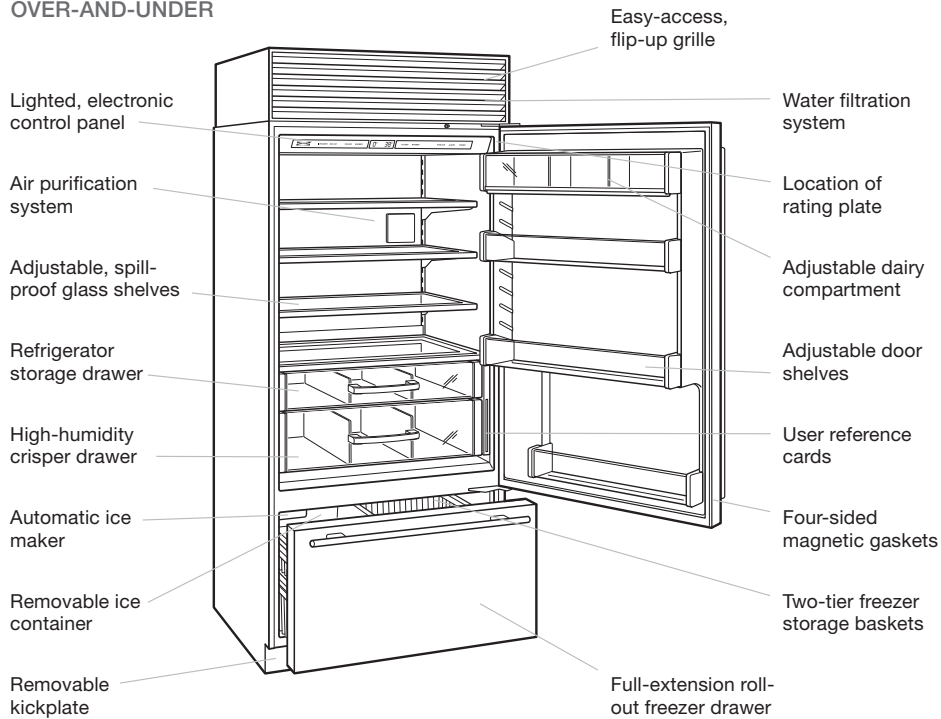
Model BI-30UG

OVER-AND-UNDER WITH GLASS DOOR



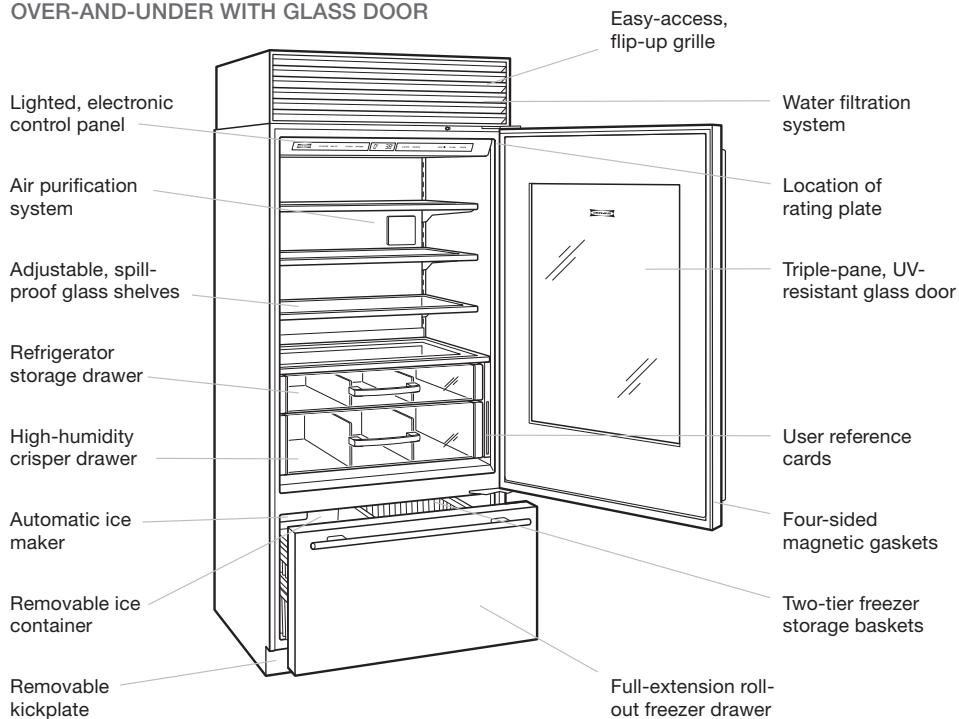
Model BI-36U

OVER-AND-UNDER



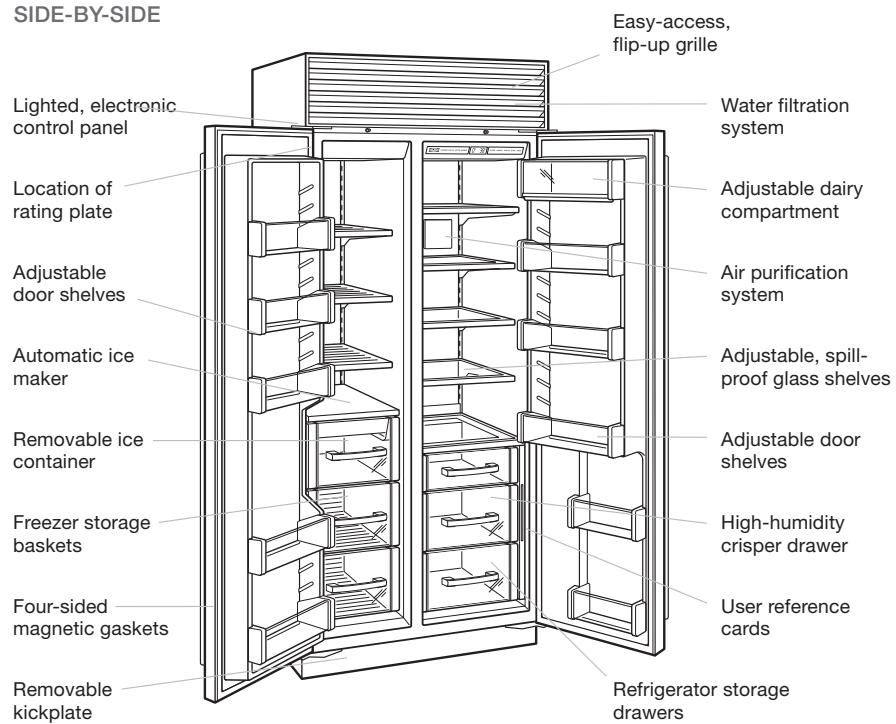
Model BI-36UG

OVER-AND-UNDER WITH GLASS DOOR



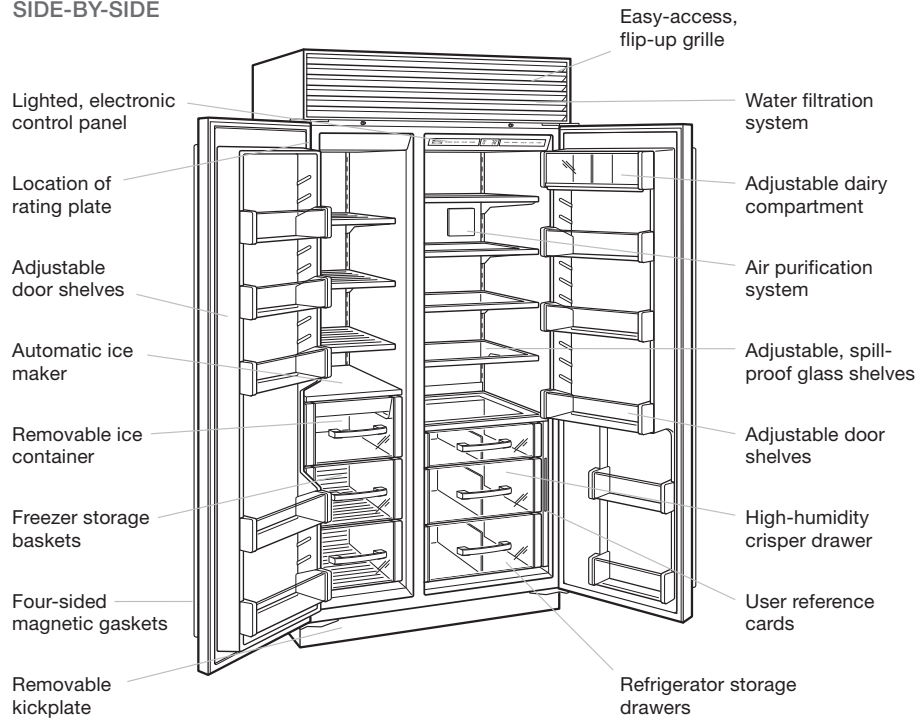
Model BI-36S

SIDE-BY-SIDE



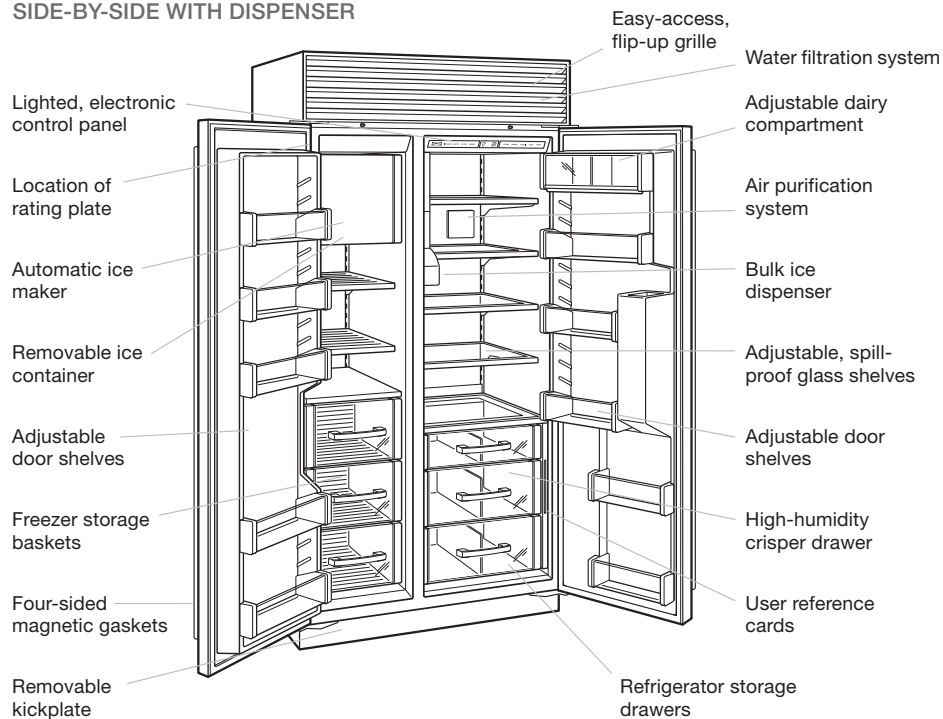
Model BI-42S

SIDE-BY-SIDE



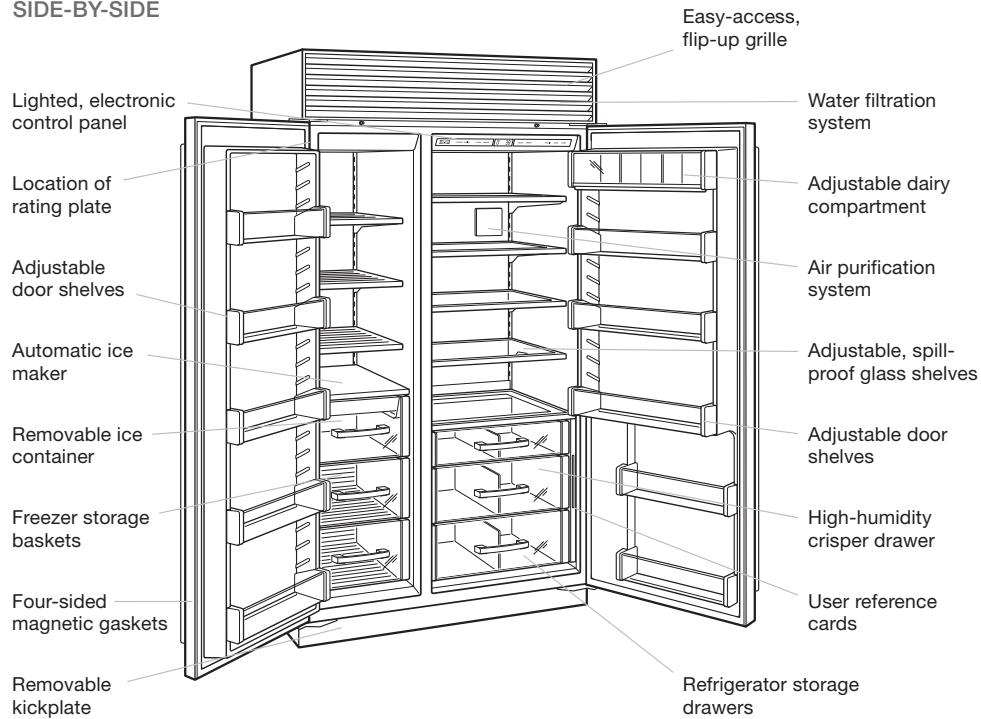
Model BI-42SD

SIDE-BY-SIDE WITH DISPENSER



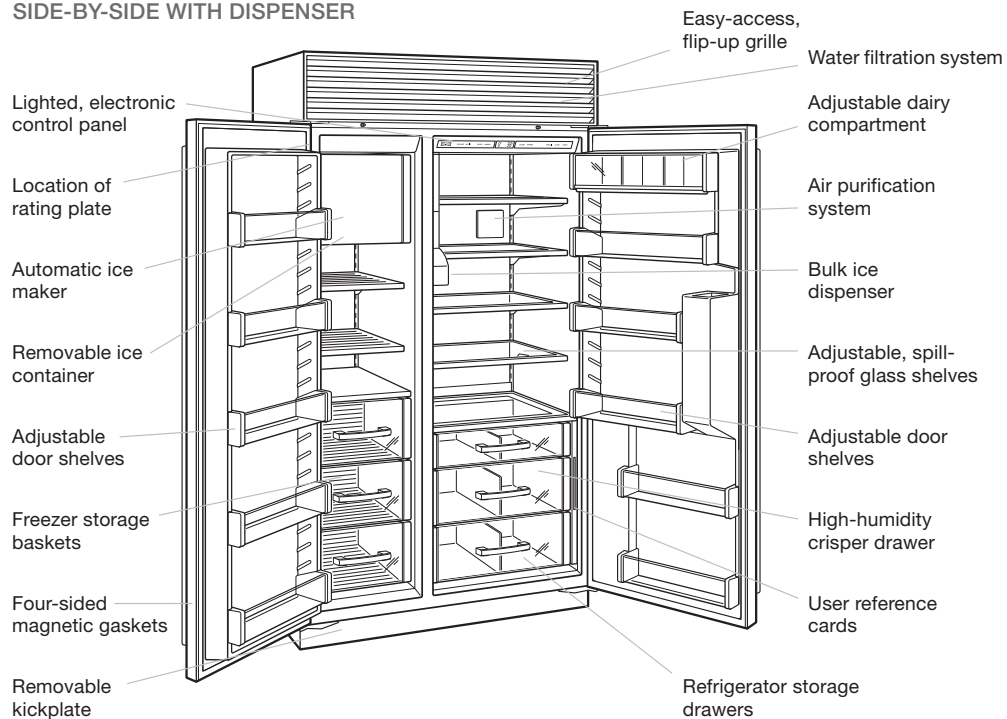
Model BI-48S

SIDE-BY-SIDE



Model BI-48SD

SIDE-BY-SIDE WITH 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. You'll find the control center 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 center display panel.

For combination units, there are two sets of COLDER and WARMER key pads on the control center, 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.

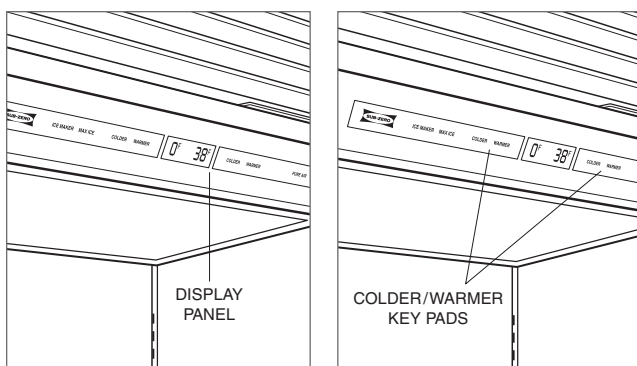
To adjust the temperature in either section, press the COLDER or WARMER key pads on the control center. Refer to the illustration below.

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.

POWER

All Sub-Zero built-in models feature a POWER key pad on the control center. 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 center display panel. This POWER key pad means you don't have to shut off power at the circuit breaker or wall receptacle. The key pad can be used during service or extended vacations.



Control center display panel.

Temperature adjustment.

Electronic Control System

ALARM FEATURE

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

The alarm will sound after 30 seconds. It can be deactivated by pressing the ALARM key pad. When the alarm is activated, the 🔔 indicator will be visible in the control center display panel.

ICE MAKER CONTROL

Built-in models with an ice maker feature an ICE MAKER key pad on the control center. 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 center display panel. 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 center display panel when this feature is on. Use the ICE MAKER key pad to shut down the ice maker during extended vacations.

VISUAL SERVICE DISPLAY

The control center monitors refrigerator and freezer temperatures as well as the ice maker system. If there is a temperature or ice maker problem, you'll be alerted by an illuminated or flashing 🔧 indicator in the control center display panel. The 🔧 indicator may also be illuminated if the condenser needs cleaning. Before calling for service, please check and see if your condenser area needs cleaning. See condenser cleaning, page 25.

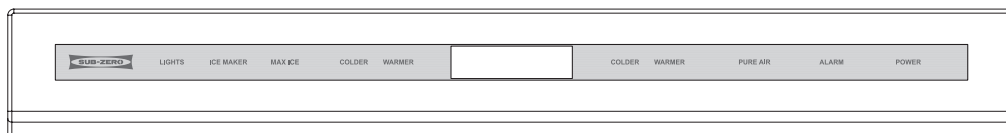
SABBATH MODE (STAR-K)

All built-in models feature the 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 center display panel. Your 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.



Display panel.

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.

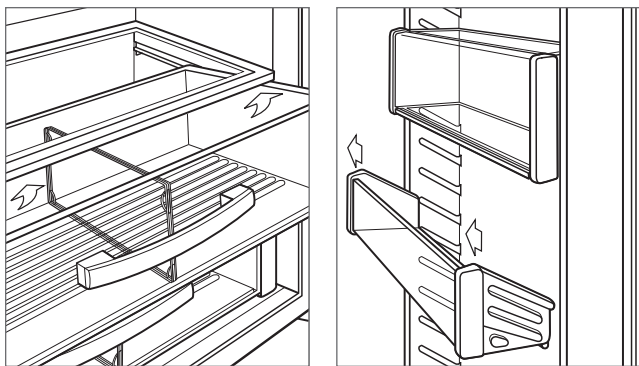
IMPORTANT NOTE: If the door is limited to a 90° door opening, the shallow door shelves will need to be removed from the bottom of the door in order to remove a drawer.

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. The front of the drawer should drop slightly and click when it is properly engaged onto the slides.

DOOR SHELVES AND DAIRY COMPARTMENT

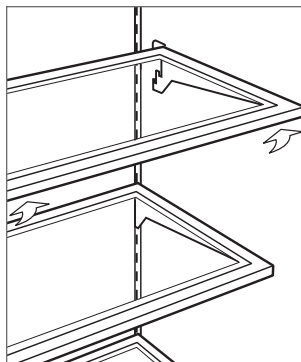
The door shelves and dairy compartment are adjustable within the guides of the door liner. Glass door models do not have door shelves or a dairy compartment.

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.



Storage drawer removal.

Door shelf removal.



Adjustable glass shelf removal.

ADJUSTABLE GLASS SHELVES

Be sure to read and understand the following instructions before removing or adjusting shelves. To remove or adjust shelves, 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 is limited to a 90° opening, you'll need to clear the door shelves in order to remove a shelf. Lift and pivot the end of the shelf nearest the door upward, and remove.

To replace a 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.

IMPORTANT NOTE: Always be careful in handling glass shelves to prevent breaking or scratching the interior.

⚠ CAUTION

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

Freezer Storage

FREEZER BASKET REMOVAL

IMPORTANT NOTE: Unload freezer baskets before removal.

Model BI-36F and side-by-side models: To remove the 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 and lift and rotate the basket up. Refer to the illustration below.

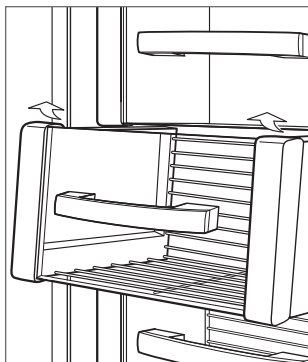
To reinstall, push the drawer slides back into the freezer. Align the basket with the slides and push the basket straight back onto the slides until it stops. Press downward on the front of the basket to engage the basket clips with the slides.

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

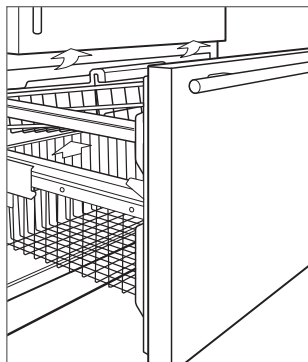
IMPORTANT NOTE: If models BI-36F or BI-36S are limited to a 90° opening, it may be necessary to remove the basket and shelf above in order to remove the basket.

For 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.

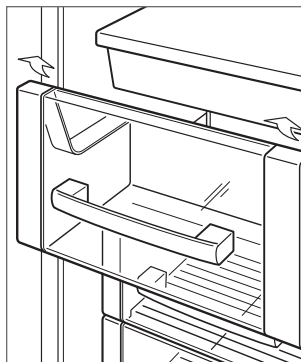
To reinstall the lower freezer basket, insert the basket into the four corner retainers. To reinstall the upper freezer basket, position the basket onto the slide rails. Slide the basket towards the back until you hear a 'click'.



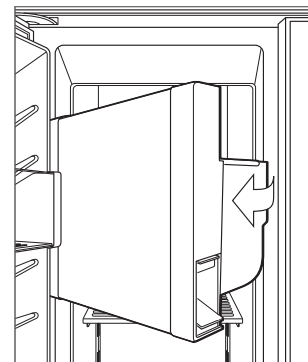
Freezer basket—BI-36F and side-by-side models.



Freezer basket—over-and-under models.



Ice bucket—BI-36S, BI-42S and BI-48S.



Ice bucket—BI-42SD and BI-48SD.

ICE BUCKET REMOVAL

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

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

Models BI-42SD and BI-48SD: To remove the ice bucket, pull the bucket out part of the way, then rotate the right side of the bucket as you continue to pull the bucket out. Refer to the illustration above.

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 center.

The ice maker system will not shut off if the ice bucket is not in place.

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

ICE PRODUCTION


The 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.

The ice maker operates on water pressure of 30 (2.1 bar) to 100 psi (6.9 bar). In some cases, a reverse osmosis water filter system may not be able to maintain the minimum pressure.

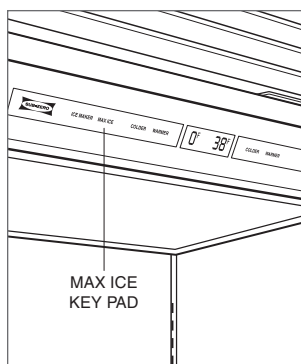
IMPORTANT NOTE: If ice is not used regularly it tends to fuse together. To avoid this, empty and replace the ice in the container as needed.

MAX ICE FEATURE

The max ice feature increases the rate of ice production for times where you need more 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 center so that the  indicator is visible in the display panel. Refer to the illustration below.


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



Max ice key pad.

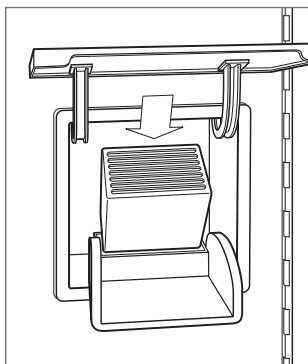
Air Purification System

All 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, on the right-hand side of the back wall.

The air purification cartridge will last for approximately one year. The  indicator will flash in the control center display panel when it needs to be replaced. To replace the cartridge, 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 wall.

Once the air purification cartridge has been replaced, press the PURE AIR keypad on the control center for five seconds. This will reset the air purification indicator and will no longer be displayed.



Air purification cartridge.

REPLACEMENT CARTRIDGES

Replacement air purification cartridges can be ordered by calling 800-222-7820 or online at subzerowolfstore.com or subzero.com.

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

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 subzerowolfstore.com or call 1-800-222-7820.

Water Filtration System

All Sub-Zero built-in models except models BI-36R and BI-36RG feature a microbiological water filtration system that supplies filtered water to the ice maker and water dispenser 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 buckets of ice. For dispenser models, dispense multiple glasses of water for a period of two minutes.


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

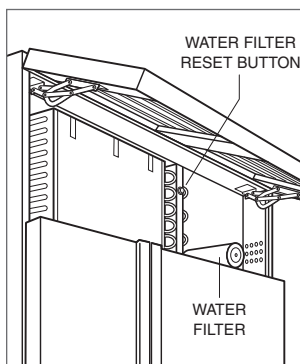
WATER FILTER CARTRIDGE MONITOR

It is important that the operation, maintenance and filter replacement requirements be carried out as scheduled. The water filter cartridge is rated for 235 gallons (890 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.

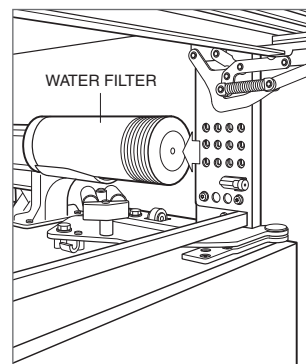
WATER FILTER CARTRIDGE REPLACEMENT

When it is time to replace the water filter cartridge, the  indicator will be visible in the control center display panel. Follow the steps below 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 push the cartridge in 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 caps.
- 4) Line up the cartridge so that the locking tabs can be inserted into the filter head.
- 5) Push the cartridge in until you hear a 'click'. The new cartridge is securely installed if it cannot be removed by pulling on it slightly.
- 6) Once the filter cartridge has been replaced, press and hold the 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 center display panel. Refer to the illustration below.



Water filter location.




Water filter replacement.

Water Filtration System

WATER FILTER CARTRIDGE REPLACEMENT

IMPORTANT NOTE: For non-dispenser models, the first two full buckets of ice produced should be discarded after the new filter cartridge has been installed. Allow 24 hours before discarding the first bucket 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 filter cartridge may vary with water supply conditions. Therefore, it is recommended that the filter 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 WATER FILTER

Replacement Sub-Zero microbiological water filter cartridges (7005017) can be ordered by calling 800-222-7820 or online at subzerowolfstore.com.

FILTER REPLACEMENT OPTIONS

Due to advanced water filter technology, poor water conditions can significantly shorten the life of a microbiological filter cartridge. An alternate water filter cartridge (7009931) is available for these instances.

IMPORTANT NOTE: The alternate filter does not provide microbiological or chemical filtration but can help alleviate the inconvenience of frequent filter replacement while providing basic chlorine, taste, odor and particulate filtration. We recommend contacting your local water treatment professional before you select this filter option.

If you choose not to utilize the water filter, the system can be placed in water filter bypass mode. A separate bypass plug (7011209) is required and is available by contacting Sub-Zero at 800-222-7820 or online at subzerowolfstore.com

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 a water filter bypass plug be used for these instances.

Ice and Water Dispenser

For dispenser models BI-42SD and BI-48SD, the automatic ice and water dispenser gives you both ice and chilled water without having to open doors.

ICE DISPENSER OPERATION

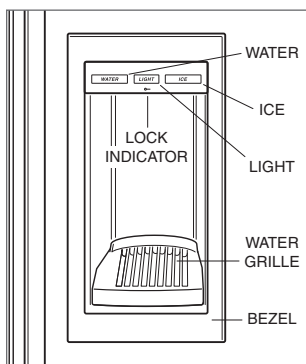
To operate the ice dispenser for models BI-42SD and BI-48SD, set a glass on the water grille of the glasswell, and press and hold the ICE key pad on the glasswell until you have the ice you need. For larger quantities of ice, open the refrigerator door and place an ice container under the dispenser chute, then press the BULK ICE key pad on the left-hand wall inside the refrigerator section. Refer to the illustrations below.

After initial ice maker start-up, discard the first few batches of ice, they may be discolored by the new plumbing.

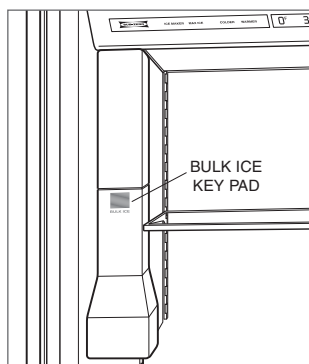
ICE DISPENSING

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.

To dispense ice, hold down 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 down for less than two seconds. If more ice is desired, hold the ICE key pad down until the dispensing cycle repeats.




Dispenser glasswell.



Bulk ice dispenser.

IMPORTANT NOTE: Be sure that dispenser key pads are clean and dry when pressed to avoid problems with the dispenser operation.

ICE DISPENSER OPERATING TIPS

- If there's no ice, make sure the ice maker system is turned on and  indicator is illuminated in the control center display panel.
- Make sure that the water filter cartridge is in place or that the water filtration system is in bypass mode. A separate bypass plug is required to bypass the water filtration system. This bypass plug (7011209) is available through your authorized Sub-Zero dealer. Refer to the installation instructions provided with the bypass plug.
- Make sure there is a supply of ice in the ice bucket. See ice bucket removal, page 15.
- Make sure the ice bucket is all the way in and engaging the auger motor at the back of the bucket. If it is not all the way back, push on the ice bucket and press the ICE key pad on the glasswell at the same time.
- Press the ICE key pad on the glasswell. 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, call your Sub-Zero authorized service center.
- If the ice dispenser is not used for a long period, the ice may fuse together. To avoid this, empty the ice bucket as needed.

CAUTION

Use a sturdy glass to catch ice crescents. Fragile glasses can break. Also, to avoid breakage, make sure that the glass is sitting vertically on the water grille.

Ice and Water Dispenser

WATER DISPENSER OPERATION

To operate the water dispenser for models BI-42SD and BI-48SD, set a glass on the water grille of the glasswell, and press and hold the WATER key pad on the glasswell until the glass is filled.

The first time you use the water dispenser, purge the water system and storage tank for three minutes. This will clear any air in the system, along with foreign material in the new plumbing connection.

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 the refrigerator temperature during the original fill or after a lot of water is used.

DISPENSER LIGHTS

For dispenser models, 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 WATER GRILLE

For dispenser models, a water grille at the base of the glasswell will catch and evaporate small spills. Because there is no drain in this area, do not pour water into the water grille. To clean the area, remove the water grille by pressing the front left corner of the grille and lifting it out.

LOCK

For dispenser models, 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 cleaning or to prevent small children from using the dispenser.

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

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

⚠ CAUTION

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

Vacation Time

For extended vacations, shut off power to the 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 bucket. Do not change the control settings.

If your religious observances require turning off the lights and ice maker, see Sabbath mode, page 13.

⚠ 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.

Operations

DOOR AND DRAWER CLOSING

Over-and-under models: Your 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.

Your 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 your 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: Your 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.

Operations

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

Your Sub-Zero unit is 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 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. In models BI-42SD and BI-48SD, 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 unit door(s) are open.

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 100% 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.

INTERIOR CLEANING

To clean interior surfaces and 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, control center and display panel.

GLASSWELL CLEANING

To clean the glasswell of models BI-42SD and BI-48SD, use a mild solution of soap and water with a little baking soda. Wipe up spills after removing the dispenser water grille.

For the stainless steel areas of the glasswell on models BI-42SD and BI-48SD, you may use the stainless steel exterior cleaning procedure.

⚠ CAUTION

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

⚠ CAUTION

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

Cleaning

CONDENSER CLEANING

In all Sub-Zero built-in models, the condenser is located behind the grille. First, pull out on the bottom edge of the grill and tilt forward. Then using a soft bristle brush, vacuum to remove dust and lint from the condenser. 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 unit, shut the electricity off at the control panel. When you clean the condenser, wear gloves to avoid injury from the sharp condenser fins.

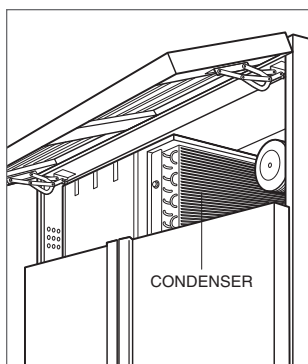
⚠ CAUTION

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

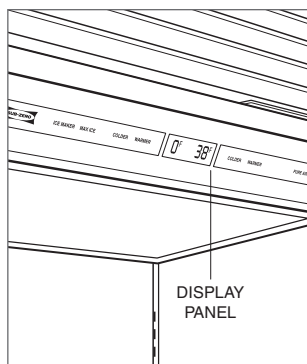
CLEANING COMBINATION UNITS

For over-and-under and side-by-side models, it is possible to turn off one section of your combination unit for an extended period without disrupting 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. The disabled section will appear blank in the control center display panel. Refer to the illustration below. Repeat the process to turn the section back on. See electronic control system, page 12.



Location of condenser.



Control center display panel.

Lighting Information


IMPORTANT NOTE: When the refrigerator or freezer doors are 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.

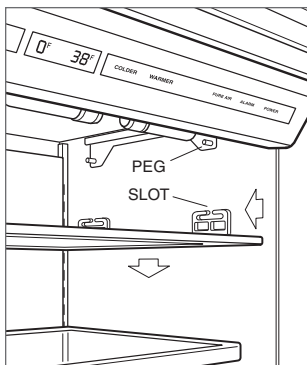
Your Sub-Zero built-in unit contains unique 40 watt appliance bulbs (7006999) in refrigerator and freezer sections.

OVERHEAD LIGHTING

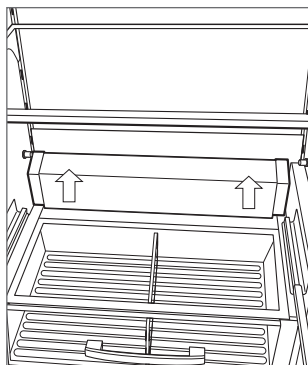
You'll need to remove the light diffuser in the top of the unit to replace the bulbs. Place your hands under the light diffuser and slide back slowly until the slots on the sides of the diffuser drop past the bracket pegs. Lower the light diffuser to remove. Refer to the illustration below.

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.

Models BI-36RG, BI-30UG and BI-36UG: 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 center. The  indicator will appear when accent lights are enabled.



Light diffuser removal—overhead lighting.



Light diffuser removal—crisper lighting.

FREEZER LIGHTING

Models BI-30U, BI-30UG, BI-36U and BI-36UG: 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-42S and BI-48S: Freezer basket lighting is located above the ice bucket. To access the bulbs, remove the ice bucket. Next, push the ice bucket 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-42SD and BI-48SD: Freezer lighting above the ice bucket is accessible by removing the ice bucket. See ice bucket removal, page 15. Once the bucket has been removed, remove the light diffuser as described in overhead lighting.

Freezer lighting below the ice bucket is accessible by removing the glass light diffuser. To remove the glass, press the plastic lip up and pull the glass 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, first remove the freezer basket below the fixed shelf. To remove the light diffuser, 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. Next, remove the upper crisper shelf. Then place both hands under the bottom right and left sides of the light diffuser and push upward. Refer to the illustration.

⚠ CAUTION

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

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. Don't 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. Don't 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, don't 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.
- Don't 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.
- Don't 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.

Fresh meats, fish and poultry: Remove store wrappings, then rewrap in plastic wrap, foil or waxed paper and refrigerate immediately.

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 33.

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.
cherries, sweet	34°F (1°C)	2–3 weeks	
clementines	40°F (4°C)	2–4 weeks	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.
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	
honeysuckle	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 Microbiological Water Filter

REPLACEMENT CARTRIDGE (7005017)

IMPORTANT NOTICE: Read this Performance Data Sheet carefully and compare the capabilities of this unit with your actual water treatment needs. It is recommended that, before purchasing a water treatment unit, you have your water supply tested to determine your actual water treatment needs.



Tested and certified by NSF International against NSF/ANSI Standard 42 for the reduction of Chlorine Taste & Odor, Nominal Particulate, Class I; and against NSF/ANSI Standard 53 for the reduction of Asbestos, Lead, Mercury, MTBE, Toxaphene, Turbidity and VOCs.

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 Average	Product Water Concentration Max. Effluent	% Reduction Average	% Reduction Minimum	Max. Permissible Product Water Concentration
Chlorine, Taste & Odor	42	2.0 mg/L ± 10%	2.03 mg/L	0.05 mg/L	0.05 mg/L	>97.5%	>97.5%	≥ 50%
Particulate, Class I (0.5 to <1 micron)	42	At least 10,000 particles/ml	20,000,000/ml	1,613/ml	2,900/ml	>99.9%	>99.9%	≥ 85%
Asbestos	53	10 ⁷ to 10 ⁸ fibers/L†	83 MF/L	<0.17 MF/L	<0.17 MF/L	>99%	>99%	99%
Lead at pH 6.5	53	0.15 mg/L ± 10%	0.148 mg/L	0.001 mg/L	0.001 mg/L	99.3%	99.3%	0.010 mg/L
Lead at pH 8.5	53	0.15 mg/L ± 10%	0.148 mg/L	0.001 mg/L	0.001 mg/L	99.3%	99.3%	0.010 mg/L
Mercury at pH 6.5	53	0.006 mg/L ± 10%	0.006 mg/L	<0.0002 mg/L	<0.0002 mg/L	96.6%	96.6%	0.002 mg/L
Mercury at pH 8.5	53	0.006 mg/L ± 10%	0.006 mg/L	<0.0002 mg/L	<0.0002 mg/L	96.5%	96.5%	0.002 mg/L
MTBE	53	0.015 mg/L ± 20%	0.014 mg/L	0.0013 mg/L	0.0029 mg/L	90.9%	78.9%	0.005 mg/L
Toxaphene	53	0.015 mg/L ± 10%	0.015 mg/L	<0.001 mg/L	<0.001 mg/L	93.1%	93.1%	0.003 mg/L
Turbidity	53	11 ± 1 NTU	11.8 NTU	0.14 NTU	0.20 NTU	98.8%	98.3%	0.5 NTU
VOC*	53	300 ± 30 µg/L	301 µg/L	1.2 µg/L	8.7 µg/L	99.6%	97.1%	≥ 95%

General test water parameters: pH = 7.5±0.5; Temp = 68±5 °F (20±3 °C); Pressure = 60 psi (4.1 bar) @ 0.5 gpm (1.9 Lpm)

*Refer to table on following page for organic chemicals included by VOC surrogate testing; † Fibers greater than 10 µm in length

OPERATING SPECIFICATIONS

Capacity: 235 gallons (890 L); up to twelve months

Water Supply: Cold water only

Pressure Requirement: 30 – 100 psi (2.1 – 6.9 bar)

Temperature: 33 – 100°F (0.6 – 38°C)

Flow Rate: 0.5 gpm (1.9 Lpm)

Cyst, virus and bacteria reduction tested by BioVir Labs and approved by the California Department of Public Health, per the certificate following this data sheet.

Substance	Log Reduction	% Reduction
Cyst	3.5	99.95%
Virus	4	99.99%
Bacteria	6	99.9999%

SYSTEM OPERATION AND REPLACEMENT FILTER INFORMATION

Use replacement water filter cartridge part number 7005017, which can be ordered by calling 800-222-7820 or online at subzerowolfstore.com or subzero.com. Replacement filter pricing information can be found at subzerowolfstore.com or subzero.com.

Replace water filter cartridge when the filter life indicator is displayed, or if the ice cubes become hollow or small, or when the water flow has slowed significantly.

Change filter cartridge at least every twelve months. High sediment areas may require more frequent filter cartridge replacement.

This filter system must be installed, operated, maintained and filters replaced as required in order for the product to perform as advertised. Complete installation and operation instructions, parts and service availability, and standard warranty are included with the product when shipped.

SPECIAL NOTES

Do not use for the treatment of water that is visually contaminated (cloudy) or has an obvious contamination source, such as contamination by raw sewage. State of Wisconsin Required Statement: Do not use in Wisconsin with water that is microbiologically unsafe, or of unknown quality, without adequate point-of-entry (i.e. whole house) disinfection before this device.

Note that while the testing was performed under standard laboratory conditions, actual performance of this water filter system may vary based on local water conditions. In addition, the contaminants or other substances removed or reduced by this water filter are not necessarily in all users' water.

This filter contains silver as a preservative.

This filter system is protected by U.S. Patent Nos. 6,630,016; 6,660,172; 6,770,204; 6,835,311; 6,866,704; applicable foreign patents; and patents pending. U.S. EPA Est. No. 69625-CT-001

DISCLAIMER: The performance claims of this product are rated for service only up to the gallon capacity limit designated on the Manufacturer's Performance Data Sheet. No expectation for performance shall survive such limit, and use of this product should be discontinued after such limit is reached. Use of this product constitutes Buyer's understanding and acceptance of this Disclaimer.

Manufactured for: Sub-Zero, Inc. PO Box 44848 Madison, WI 53744-4130 800-222-7820

Sub-Zero Microbiological Water Filter

ORGANIC CHEMICALS INCLUDED BY VOC SURROGATE TESTING

Substance	Influent Challenge Concentration (mg/L)	Chemical Reduction Percent	Max. Permissible Product Water Concentration (mg/L)
alachlor	0.050	>98	0.001
atrazine	0.100	>97	0.003
benzene	0.081	>99	0.001
carbofuran	0.190	>99	0.001
carbon tetrachloride	0.078	98	0.0018
chlorobenzene	0.077	>99	0.001
chloropicrin	0.015	99	0.0002
2,4-D	0.110	98	0.0017
dibromochloropropane (DBCP)	0.052	>99	0.00002
o-dichlorobenzene	0.080	>99	0.001
p-dichlorobenzene	0.040	>98	0.001
1,2-dichloroethane	0.088	95	0.0048
1,1-dichloroethylene	0.083	>99	0.001
cis-1,2-dichloroethylene	0.170	>99	0.0005
trans-1,2-dichloroethylene	0.086	>99	0.001
1,2-dichloropropane	0.080	>99	0.001
cis-1,3-dichloropropylene	0.079	>99	0.001
dinoseb	0.170	99	0.0002
endrin	0.053	99	0.00059
ethylbenzene	0.088	>99	0.001
ethylene dibromide (EDB)	0.044	>99	0.00002
haloacetonitriles (HAN):			
bromochloroacetonitrile	0.022	98	0.0005
dibromoacetonitrile	0.024	98	0.0006
dichloroacetonitrile	0.0096	98	0.0002
trichloroacetonitrile	0.015	98	0.0003
haloketones (HK):			
1,1-dichloro-2-propanone	0.0072	99	0.0001
1,1,1-trichloro-2-propanone	0.0082	96	0.0003
heptachlor (H-34, Heptox)	0.080	>99	0.0004
heptachlor epoxide	0.0107	98	0.0002
hexachlorobutadiene	0.044	>98	0.001
hexachlorocyclopentadiene	0.060	>99	0.000002
lindane	0.055	>99	0.00001
methoxychlor	0.050	>99	0.0001
pentachlorophenol	0.096	>99	0.001
simazine	0.120	>97	0.004
styrene	0.150	>99	0.0005
1,1,2,2-tetrachloroethane	0.081	>99	0.001
tetrachloroethylene	0.081	>99	0.001
toluene	0.078	>99	0.001
2,4,5-TP (silvex)	0.270	99	0.0016
tribromoacetic acid	0.042	>98	0.001
1,2,4-trichlorobenzene	0.160	>99	0.0005
1,1,1-trichloroethane	0.084	95	0.0046
1,1,2-trichloroethane	0.150	>99	0.0005
trichloroethylene	0.180	>99	0.001
trihalomethanes (includes):			
chloroform (surrogate chemical)			
bromoform	0.300	95	0.015
bromodichloromethane			
chlorodibromomethane			
xylene (total)	0.070	>99	0.001

State of California
Department of Public Health
Water Treatment Device
Certificate Number
08 - 1890

Date Issued: January 2, 2008

Trademark/Model Designation

Sub-Zero Microbiological Water Filter

Replacement Element(s)

7005017

Manufacturer: Sub-Zero Freezer Company 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

Bacteria
Cysts
Turbidity
Virus

Organic Contaminants

MTBE
Toxaphene
VOCs

Alachlor
Atrazine
Benzene
Carbofuran
Carbon Tetrachloride
Chlorobenzene
Chloropicrin
2,4-D
DBCP
o-Dichlorobenzene
p-Dichlorobenzene
1,2-Dichloroethane
1,1-Dichloroethylene
cis-1,2-Dichloroethylene
trans-1,2-Dichloroethylene
1,2-Dichloropropane
cis-1,3-Dichloropropylene
Dinoseb

Inorganic/Radiological Contaminants

Asbestos
Lead
Mercury

Endrin
Ethylbenzene
EDB
Haloacetonitriles (HAN)
Bromochloroacetonitrile
Dibromoacetonitrile
Dichloroacetonitrile
Trichloroacetonitrile
Haloketones (HK)
1,1-Dichloro-2-Propanone
1,1,1-Trichloro-2-Propanone
Heptachlor
Heptachlor Epoxide
Hexachlorobutadiene
Hexachlorocyclopentadiene
Lindane
Methoxychlor
Pentachlorophenol

Simazine
Styrene
1,1,2,2-Tetrachloroethane
Tetrachloroethylene
Toluene
2,4,5-TP (Silvex)
Tribromoacetic Acid
1,2,4-Trichlorobenzene
1,1,1-Trichloroethane
1,1,2-Trichloroethane
Trichloroethylene
Trihalomethanes (THMs)
Bromodichloromethane
Bromoform
Chloroform
Chlorodibromomethane
Xylenes


Rated Service Capacity: 235 gals

Rated Service Flow: 0.5 gpm

Do not use for the treatment of water that is visually contaminated (cloudy) or has an obvious contamination source, such as contamination by raw sewage.

Frequently Asked Questions

ICE PRODUCTION

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

IMPORTANT NOTE: Dispose of the first two buckets of ice produced by your new unit to ensure that pipe residue or other particles associated with new water lines are not consumed.


Q: My ice maker isn't 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: My 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: My ice tastes funny and is discolored.

A: Sub-Zero built-in models have an integrated water filtration system. Check to see if the  indicator is displayed in the control center display panel. If so, the water filter needs to be replaced.

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

A: The water filter may need to be replaced. Refer to page 19.

NOISE

Q: Why do I hear my unit running constantly?

A: It is normal to hear the operation of fans and motors. 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 center display panel.

Q: How do I adjust the temperatures?

A: To adjust temperatures, refer to temperature control, page 12.

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 my 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 your unit.

Q: My unit isn't cooling properly.

A: Clean the condenser area as outlined on page 25.

DOOR OPERATION

Q: Why is my door hard to open?


A: Your 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 unit.

Troubleshooting

If your built-in unit is not operating properly, use the following troubleshooting guide before calling your Sub-Zero authorized service center. 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 center display panel.

- The microprocessor has sensed a problem with the operating system. There may be instructions in the control center display panel to solve the problem.
- This may also indicate that the condenser needs cleaning. Follow the condenser cleaning procedure outlined on page 25.
- 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 service at 800-222-7820.

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

- Check for excess water near the unit. If you see excess water, turn off the water 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 service immediately at 800-222-7820. The audible chime can be reset for 24 hours by holding the ALARM key and pressing the POWER key.

Refrigerator/freezer is not running.

- Is there electrical power to the unit?
- Is the home circuit breaker or fuse off?
- Is the refrigerator/freezer control 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.
- Has one section been manually disabled? See cleaning combination units, page 25.
- Is the unit in showroom mode? Call Sub-Zero customer service at 800-222-7820 for instruction on taking the unit out of this mode.
- If the unit is still not running, it may be in defrost mode.
- Wait 30 minutes and try to restart again.

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 or drawer closing.
- Has a large amount of food been added recently?

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 or drawer closing.
- Has a large amount of food been added recently?
- On hot days and in warm room temperatures, the motor runs longer.
- There may be normal operation noises related to refrigerant circulation, fan operation, ice maker operation, defrost cycle or compressor operation.

Troubleshooting

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 or drawer closing.
- Are door(s) and/or drawer closing and sealing properly? Contact your authorized Sub-Zero dealer if door(s) are not adjusted properly. When opening the freezer drawer, 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 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 door(s) 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 door(s) and/or drawer closing and sealing properly?

Light bulb needs to be replaced.

- See lighting information, page 26.

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 door(s) and/or drawer are closing and sealing properly. If condensation persists, contact your Sub-Zero authorized service center.

There is no ice.

- Is the ice bucket in position?
- Is the ice maker turned on?
- Is a filter or bypass plug installed?
- 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 unit drain pipe.
- Clean the drain pan.

You need product information.

- Call Sub-Zero customer service 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 calling a Sub-Zero authorized service center.
- To obtain the name and number of a Sub-Zero authorized service center, check the contact & support section of our website, subzero.com or call Sub-Zero customer service 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.

WARNING

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

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 drawers 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 5–11 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 Authorized Service Center

Phone _____

Authorized Sub-Zero Dealer

Phone _____

BEFORE CALLING FOR SERVICE

Before calling a Sub-Zero authorized service center, refer to the troubleshooting guide on pages 39–41. 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 service 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.

Sub-Zero Products Limited Warranty

RESIDENTIAL USE ONLY

FULL FIVE YEAR SEALED SYSTEM WARRANTY LIMITED SIXTH THROUGH TWELFTH YEAR WARRANTY ON THE SEALED SYSTEM FULL TWO YEAR WARRANTY ON TOTAL PRODUCT*

FULL FIVE YEAR SEALED SYSTEM WARRANTY

For five years from the date of original installation, your Sub-Zero warranty covers all parts and labor to repair or replace any components that prove to be defective in materials or workmanship in the sealed system. The sealed system consists of the compressor, condenser, evaporator, drier and all connecting tubing.

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Sub-Zero warranty covers all parts and labor to repair or replace any part of the product, that proves to be defective in materials or workmanship.

LIMITED SIXTH THROUGH TWELFTH YEAR SEALED SYSTEM WARRANTY

From the 6th through the 12th year from the date of original installation, your Sub-Zero warranty covers all parts that prove to be defective in materials or workmanship in the sealed system (parts only). The sealed system consists of the compressor, condenser, evaporator, drier and all connecting tubing.

TERMS APPLICABLE TO EACH WARRANTY

All service provided by Sub-Zero under the above warranty must be performed by a Sub-Zero authorized service center, unless otherwise specified by Sub-Zero. Service will be provided in the home during the normal business hours. This warranty applies only to products installed for normal residential use. Details regarding a non-residential warranty are available upon request.

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, including but not limited to improper removal and reinstallation (whether in the unit or at a remote location) of the condensing unit.

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

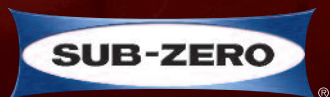
Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights, which vary from state to state.

To receive parts and/or service and the name of the Sub-Zero authorized service center 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, 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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