



**omega**

## Instruction Manual

FRIDGE



OBMF243FI

# Thank you for purchasing an Omega appliance

Tailored for the modern aesthetic and lifestyle of busy people, your new Omega Appliance will make a welcome addition to the family.

Omega caters to style-savvy customers who look for balance between stunning form and clever function. This means a combination of sleek, chic, sophisticated design yet effortless functionality. And we source from the best. The best craftsmanship. The best innovation. From the best international design-houses.

All brought together under an appliance that stands for design-led balance.

Please take the time to read through the following instruction manual to familiarise yourself with the installation, operation requirements and maintenance to ensure optimum performance.

## Further Information

For important information about your Omega Appliance such as warranty registration, manuals, features, and specifications please visit [omegaappliances.co.nz](http://omegaappliances.co.nz) or contact our Customer Care team on the below email or phone numbers.

## Contact Us

Our customer service team is here to help you with any question or concern. Both teams are on call Monday to Friday 8.30am to 5.00pm and of course you can always send an email at your convenience.

### New Zealand Contact Details

Monday to Friday 8.30am – 5.00pm

Email: [customercare@monacocorp.co.nz](mailto:customercare@monacocorp.co.nz)

Phone: 09 415 6000

**omega**

[omegaappliances.co.nz](http://omegaappliances.co.nz)

**READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.**

It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

*Due to continual product development, Omega reserves the right to alter specifications and appearances without notice.*

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**Disposal Information**

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- Most of the packaging materials are recyclable. Please dispose of these materials through your local recycling depot or by placing them into appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.



# Important Safety Warnings

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## READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

To reduce the risk of fire, electric shock, injury to persons when using your appliance, follow basic precautions, including the following:

1. If the supply cord of this equipment is damaged, it must only be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
2. This appliance is designed for indoor use only and must be in a dry location.
3. Disconnect the power supply when any maintenance is carried out, including changing light bulbs.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
6. The appliance is not intended to be operated by means of an external timer or separate remote control system.
7. **WARNING** - Ensure that the ventilation openings, in the appliance enclosure or in the built-in structure, are not obstructed. Follow the installation requirements in this manual. Avoid prolonged exposure to direct sunlight. Avoid open flames and sources of ignition.
8. **WARNING** - Do not damage the refrigerant circuit. Do not modify this appliance.
9. **WARNING** – Do not use mechanical device or other means to accelerate the defrosting process, other than those recommended by the manufacturer. Do not use sharp or metal objects to clean ice from appliance.
10. **WARNING** – Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
11. During transportation, installation and servicing of the appliance ensure that none of the components of the refrigerant circuit are damaged.
12. Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
13. **WARNING:** When positioning the appliance, ensure the supply cord is not trapped or damage.
14. The refrigerant isobutene (R600a) contained within the refrigerant circuit of the appliance is a natural gas with a high level of environmental compatibility, which is nevertheless flammable.
15. Do not place hot items on plastic areas of appliance. Do not refreeze food once defrosted. Store pre-packed frozen food in accordance to the manufactures instructions. Take care when freezing liquids as sealed containers can explode under pressure.
16. Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
17. This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, offices and other working environments;
  - Farm houses and by clients in hotels, motels and other residential type environments;
  - Bed & breakfast type environments;
  - Catering and similar non-retail applications.



**WARNING: Risk of fire / flammable materials**

# Installation Instructions

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## Unpacking the appliance

Remove the external & internal packaging.

When unpacking the appliance please check for any damage. If damage is found, do not connect to the power source and contact the Authorised Service Provider. Check that the shelving shown on the appliance details diagram are all present:

Before connecting the appliance to the power source, let it stand upright for approximately 4 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation. Remove any protective film from the outer surface.

Clean the interior surface with lukewarm water using a soft cloth.

## Installing the Refrigerator

This appliance is designed for fully integrated or built-in installation.

Place your appliance on a solid, level floor that is strong enough to support the appliance when it is fully loaded. Use the adjustable feet at the bottom of the appliance to compensate for any unevenness of the floor.

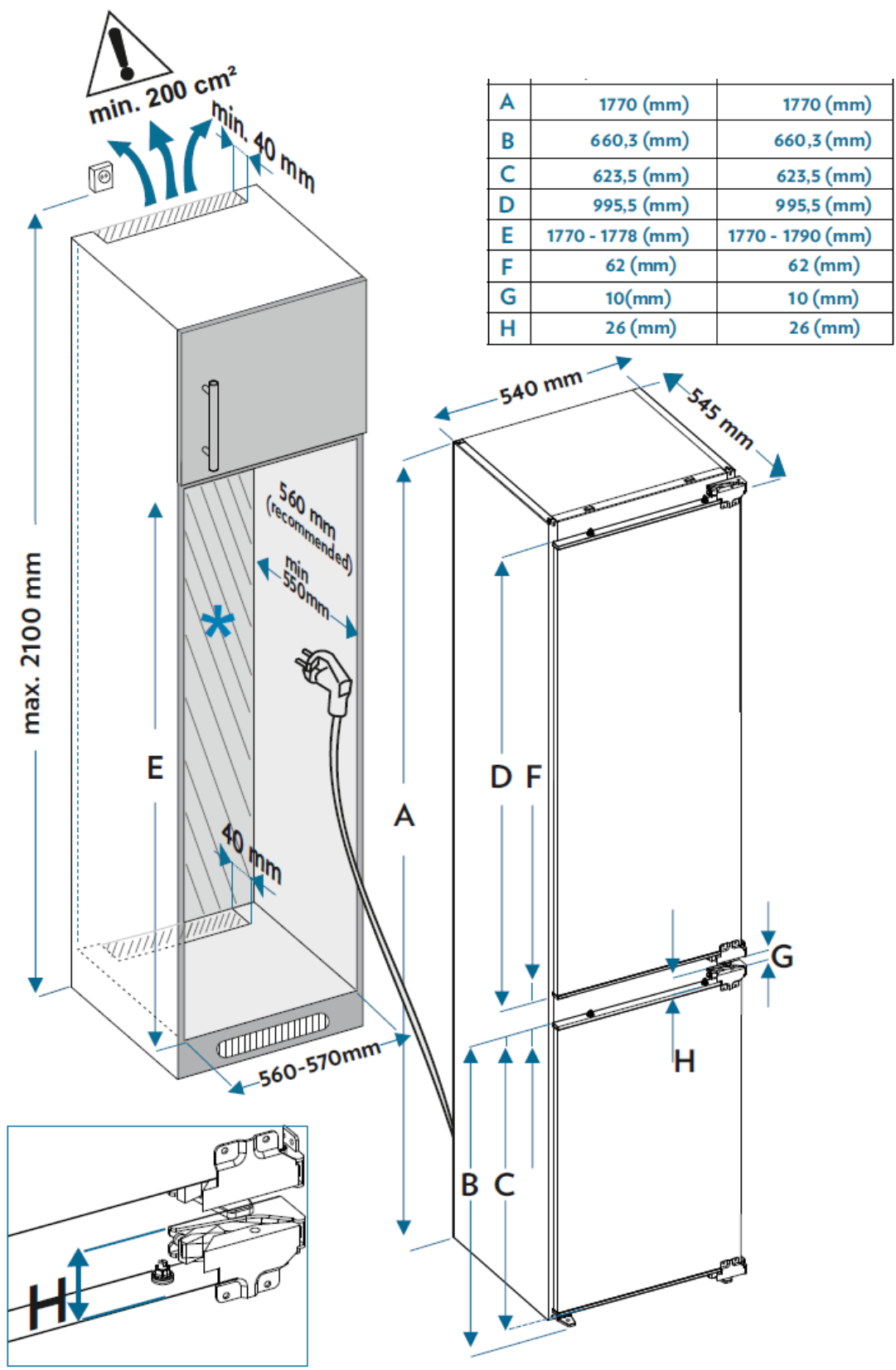
Allow at least 5 cm of space around the sides of the appliance, which allows the proper air circulation, and at least 15cm above and behind the unit. Note the door opens to 135°

Locate the appliance away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption. Extreme cold ambient temperatures may also cause the appliance not to perform properly. Avoid locating the appliance in moist areas.

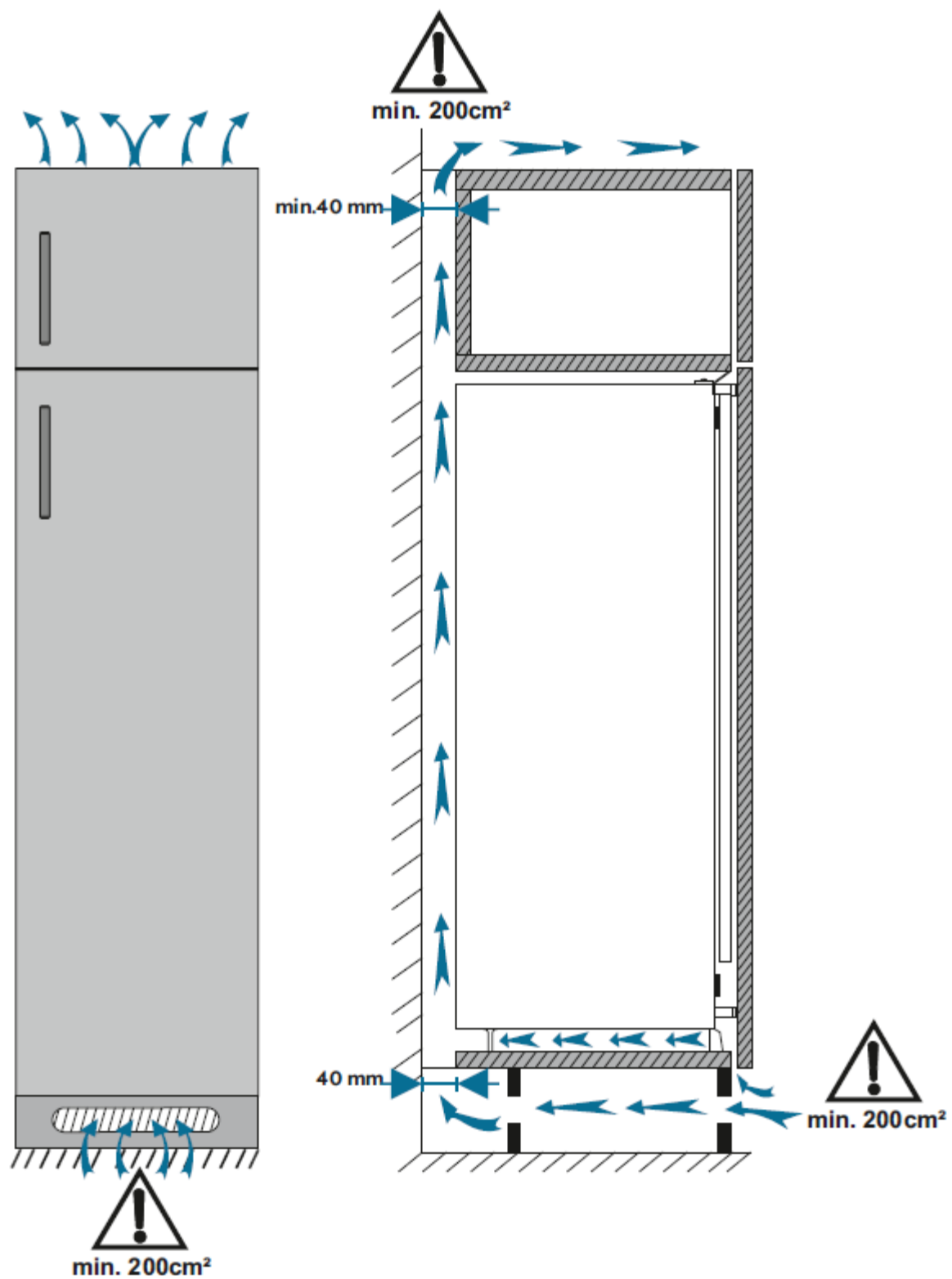
Plug the appliance into an exclusive, properly installed-grounded wall outlet. Do not under any circumstances cut or remove the third (ground) prong from the power cord. Any questions concerning power and/or grounding should be directed toward a certified electrician or an Authorised Service Centre.

After plugging the appliance into a wall outlet (220-240V 50Hz), allow the unit to cool down for 4 hours before placing food in the freezer or refrigeration compartments. This appliance is designed to work in ambient temperatures up to 43°C. If moving the appliance, avoid tilting the appliance more than 45°. At no time should the appliance be turned upside down.

Installation Instructions

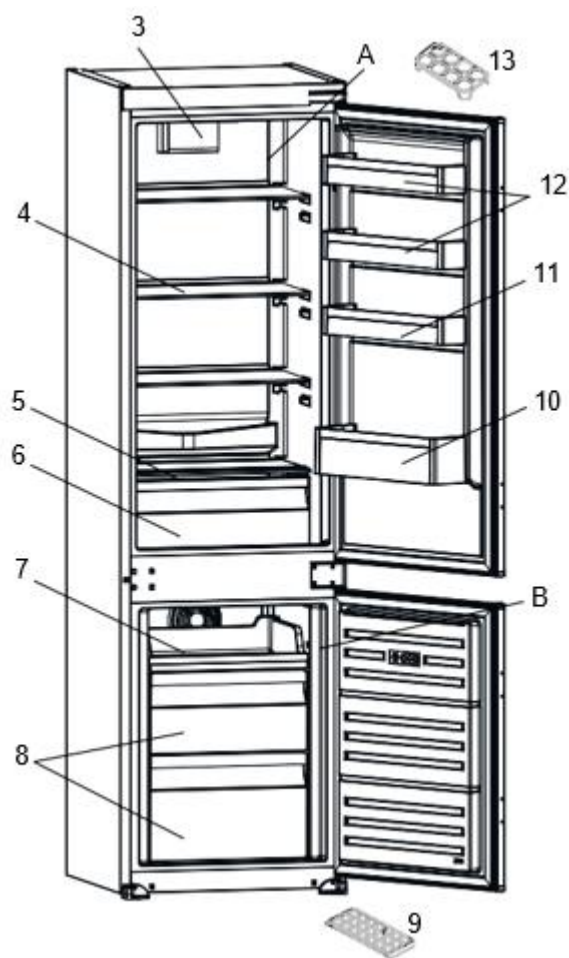
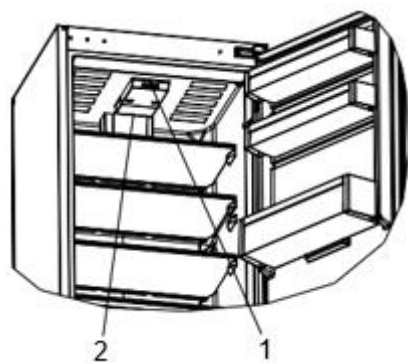


## Installation Instructions



Note: Refer to built-in instruction.

## Appliance Details



- A) Refrigerator compartment
- B) Freezer compartment
- 1) Thermostat knob
- 2) Lamp cover
- 3) Turbo fan \*
- 4) Refrigerator shelves
- 5) Crisper cover
- 6) Crisper
- 7) Freezer Sliding Tray/Flap \*
- 8) Freezer drawers
- 9) Ice box tray
- 10) Bottle shelf
- 11) Adjustable door shelf \* / Door shelf
- 12) Door shelves
- 13) Egg holder

*\* In some models*



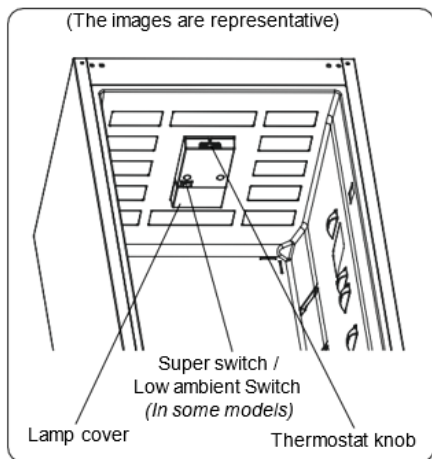
This presentation is only for information about the parts of the appliance. Parts may vary according to the appliance model.



# Operating Installation

## Thermostat Setting

The thermostat automatically regulates the temperature inside the cooler and freezer compartments. Refrigerator temperatures can be obtained by rotating the knob to higher numbers; 1 to 3, 1 to 5 or SF (Maximum numbers on the thermostat depends on your product.)



### Thermostat settings:

**1 – 2** : For short-term storage of food in the freezer compartment.

**3 – 4** : For long-term storage of food in the freezer compartment.

**5 – MAX** : For freezing fresh food. The appliance will work longer. Once the food is fully frozen, reset the thermostat to its original position.

### Temperature Settings Warnings

- Your appliance is designed to operate in the ambient temperature ranges stated in the standards, according to the climate class stated in the information label.
- It is not recommended that your fridge is operated in the environments which are outside of the stated temperature ranges. This will reduce the cooling efficiency of the appliance.
- Temperature adjustments should be made according to the frequency of door openings, the quantity of food kept inside the appliance and the ambient temperature in the location of your appliance.
- When the appliance is first switched on, allow it to run for 24 hours in order to reach operating temperature. During this time, do not open the door and do not keep a large quantity of food inside.
- A 5 minute delay function is applied to prevent damage to the compressor of your appliance when connecting or disconnecting to mains, or when an energy breakdown occurs. Your appliance will begin to operate normally after 5 minutes.

### Climate class and meaning:

**T (tropical)**: This refrigerating appliance is intended to be used at ambient temperatures ranging from 16 °C to 43 °C.

**ST (subtropical)**: This refrigerating appliance is intended to be used at ambient temperatures ranging from 16 °C to 38 °C.

**N (temperate)**: This refrigerating appliance is intended to be used at ambient temperatures ranging from 16 °C to 32 °C.

**SN (extended temperate)**: This refrigerating appliance is intended to be used at ambient temperatures ranging from 10 °C to 32 °C.

### The Turbo Fan (if available)

Do not block the air inlet and outlet openings when storing food, otherwise air circulation provided by the turbo fan will be impaired.

# Operating Instructions

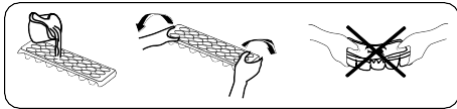
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## Accessories

Visual and text descriptions in the accessories section may vary according to the model of your appliance.

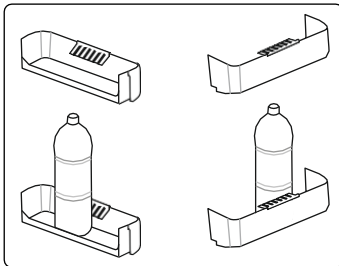
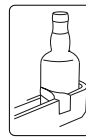
### Ice Tray (In some models)

- Fill the ice tray with water and place in the freezer compartment.
- After the water has completely frozen, you can twist the tray as shown below to remove the ice cubes.

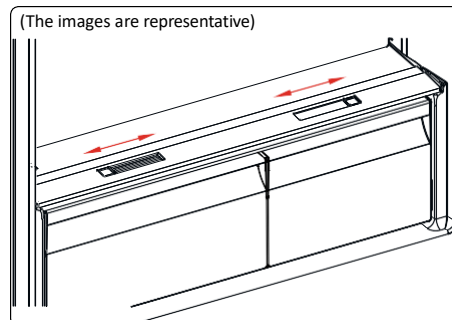
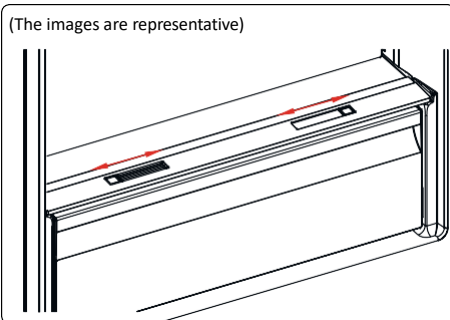


### The Bottle Holder (In some models)

Use the bottle holder to prevent bottles from slipping or falling over.



### The Fresh Dial (In some models)



If the crisper is full, the fresh dial located in front of the crisper should be opened. This allows the air in the crisper and the humidity rate to be controlled, to increase the life of food within.

The dial, located behind the shelf, must be opened if any condensation is seen on the glass shelf.

# Operating Instructions

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## FOOD STORAGE

### Refrigerator Compartment

- To reduce humidity and avoid the consequent formation of frost, always store liquids in sealed containers in the refrigerator. Frost tends to concentrate in the coldest parts of the evaporating liquid and, in time, your appliance will require more frequent defrosting.
- Cooked dishes must remain covered when they are kept in the fridge. Do not place warm foods in fridge. Place them when they are cool, otherwise the temperature/humidity inside the fridge will increase, reducing the fridge's efficiency.
- Make sure no items are in direct contact with the rear wall of the appliance as frost will develop and packaging will stick to it. Do not open the refrigerator door frequently.
- We recommend that meat and clean fish are loosely wrapped and stored on the glass shelf just above the vegetable bin where the air is cooler, as this provides the best storage conditions.
- Store loose fruit and vegetable items in the crisper containers.
- Storing fruit and vegetables separately helps prevent ethylene-sensitive vegetables (green leaves, broccoli, carrot, etc.) being affected by ethylene-releaser fruits (banana, peach, apricot, fig etc.).
- Do not put wet vegetables into the refrigerator.
- Storage time for all food products depends on the initial quality of the food and an uninterrupted refrigeration cycle before refrigerator storage.
- Water leaking from meat may contaminate other products in the refrigerator. You should package meat products and clean any leakages on the shelves.
- Do not put food in front of the air flow passage.
- Consume packaged foods before the recommended expiry date.

Do not allow food to come into contact with the temperature sensor, which is located in the refrigerated compartment, in order to keep the refrigerator compartment at optimum temperature.

- For normal working conditions, it will be sufficient to adjust the temperature setting of your refrigerator to +4 °C.
- The temperature of the fridge compartment should be in the range of 0-8 °C, fresh foods below 0 °C are iced and rotted, bacterial load increases above 8 °C, and spoils.
- Do not put hot food in the refrigerator immediately, wait for the temperature to pass outside. Hot foods increase the degree of your refrigerator and cause food poisoning and unnecessary spoiling of the food.
- Meat, fish, etc. should be stored in the chiller compartment of the food, and the vegetable compartment is preferred for vegetables. (if available)
- To prevent cross contamination, meat products and fruit vegetables are not stored together.
- Foods should be placed in the refrigerator in closed containers or covered to prevent moisture and odors.

## Operating Instructions

The table below is a quick guide to show you the most efficient way to store the major food groups in your refrigerator compartment.

Food	Maximum storage time	How and where to store
<b>Vegetables and fruits</b>	1 week	Vegetable bin
<b>Meat and fish</b>	2 - 3 days	Wrap in plastic foil, bags, or in a meat container and store on the glass shelf
<b>Fresh cheese</b>	3 - 4 days	On the designated door shelf
<b>Butter and margarine</b>	1 week	On the designated door shelf
<b>Bottled products e.g. milk and yoghurt</b>	Until the expiry date recommended by the producer	On the designated door shelf
<b>Eggs</b>	1 month	On the designated egg shelf
<b>Cooked food</b>	2 days	All shelves



### NOTE:

Potatoes, onions and garlic should not be stored in the refrigerator.

### Freezer Compartment


- The freezer is used for storing frozen food, freezing fresh food, and making ice cubes.
- Food in liquid form should be frozen in plastic cups and other food should be frozen in plastic folios or bags. For freezing fresh food; wrap and seal fresh food properly, that is the packaging should be air tight and shouldn't leak. Special freezer bags, aluminum foil polythene bags and plastic containers are ideal.
- Do not store fresh food next to frozen food as it can thaw the frozen food.
- Before freezing fresh food, divide it into portions that can be consumed in one sitting.
- Consume thawed frozen food within a short period of time after defrosting.
- Always follow the manufacturer's instructions on food packaging when storing frozen food. If no information is provided food, should not be stored for more than 3 months from the date of purchase.
- When purchasing frozen food, make sure that it has been stored under appropriate conditions and that the packaging is not damaged.
- Frozen food should be transported in appropriate containers and placed in the freezer as soon as possible.
- Do not purchase frozen food if the packaging shows signs of humidity and abnormal swelling. It is probable that it has been stored at an unsuitable temperature and that the contents have deteriorated.
- The storage life of frozen food depends on the room temperature, the thermostat setting, how often the door is opened, the type of food, and the length of time required to transport the product from the shop to your home. Always follow the instructions printed on the packaging and never exceed the maximum storage life indicated.
- If the freezer door has been left open for a long time or not closed properly, frost will form and can prevent efficient air circulation. To resolve this, unplug the freezer and wait for it to defrost. Clean the freezer once it has fully defrosted.
- The freezer volume stated on the label is the volume without baskets, covers, and so on.
- Do not refreeze thawed food. It may pose a danger to your health and cause problems such as food poisoning.

## Operating Instructions

**NOTE:** If you attempt to open the freezer door immediately after closing it, you will find that it will not open easily. This is normal. Once equilibrium has been reached, the door will open easily.

- Use the fast freezing shelf to freeze home cooking (and any other food which needs to be frozen quickly) more quickly because of the freezing shelf's greater freezing power. Fast freezing shelf is the bottom drawer of the freezer compartment.
- To use the maximum capacity of the freezer compartment, use the glass shelves for the upper and middle section, and use the lower basket for the bottom section.

The table below is a quick guide to show you the most efficient way to store the major food groups in your freezer compartment.

Meat and fish	Preparation	Maximum Storage time (months)
<b>Steak</b>	Wrap in foil	6 - 8
<b>Lamb meat</b>	Wrap in foil	6 - 8
<b>Veal roast</b>	Wrap in foil	6 - 8
<b>Veal cubes</b>	In small pieces	6 - 8
<b>Lamb cubes</b>	In pieces	4 - 8
<b>Minced meat</b>	In packaging without using spices	1 - 3
<b>Giblets (pieces)</b>	In pieces	1 - 3
<b>Bologna sausage/salami</b>	Should be kept packaged even if it has a membrane	1 - 3
<b>Chicken and turkey</b>	Wrap in foil	4 - 6
<b>Goose and duck</b>	Wrap in foil	4 - 6
<b>Deer, rabbit, wild boar</b>	In 2.5 kg portions or as fillets	6 - 8
<b>Freshwater fish (Salmon, Carp, Crane, Catfish)</b>	After cleaning the bowels and scales of the fish, wash and dry it. If necessary, remove the tail and head.	2
<b>Lean fish (Bass, Turbot, Flounder)</b>		4
<b>Fatty fishes (Tuna, Mackerel, Bluefish, Anchovy)</b>		2 - 4
<b>Shellfish</b>	Clean and in a bag	4 - 6
<b>Caviar</b>	In its packaging, or in an aluminium or plastic container	2 - 3
<b>Snails</b>	In salty water, or in an aluminium or plastic container	3
 <b>NOTE:</b> Thawed frozen meat should be cooked as fresh meat. If the meat is not cooked after defrosting, it must not be re-frozen.		

## Operating Instructions

Vegetables and Fruits	Preparation	Maximum Storage time (months)
String beans and beans	Wash, cut into small pieces and boil in water	10 - 13
Beans	Hull, wash and boil in water	12
Cabbage	Clean and boil in water	6 - 8
Carrot	Clean, cut into slices and boil in water	12
Pepper	Cut the stem, cut into two pieces, remove the core and boil in water	8 - 10
Spinach	Wash and boil in water	6 - 9
Cauliflower	Remove the leaves, cut the heart into pieces and leave it in water with a little lemon juice for a while	10 - 12
Eggplant	Cut into pieces of 2cm after washing	10 - 12
Corn	Clean and pack with its stem or as sweet corn	12
Apple and pear	Peel and slice	8 - 10
Apricot and Peach	Cut into two pieces and remove the stone	4 - 6
Strawberry and Blackberry	Wash and hull	8 - 12
Cooked fruits	Add 10 % of sugar to the container	12
Plum, cherry, sourberry	Wash and hull the stems	8 - 12

	Maximum Storage time (months)	Thawing time at room temperature (hours)	Thawing time in oven (minutes)
Bread	4 - 6	2 - 3	4-5 (220-225 °C)
Biscuits	3 - 6	1 - 1,5	5-8 (190-200 °C)
Pastry	1 - 3	2 - 3	5-10 (200-225 °C)
Pie	1 - 1,5	3 - 4	5-8 (190-200 °C)
Phyllo dough	2 - 3	1 - 1,5	5-8 (190-200 °C)
Pizza	2 - 3	2 - 4	15-20 (200 °C)

Dairy products	Preparation	Maximum storage time (months)	Storage conditions
Packet (Homogenized) Milk	In its own packet	2 - 3	Pure Milk – in its own packet
Cheese - excluding white cheese	In slices	6 - 8	Original packaging may be used for short-term storage. Keep wrapped in foil for longer periods.
Butter, margarine	In its packaging	6	

## Maintenance and Cleaning

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 Disconnect the unit from the power supply before cleaning.

 Do not wash your appliance by pouring water on it.

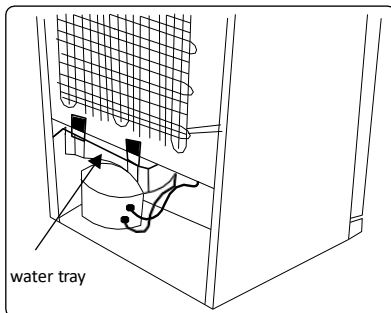
 Do not use abrasive products, detergents or soaps for cleaning the appliance.

After washing, rinse with clean water and dry carefully. When you have finished cleaning, reconnect the plug to the mains supply with dry hands.

- Make sure that no water enters the lamp housing and other electrical components.
- The appliance should be cleaned regularly using a solution of bicarbonate of soda and lukewarm water.
- Clean the accessories separately by hand with soap and water. Do not wash accessories in a dish washer.
- Clean the condenser with a brush at least twice a year. This will help you to save on energy costs and increase productivity.

 **The power supply must be disconnected during cleaning.**

### Defrosting



- Your appliance performs automatic defrosting. The water formed as a result of defrosting passes through the water collection spout, flows into the water tray behind your appliance and evaporates there.
- Make sure you have disconnected the plug of your appliance before cleaning the water tray.
- Remove the water tray from its position by removing the screws (if it has screws). Clean it with soapy water at specific time intervals. This will prevent odours from forming.

### Replacing LED Lighting

To replace any of the LEDs, please contact the nearest Authorised Service Centre.

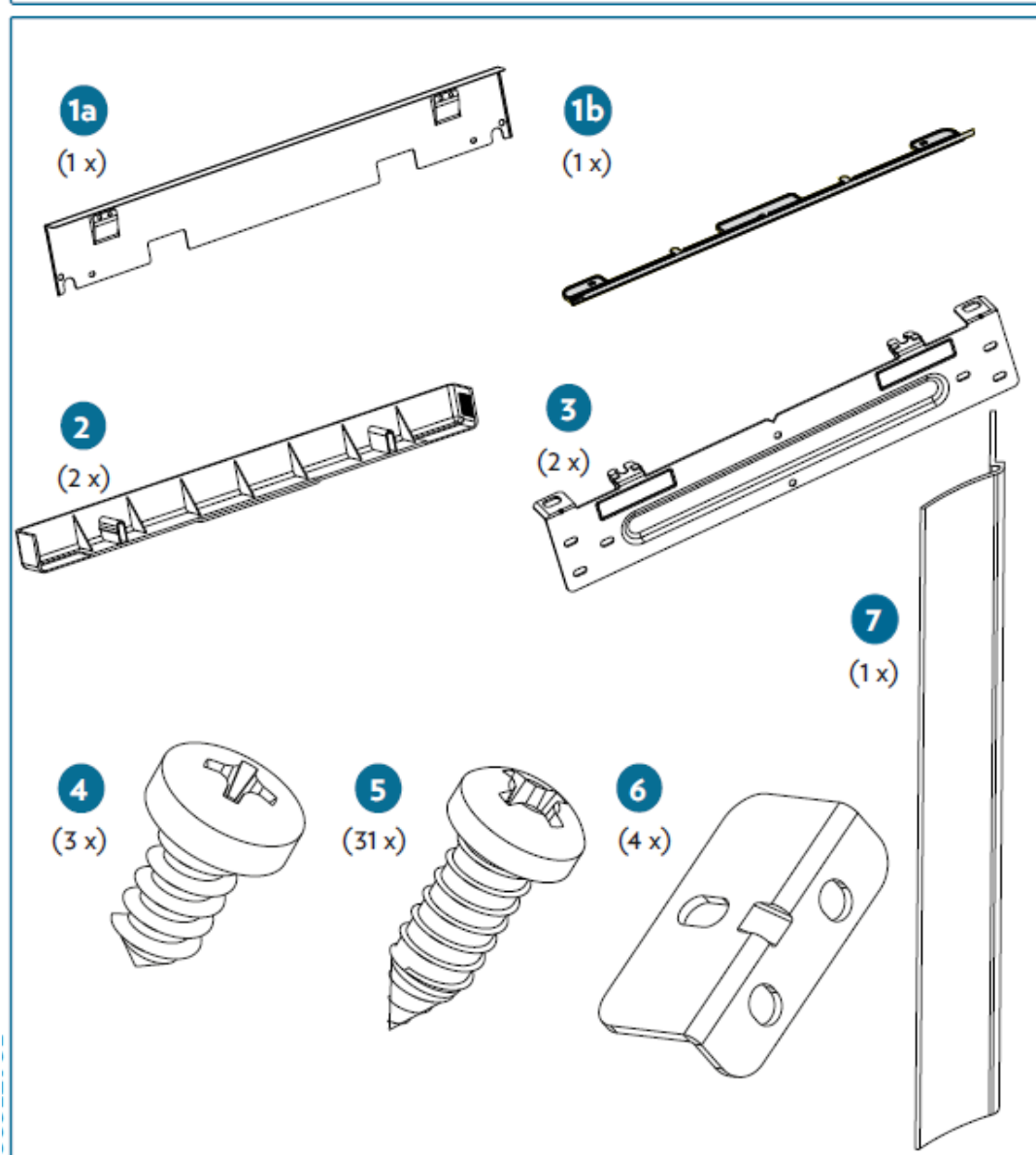
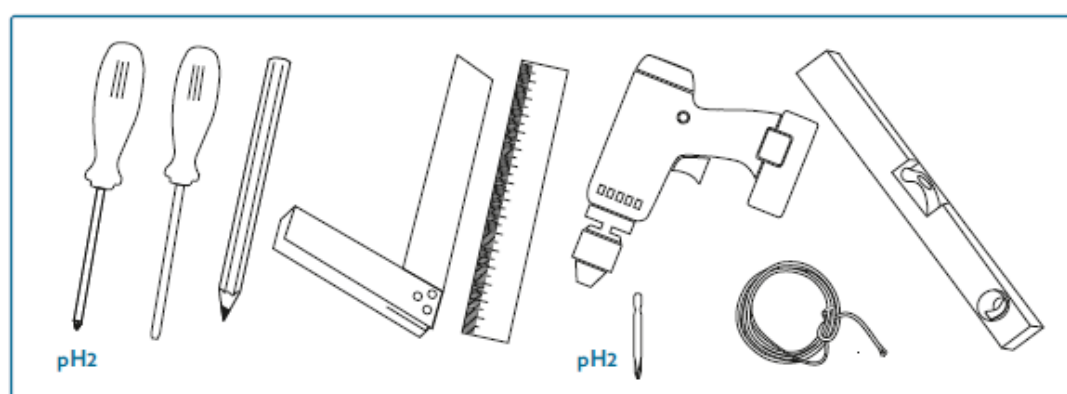
 **Note:** The numbers and location of the LED strips may change according to the model.

### Transportation and Changing Positioning

- The original packaging and foam may be kept for re-transportation (optional).
- Fasten your appliance with thick packaging, bands or strong cords and follow the instructions for transportation on the packaging.
- Remove all movable parts or fix them into the appliance against shocks using bands when re-positioning or transporting.

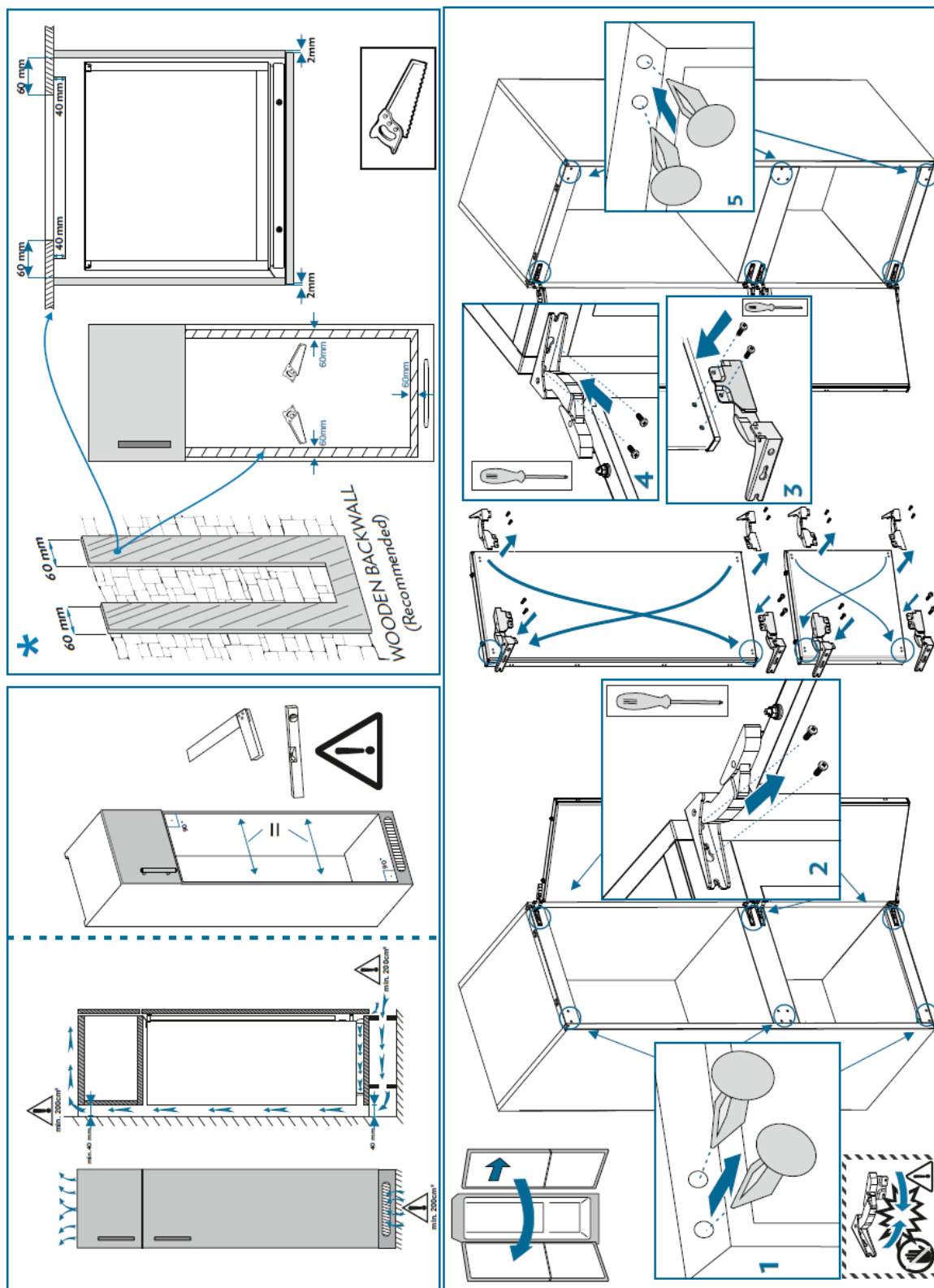
 Always carry your appliance in the upright position.

## Built-In Instructions

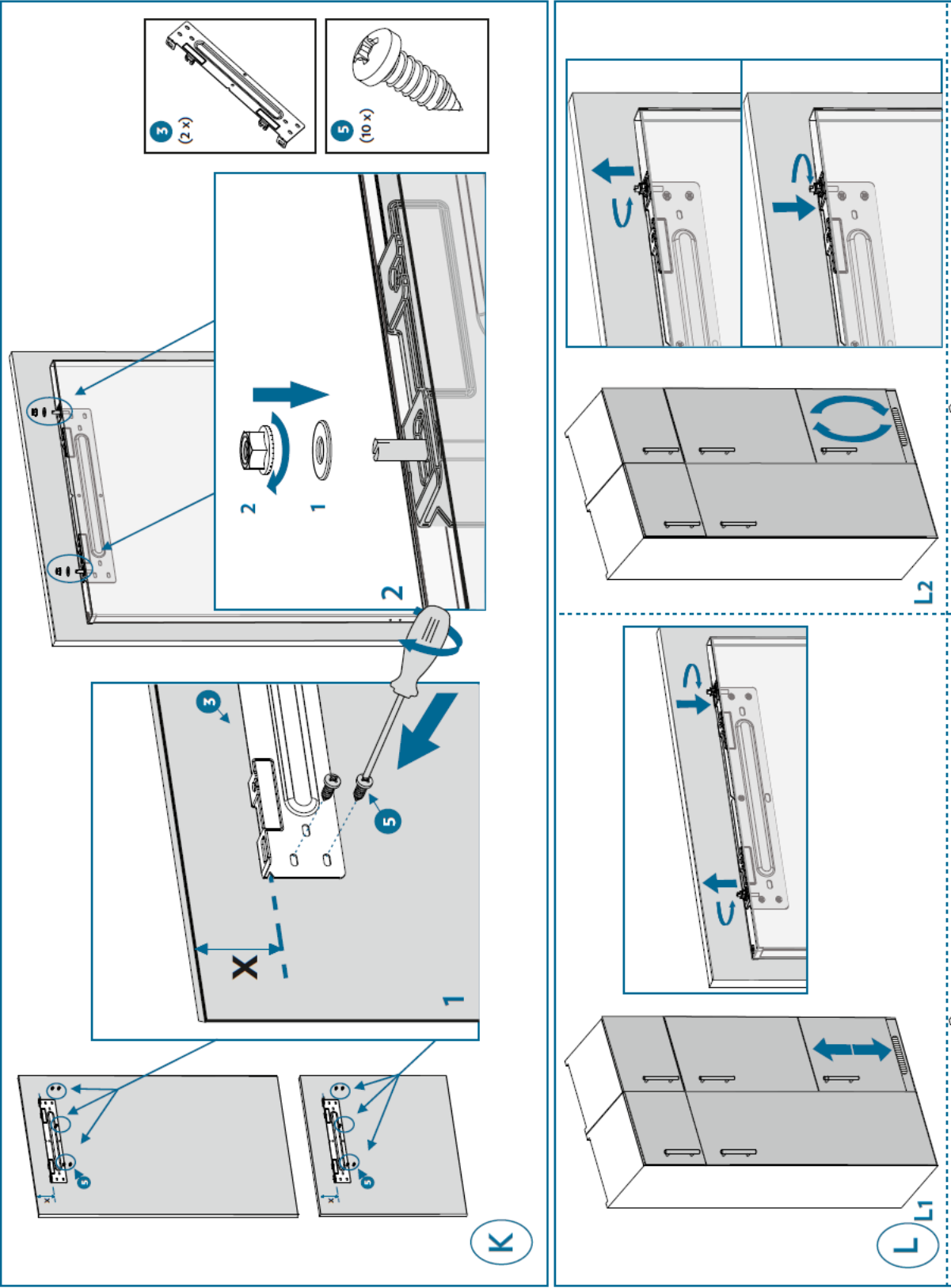


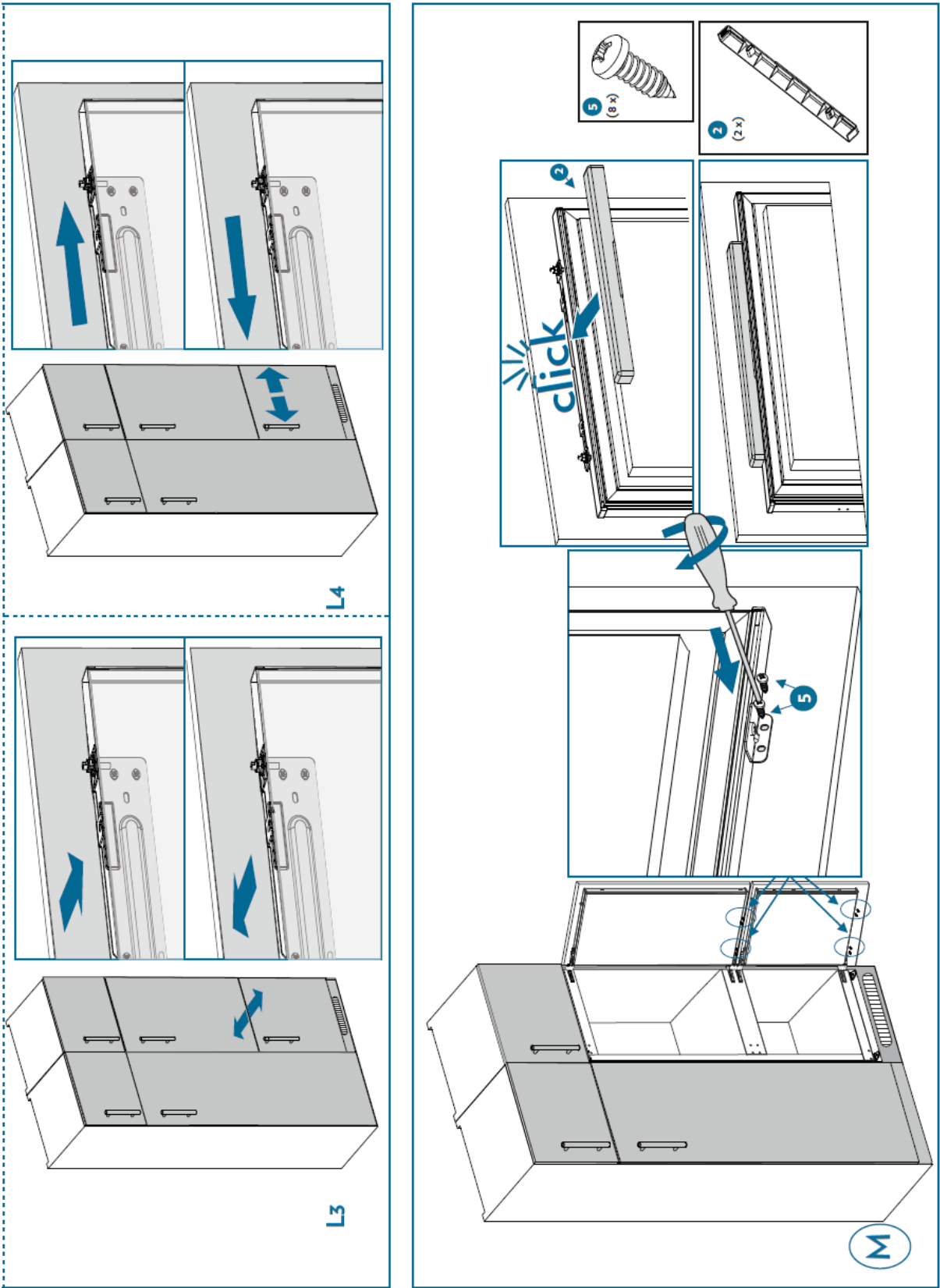


## Built-In Instructions

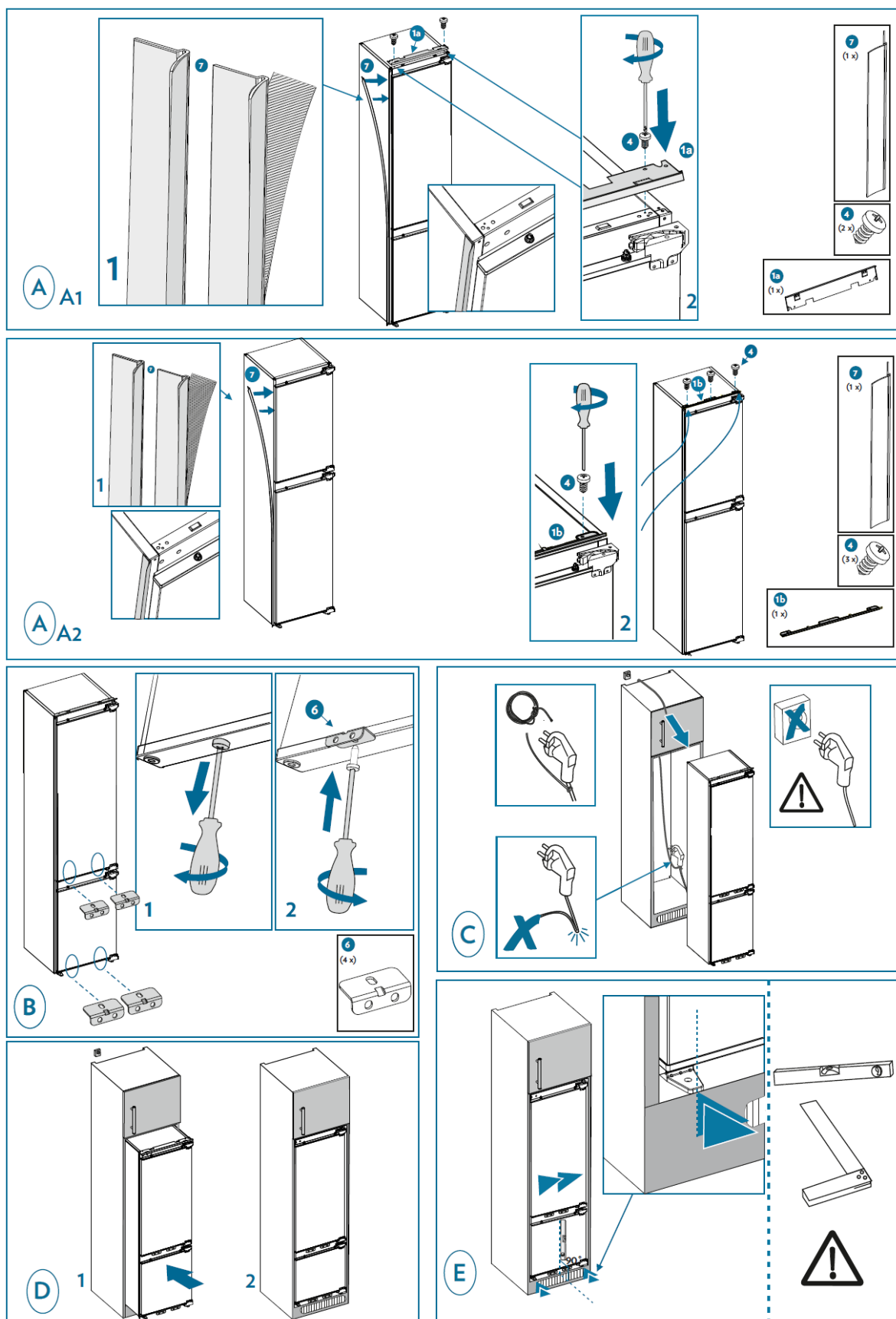


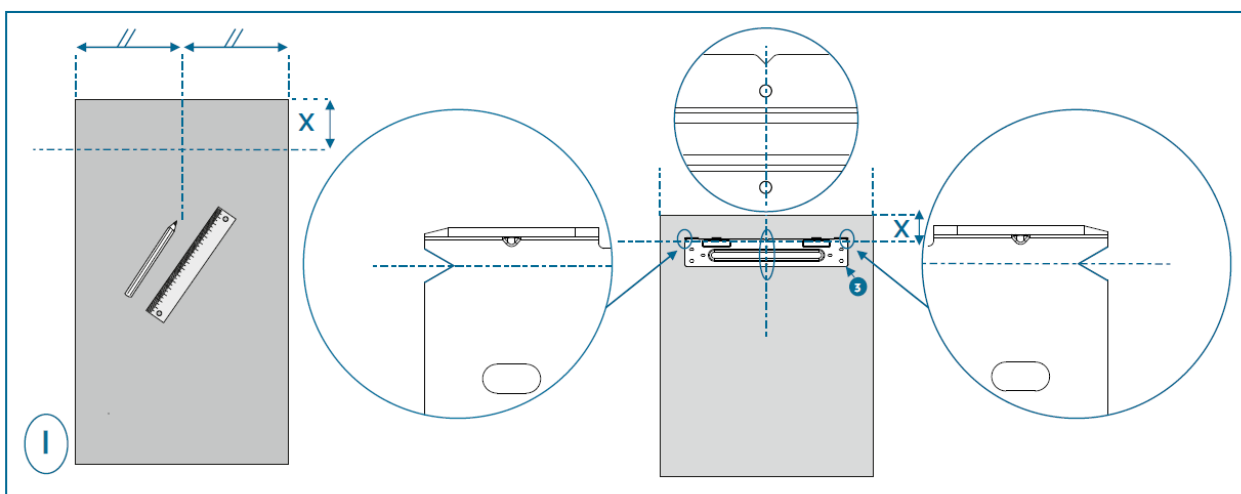
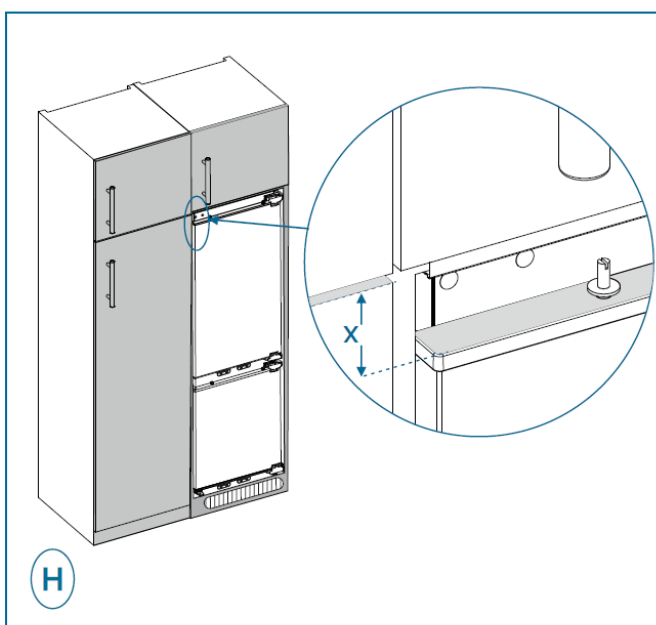
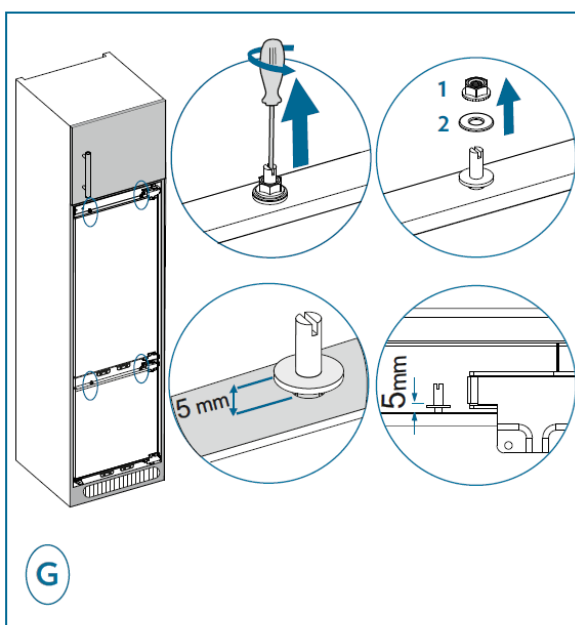
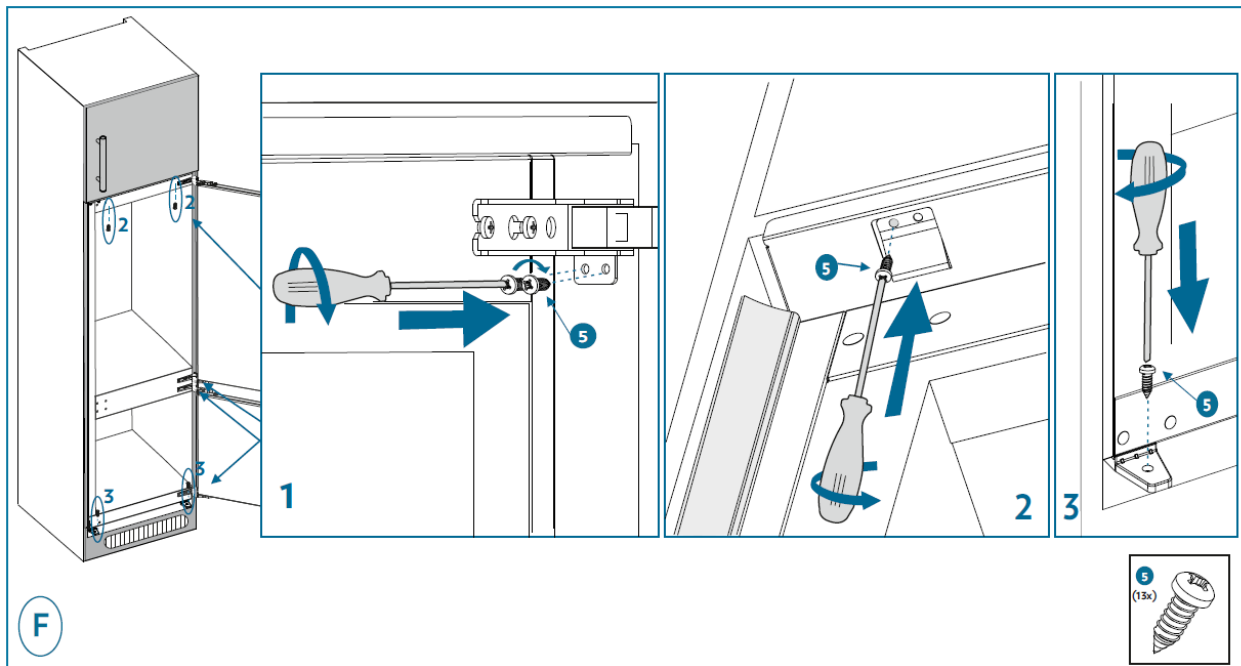
Built-In Instructions





## Built-In Instructions





## New Zealand Product Warranty Statements of Standard Warranty Conditions

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Nothing herein contained shall be construed in any way as excluding or limiting your rights under the Consumer Guarantee Act 1993.

### OUR WARRANTY

This product is also covered by the manufacturer's warranty set out in this document (Our Warranty). Our

Warranty is for a period of forty eight (48) months from the date of purchase.

This is in addition to (and does not exclude, restrict or modify) any rights or remedies to which you may already be entitled to under the New Zealand Consumer Guarantee act 1993 relating to this product.

Our warranty (which is subject to the conditions below) covers rectification free of charge of any fault arising from defective materials or components or faulty workmanship.

The product will be repaired or replaced at the option of Omega.

Our warranty is subject to the following conditions:

1. That the purchaser contacts Omega prior to any product repair.
2. That the purchaser carefully follows all instructions provided with the product and complies with all relevant electrical & plumbing regulations when installing the product.
3. That the purchaser carefully follows the instructions provided in the owner's handbook relating to the proper use and care of the product and does not use the product for any purpose other than the DOMESTIC use for which it has been designed.

### WHAT IS COVERED: By Our Warranty

During the warranty period, Omega or its authorised Service Centre will, at no extra charge, if your appliance is readily accessible without the need of special equipment and subject to the terms and conditions of this warranty, repair or replace any parts which it considers defective.

### WHAT IS NOT COVERED: By Our Warranty

- 1 Products installed damaged or incomplete or not in compliance with the relevant electrical & plumbing regulations in their State.
- 2 Normal wear and tear e.g. cleaning, light globes, filters etc.
- 3 Failure resulting from power surges and electrical storms.
- 4 Insect or vermin infestation.
- 5 Unauthorised repairs or use of non- genuine Omega parts.
- 6 Any failure caused by the product not being used in accordance with the instructions and the installation manual provided with the product.
- 7 Misuse or abuse, including failure to properly maintain or service.
- 8 The clearing of blockages in pumps and hoses.
- 9 Damage which occurs during delivery or installation.
- 10 Claims to product surface coating due to liquid or solid spill-overs, accidental damage or damage caused from cleaning products not recommended by Omega.

### HOW TO CLAIM YOUR WARRANTY

Please refer to our website address below for Omega to register your warranty online.

**If you are contacting Omega regarding any warranty claims and spare parts inquiries, please make sure you have the following information on hand:**

1. Product Name/Model Number
2. Serial Number/s
3. Purchase Date (as per invoice or proof of purchase)
4. Purchased From
5. Warranty Registration Number

[www.omegaappliances.co.nz](http://www.omegaappliances.co.nz)

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