

Refrigerator
RETRO SERIES

USER MANUAL

MDRD86SLE

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.

LANGUAGES

EN	English
DE	Deutsch
IT	Italian
FR	French
ES	Spanish
PT	Portuguese
GR	Greek
PL	Polish
LV	Latvian
SR	Serbian
HR	Republika Hrvatska
HU	Hungary
SL	Slovenia
RO	Romania
BG	Bulgaria
LT	Lithuania
AL	Albanian
CZ	Czech
SK	Slovak

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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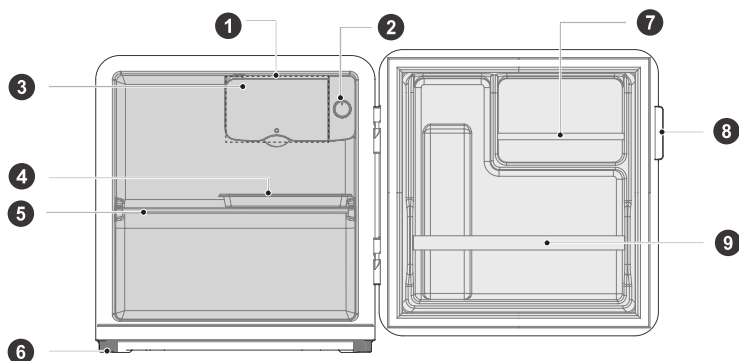
SPECIFICATIONS

Product model	MDRD86SLE
Rated Voltage/Frequency	220-240V~/50Hz
Rated Current	0.4A
Total Volume	47L
Fresh Food Compartment Volume	47L
Refrigerant, Amount	R600a,14g
Overall Dimension (W x D x H)	485x440x500mm

EN

PRODUCT OVERVIEW

Names of components



EN

1 Convenience compartment

2 Thermostat knob

3 Small door

4 Drain tray

5 Glass Shelf

6 Leveling foot

7 Toolbar

8 Door handle

9 Toolbar

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 refrigerator is intended to be used at an ambient temperature range as specified in the 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.

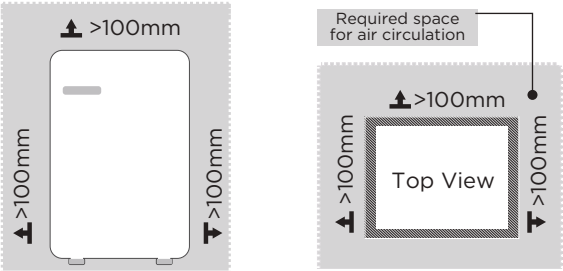
Effective temperature range

- 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

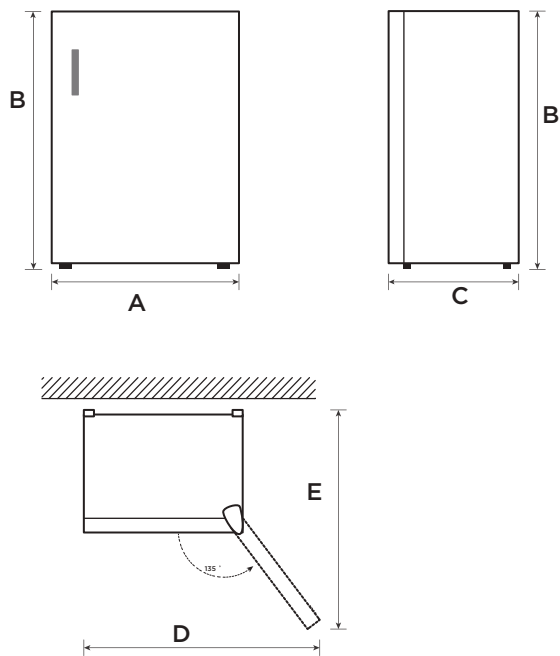
- Too small of a distance from adjacent items may result in the degradation of freezing capability and increased electricity costs. Allow over 100 mm of clearance from each adjacent wall when installing the appliance.



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



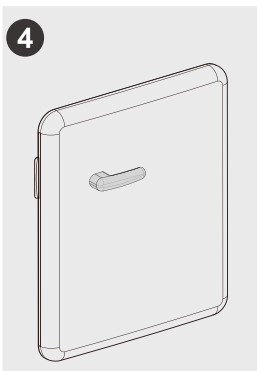
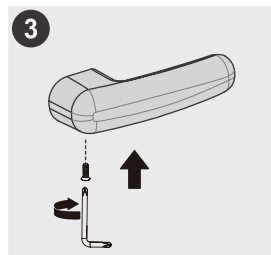
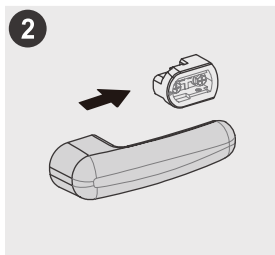
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Width	Overall Height	Depth	Width doors open 135°	Depth doors open 135°
A	B	C	D	E
485	500	440	970	890

Notice: All dimensions in mm.

Installation of door handle (optional)

1. As shown in the figure, align the two round holes inside the handle base with the reserved holes on the door, and use the self-contained Phillips screwdriver to fasten the two hexagon screws until the handle base does not shake.
2. Align the handle with the upper and lower guide slots on the handle base, and push the handle horizontally from left to right as shown in the figure until it reaches the end.
3. Align the countersunk screw with the reserved hole on the lower side of the handle and secure it tightly.



⚠ ATTENTION

To remove the handle, you need to remove the screw first, and then slightly shake the handle to push it out in the opposite direction (from right to left). Be careful not to push it hard horizontally to avoid hitting your fingers.

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



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.

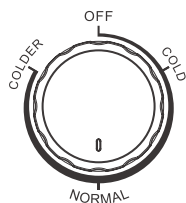
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Tips for energy saving

- 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 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



- The figures do not mean specific set temperature, but temperature level.
“COLD” means the warmest setting
“COLDER” means the coldest setting
The higher the figure is, the lower the actual temperature inside refrigerator shall be.
“OFF” means stop running.
- Please adjust between “cold” and “colder” gear.
Recommended gear: “normal”

ATTENTION

The actual control panel may differ from model to model.

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. Above optimal temperature is based on the ambient temperature of 25 °C.

Order	Compartments TYPE	Target stor- age 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.