

SINGLE DOOR BAR FRIDGE

USER MANUAL

HS-121LN

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details.
The diagram above is just for reference. Please take the appearance of the actual product as the standard.

THANK YOU, LETTER,

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

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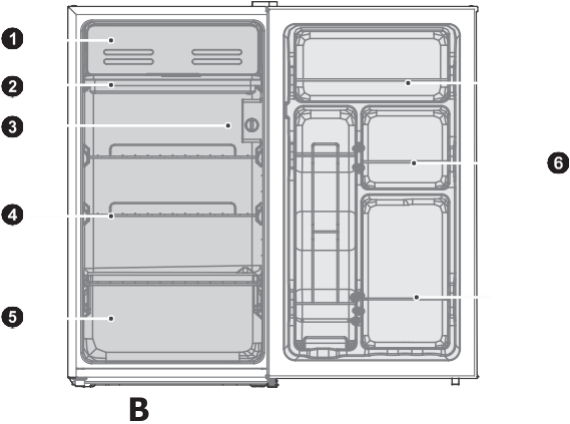
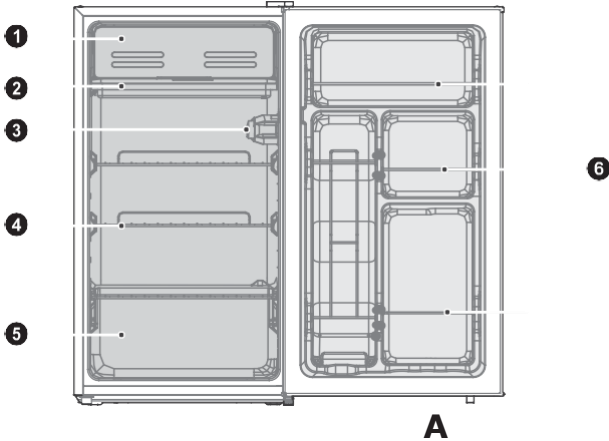
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SPECIFICATIONS

Product model	HS-121LN
Fresh Food Storage Compartment Volume	93L
Rated Voltage	220-240V~
Frequency	50Hz
Rated Current	0.5A
Overall Dimension (H x W x D)	860x472x450mm

PRODUCT OVERVIEW

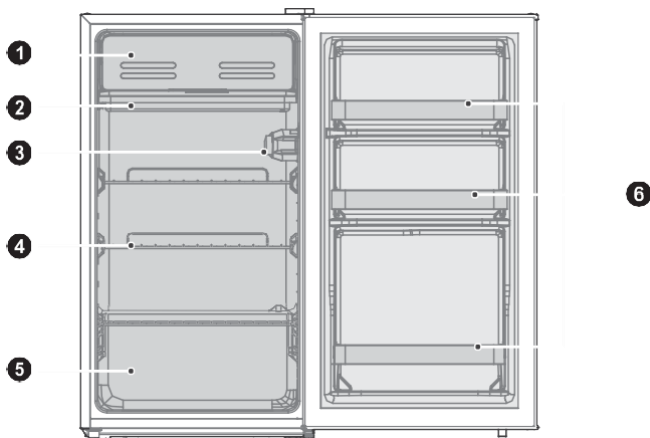
Names of components



- | | | | |
|---|--------------------------|---|-----------------------------------|
| 1 | Little door | 4 | Shelf |
| 2 | Drain tray | 5 | Fruits and vegetables compartment |
| 3 | Temperature control knob | 6 | Fence |

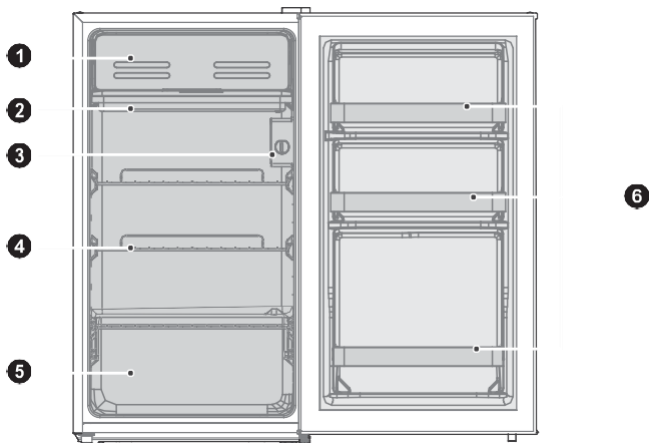
ATTENTION

The picture above is only for reference. The actual configuration will depend on the physical product or statement by the distributor



C

EN



D

- | | | | |
|---|----------------------|---|---------------------------|
| 1 | Door Shelf | 4 | Shelf |
| 2 | Drain tray | 5 | Fruits and vegetables box |
| 3 | Thermostat and light | 6 | Door tray |

● ATTENTION

The picture above is only for reference. The actual configuration will depend on the physical product or statement by the distributor

PRODUCT INSTALLATION

Install Instruction

For refrigerating appliances with climate class

- Depending on the climate **class, This** refrigerating appliance is intended to be used at ambient temperatures range as specified following table.
- The climate class can be found on the rating plate. The product may not operate properly at temperatures outside of the specific range.
- You can find the climate class on the product label.

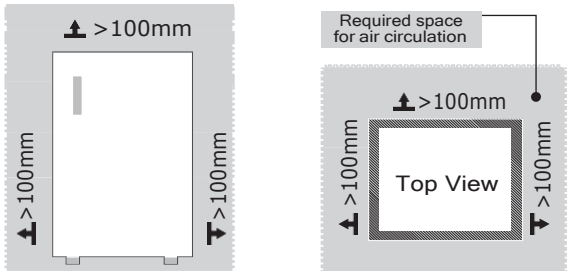
Effective temperature range

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

Class	Symbol	Ambient temperature range °C	
		IEC 62552 (ISO 15502)	ISO 8561
Extended temperate	SN	+ 10 to + 32	+ 10 to + 32
Temperate	N	+ 16 to + 32	+ 16 to + 32
Subtropical	ST	+ 16 to + 38	+ 18 to + 38
Tropical	T	+ 16 to + 43	+ 18 to + 43

Dimensions and Clearances

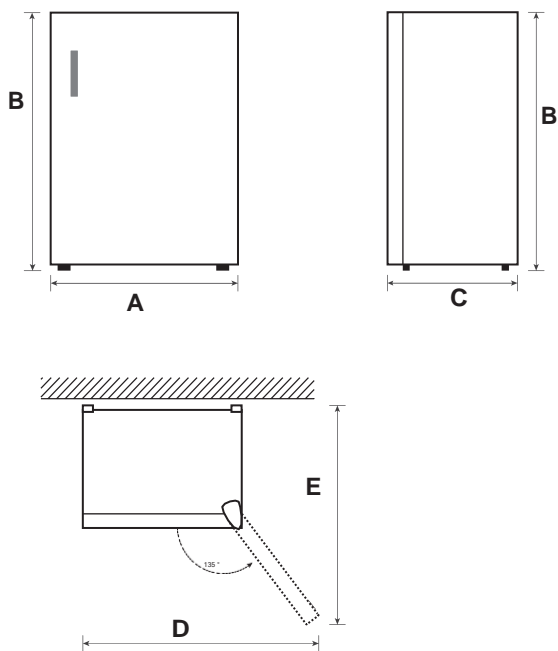
- Too small of a distance from adjacent items may result in the degradation of freezing capability and increased electricity costs. Allow over 100 mm of clearance from each adjacent wall when installing the appliance.



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



Width	Overall Height	Depth	Width doors open 135°	Depth doors open 135°
A	B	C	D	E
472	860	450	918	520

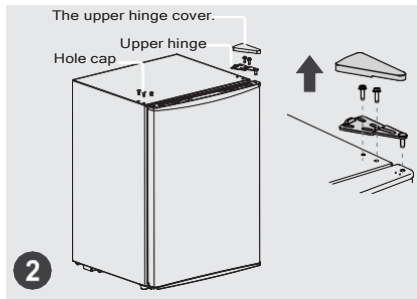
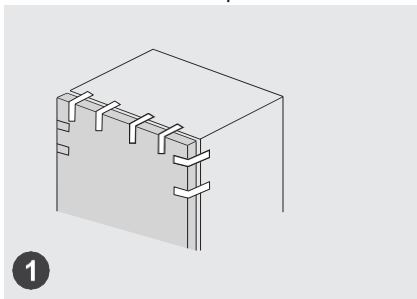
Notice: All dimensions in mm

Door right-left change

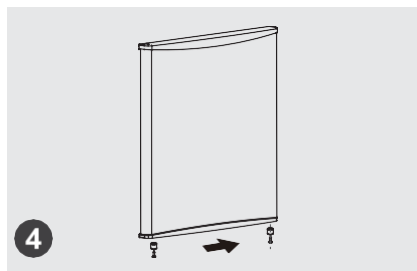
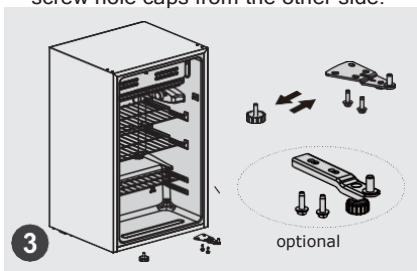
List of tools to be provided by the user

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

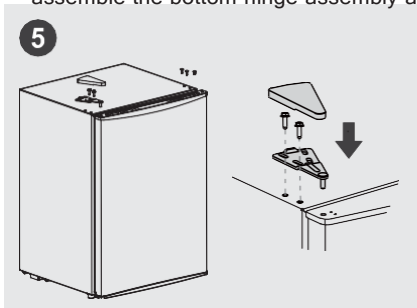
1. Power off the refrigerator and remove all objects from the door trays.
2. Fix the door with tape.



3. Dismantle the upper hinge cover, screws and upper hinge, and remove the plastic screw hole caps from the other side.



4. dismantle the door and the bottom hinge assembly and adjustable foot, then assemble the bottom hinge assembly and adjustable foot on other side.



5. Dismantle the stopper under the door then assemble the stopper on the other side. Put the door on bottom hinge and assemble the upper hinge, upper hinge cover and plastic screw hole caps successively.



Leveling feet

To avoid vibration, the unit must be leveled.

If required, adjust the leveling screws to compensate for the uneven floor.

The front should be slightly higher than the rear to aid in door closing.

Leveling screws can be turned easily by tipping the cabinet slightly.

Turn the leveling screws counterclockwise  to raise the unit, clockwise  to lower it.

Changing the Light(optional)

Replacement of incandescent lamps:

- Disconnecting the power supply before carrying out the bulb replacement hold and remove the light bulb cover.
- Dismantle the old bulb by unscrewing it **counterclockwise. Replace** by a new bulb (Max. 15W) by screwing it clockwise, and make sure it is fixed in the bulb holder tightly.
- Reassemble the light cover and re-connect your Fridge to the power supply.

ATTENTION

Any replacement or maintenance of the LED lamps is intended to be made by the manufacturer, its service agent or similar qualified person.

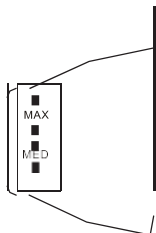
Tips for energy saving.

- Do not place the appliance near cookers, radiators or other heat sources. If the ambient temperature is high, the compressor will run more frequently and for longer, resulting in increased energy consumption.
- Ensure that there is sufficient ventilation at the base of the appliance, on the sides of the appliance and at the back of the appliance. Never cover ventilation openings.
- Please also observe the spacing dimensions in the chapter "Installation".
- The arrangement of drawers, shelves and racks as shown in the illustration offers the most efficient use of energy and should therefore be retained as far as possible. All drawers and shelves should remain in the appliance to keep the temperature stable and save energy.
- An evenly filled refrigerator/freezer compartment contributes to optimal energy use. Therefore, avoid empty or half-empty compartments.
- Allow warm food to cool before placing it in the refrigerator/freezer. Food that has already cooled down **and** increases energy efficiency.
- Open the door only as briefly as necessary to **minimize** cold loss. Opening the door briefly and closing it properly reduces energy consumption.
- The door seals of your appliance must be perfectly intact so that the doors close properly and energy consumption is not increased unnecessarily.

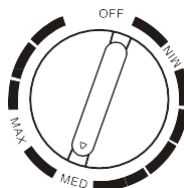
OPERATION INSTRUCTIONS

Control panel

A



B



ATTENTION

The actual control panel may differ from model to model.

- Turn the temperature control knob to MAX, the internal temperature of the refrigerator becomes lower.
- Turn the temperature control knob to MIN, the internal temperature of the refrigerator becomes higher.
- The letter on the knob only represents the level, but does not mean the specific temperature, the "OFF" means stop working.
- Recommended gear: "MED."

NOTE: Please adjusting and using between "MAX" and "MIN".

- Drain tray is used for receiving water when defrosting. Please empty the water in the drain tray regularly in case the water overflows into the cabinet.

ATTENTION

Storage of too much food during operation after the initial connection to power may adversely affect the freezing effect of the refrigerator. Foods stored shall not block the air outlet; or otherwise, the freezing effect will also be adversely affected.

Tips on storing food.

Cooling compartment

- To reduce moisture and subsequent ice build-up, never put liquid into the refrigerator in unsealed containers. Frost tends to concentrate in the coolest parts of the evaporator. Storing uncovered liquids results in a more frequent need for defrosting.
- Never put warm foods in the refrigerator. These should **first** cool down at room temperature and then be placed so as to ensure adequate air circulation in the refrigerator.
- Foods or food containers should not touch the back wall of the refrigerator because they could freeze to the wall. Do not keep regularly opening the door of the refrigerator.
- Meat and clean fish (packed in a package or plastic foil) can be placed in the refrigerator, which can be used in 1-2 days.
- Fruit and vegetables without packaging can be placed in the part designated for fresh fruit and vegetables.

ATTENTION

The optimal temperature setting of each compartment depends on the ambient temperature. **The** above optimal temperature is based on the ambient temperature of 25 °C.

Drain tray is used for receiving water when **defrosting. Please** empty the water in the drain tray regularly in case the water overflowing into the cabinet.

Note: Storage of too much food during operation after the initial connection to power may adversely **affects** the freezing effect of the refrigerator. Foods stored shall not block the air outlet; or otherwise **ise**, the freezing effect will also be adversely affected.

Order	Compartments TYPE	Target storage temp. [°C]	Appropriate food
1	Fridge	+2 ≤ +8	Eggs, cooked food, packaged food, fruits and vegetables, dairy products, cakes, drinks and other foods are not suitable for freezing.
2	(***) *- Freezer	≤ -18	Seafood (fish, shrimp, shellfish), freshwater aquatic products and meat products (recommended for 3 months, the longer the storage time, the worse the taste and nutrition), suitable for frozen fresh food.
3	***-Freezer	≤ -18	Seafood (fish, shrimp, shellfish), freshwater aquatic products and meat products (recommended for 3 months, the longer the storage time, the worse the taste and nutrition), suitable for frozen fresh food.
4	** -Freezer	≤ -12	Seafood (fish, shrimp, shellfish), freshwater aquatic products and meat products (recommended for 3 months, the longer the storage time, the worse the taste and nutrition), suitable for frozen fresh food.
5	* -Freezer	≤ -6	Seafood (fish, shrimp, shellfish), freshwater aquatic products and meat products (recommended for 3 months, the longer the storage time, the worse the taste and nutrition), suitable for frozen fresh food.
6	0-star	-6 ≤ 0	Fresh pork, beef, fish, chicken, some packaged processed foods, etc. (Recommended to eat within the same day, preferably no more than 3 days). Partially encapsulated processed foods (non-freezable foods).
7	Chill	-2 ≤ +3	Fresh/ frozen pork, beef, chicken, freshwater aquatic products, etc. (7 days below 0°C and above 0°C is recommended for consumption within that day, preferably no more than 2 days). Seafood (less than 0 for 15 days, it is not recommended to store above 0°C).
8	Fresh food	0 ≤ +4	Fresh pork, beef, fish, chicken, cooked food, etc. (Recommended to eat within the same day, preferably no more than 3 days)
9	Wine	+5 ≤ +20	Red wine, white wine, sparkling wine, etc.

● ATTENTION

please store different foods according to the compartments or target storage temperature of your purchased



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