

# PHILCO REFRIGERATOR

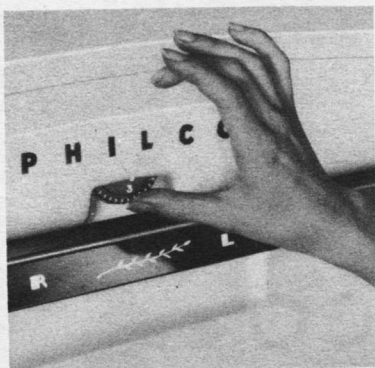
MODEL B-773

*Famous for Quality the World Over*

# INSTRUCTIONS FOR *CARE AND USE* OF YOUR PHILCO REFRIGERATOR

This Philco refrigerator is designed to meet every requirement for the preservation of all types of fresh and frozen food, and the fast freezing of ice cubes and desserts, at the lowest possible operating cost. It has a total storage capacity of 7.1 cubic feet and a shelf area of 16.9 square feet. Four ice-cube trays are provided and 56 cubes can be made at one time.

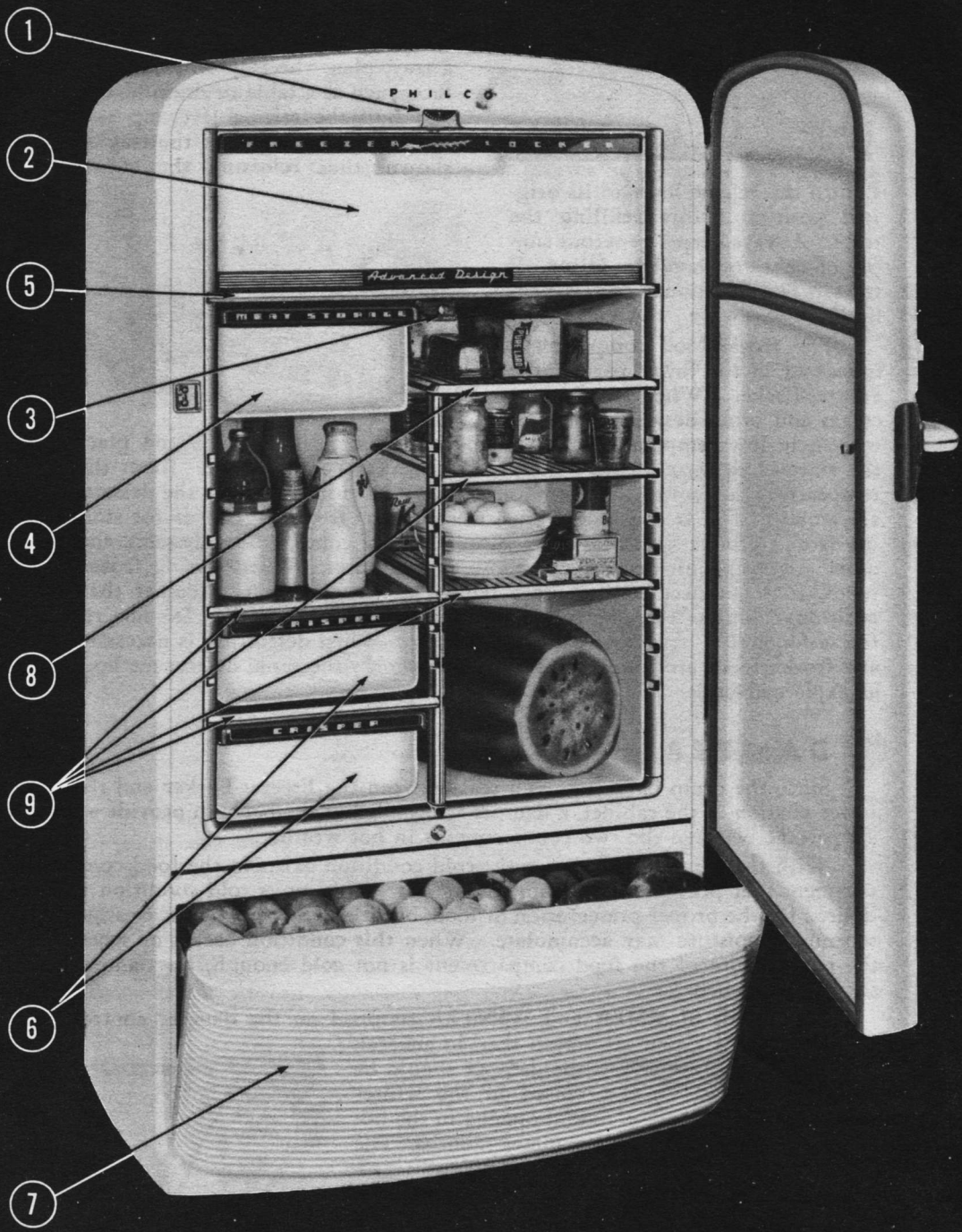
## 1. TEMPERATURE CONTROL



This control is used for turning the refrigerator on and off, and for selecting the desired temperature of the interior. To turn the refrigerator on, move the temperature-control dial until the numeral 2 is opposite the pointer. This control setting, which in most cases will maintain the proper temperature in the food compartment, is the normal operating position. However, in extremely hot weather, it may be necessary to advance the control beyond this position.

## 2. FREEZER-LOCKER

The ice-cube compartment, holding four trays, is located in the upper part of the Freezer-Locker. Fill the trays with cold water to approximately one-quarter inch from the top of the tray. Ordinarily leave the temperature control set at the normal operating position when freezing the ice cubes. For quick freezing of ice cubes, set the control dial to position 3. Do not dry the bottom of the trays when putting them in the compartment; the water on the bottom of the trays acts as a bond, insuring better contact with the ice-cube-compartment shelf and aids in faster freezing.



PHILCO

F R E E Z E R   C O M P A R T M E N T

*Advanced Design*

M I L K   S T O R A G E

C R I S P E R

C R I S P E R

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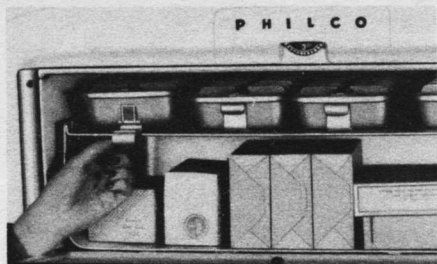
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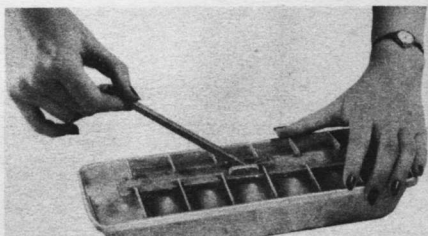
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7



Return the release lever to its original position before refilling the trays. Always keep a generous supply of cubes on hand by filling all trays. The additional cost is negligible.

The frozen-food compartment is located in the lower part of the Freezer-Locker. When freezing ice cream and other desserts requiring extremely low temperatures, use temperature-control position 3 and place the trays of desserts on the bottom of the lower compartment. Reset the temperature control to the normal operating position as soon as the desserts are frozen. The frozen-food compartment is for freezing food or for storing frozen products, such as extra supplies of ice cubes, frozen desserts, and other articles requiring extremely low temperatures. When storing frozen foods, it is not necessary to use a temperature-control setting colder than position 2, unless extremely hot weather conditions prevail. Do not re-freeze foods that have been allowed to thaw. When defrosting is necessary and frozen foods are in the compartment, use only the rapid defrost method, as explained under "DEFROSTING."



To release a tray from the compartment, pull downward on the tray release handle as shown in the accompanying illustration.

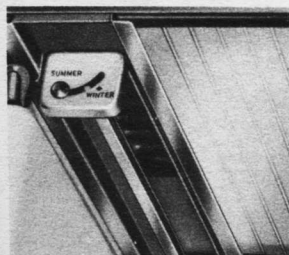
To remove the ice cubes from a tray, place the tray on a flat surface, such as a table or drain board, and pull the release lever up and toward the back end of the tray as shown, thus releasing the cubes.

### 3 DAMPER

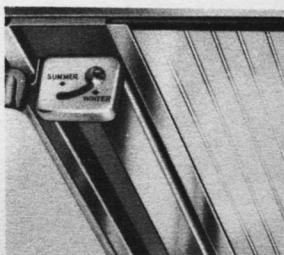
Since the drain baffle acts as a seal between the Freezer-Locker and the lower portion of the cabinet, a damper is installed in the baffle to provide an air passage between the two compartments in hot weather.

With the damper closed, a moist-cold condition exists in the food compartment that prevents food from drying out. This moist-cold condition is desired for the proper preservation of food, but it may be that in hot weather too much moisture may accumulate. When this condition occurs or when the temperature of the food compartment is not cold enough, the damper should be opened.

The words **SUMMER** and **WINTER** stamped on the damper control



mean that, in general, the damper should be closed in the winter and opened in the hot summer months. The accompanying illustrations show the damper in both the open and closed positions.

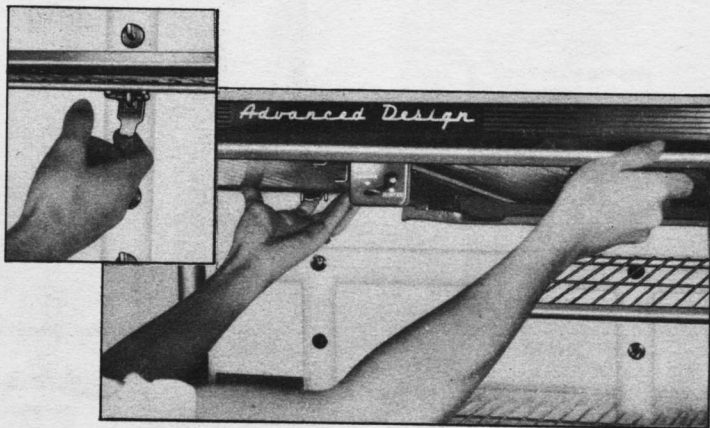


#### 4 MEAT-STORAGE TRAY

The meat storage tray directly under the Freezer-Locker compartment is used for storing fresh meats. Unwrap the meat and keep it in the storage tray. If the meat is sliced, put sheets of waxed paper between the slices and place them in the tray. Processed foods such as ham, bacon and lunch meats may be placed on one of the open shelves in the main food compartment.

#### 5 DRAIN BAFFLE

To remove the drain baffle from under the Freezer-Locker, first remove the storage tray and drain bottle; then release the latch in the rear of the baffle as shown in the illustration and pull forward. To replace, hold the baffle level and push into position until the front frame engages in the side

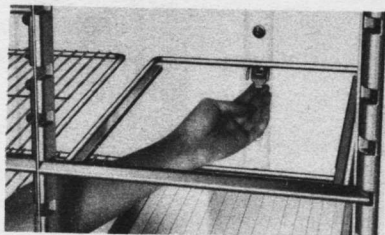


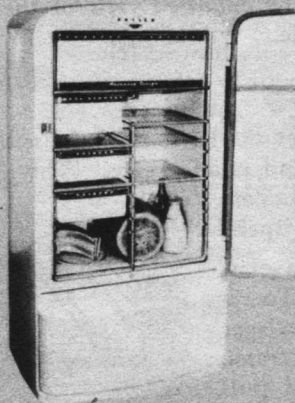
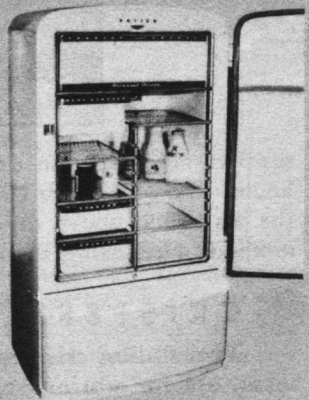
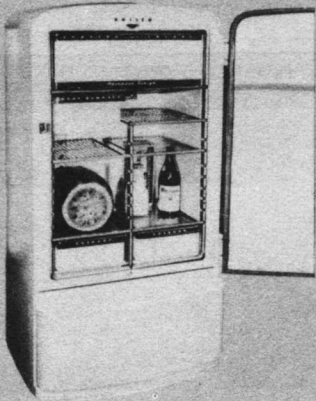
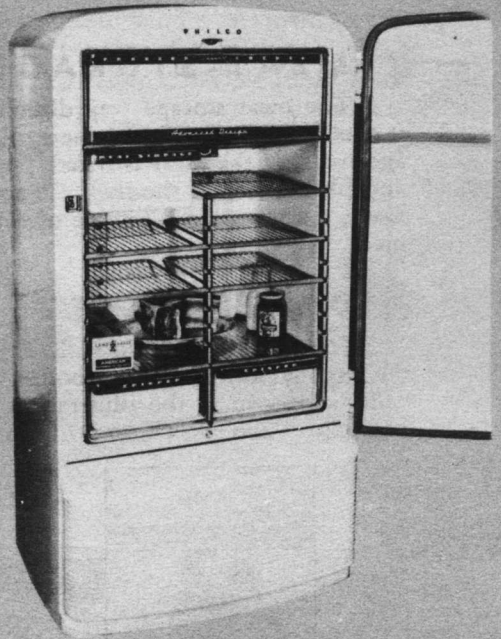
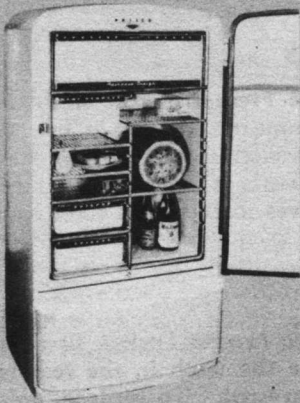
support notches; then drop the rear frame over the supports and close the latch. Make sure that the side seal strips are in their correct position against the walls and above the baffle. The enlarged view of the latch shows the method of releasing the drain baffle.

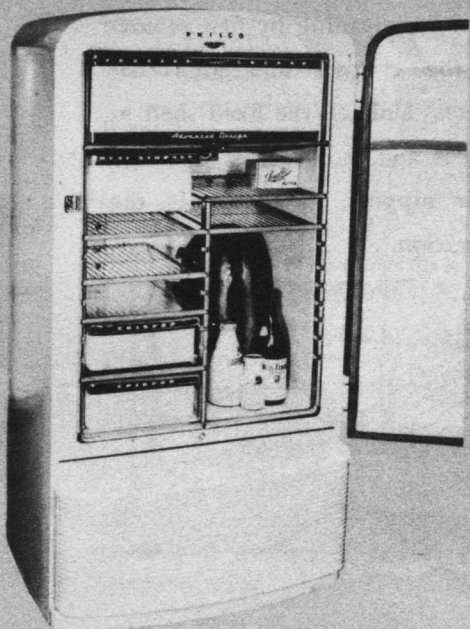
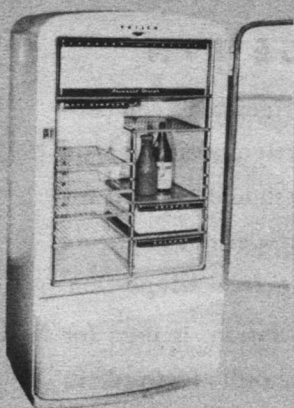
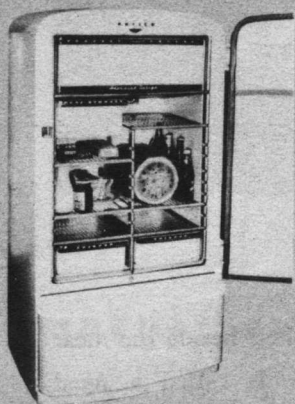
#### 6 CRISPERS

Two sliding crispers, located at the bottom of the main food compartment, are for storing vegetables and salad greens. The vegetables should be washed and the excess water shaken off before they are stored in the crispers.

Each crisper is covered with a glass panel resting in a metal frame. To remove the frame, first remove the crisper and glass panel. Then release the frame as shown in the illustration and pull forward.



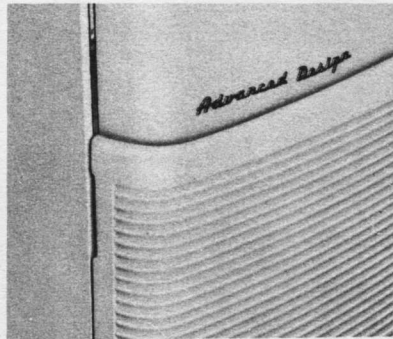




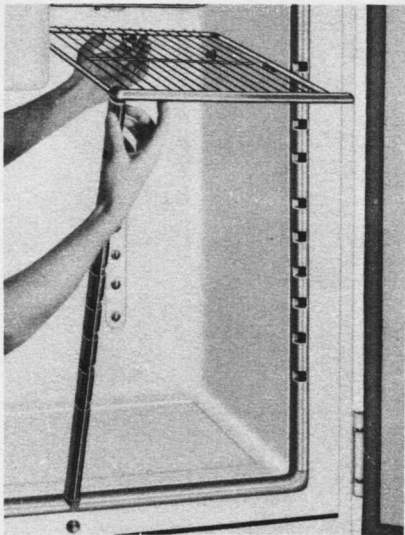
The illustrations on these pages show various arrangements of shelves and drawers to suit varying requirements. The four lower shelves are interchangeable and will fit in any of the sixteen positions provided. As shown in the illustrations, the crispers may also be placed as desired.

## 7 STORAGE BIN

This non-refrigerated compartment, located directly under the main food compartment should be used for storing any food articles not requiring refrigeration. The recessed portion, shown in the illustration, is used for opening the bin; pull forward to open.

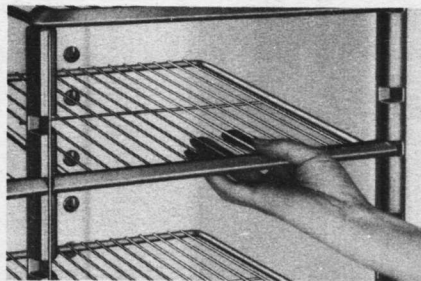


## 8 FIXED SHELF



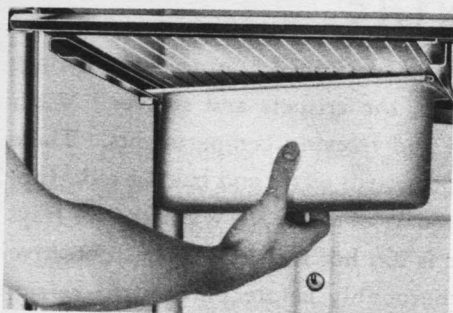
9 All shelves, except the fixed shelf, are removed by lifting the rear of the shelf from the hook and pulling forward, as shown.

The half shelf beside the meat storage drawer is called a fixed shelf because it is the only one that is not interchangeable with all others. This shelf is easily removed for cleaning by first removing the crispers and all other shelves. Unlatch the fixed shelf at the rear and remove the shelf and center support, as shown in the illustration.





## ★ DRAIN BOTTLE



A drain bottle, located behind the meat storage tray, is provided for any condensate on the bottom of the baffle and for defrosting and should be emptied periodically. The drain bottle is supported at both ends and is easily removed by pulling forward as shown in the illustration, after first removing the meat tray. In warm weather it will be necessary to empty the drain bottle more often than in winter.

## DEFROSTING

### NORMAL METHOD

Regular defrosting is very important for the economical operation of the refrigerator. Keep the damper closed when defrosting. Just how often it will be necessary to defrost will depend upon the number of times the door is opened, the humidity of the room and the amount of moist foods or liquids stored in the main food compartment. During hot humid weather, the refrigerator may require defrosting each week.

For normal defrosting, inspect the drain bottle and be sure it is empty. Turn the temperature control to OFF position and allow the refrigerator to remain idle until the accumulation of frost has melted; then set the control back to its normal operating position. Empty the water from the drain bottle and replace the bottle and meat tray.

### RAPID METHOD

The rapid defrost method should be used whenever there are articles in the frozen-food compartment. Turn the temperature control to the OFF position. Remove all articles and ice trays from the Freezer-Locker and place them in the bottom of the main food compartment. Fill a large baking pan with hot water and place it in the lower compartment of the Freezer-Locker. Leave the door of the refrigerator open. Since defrosting is quickly completed when using this method, frozen food will remain frozen during the defrosting period. As soon as all frost has melted, remove the pan of water and empty and replace the drain bottle. Turn the temperature control to its normal setting and replace the food articles, meat tray and ice-cube trays.

## CLEANING

The interior of the refrigerator should be cleaned after each defrosting. Remove and wash the meat storage tray, the crispers and shelves. Wash and dry the interior of the main food and freezing compartments. These parts should be washed with a solution of warm water and baking soda (approximately 1 tablespoon of soda to 1 quart of water). Wash the ice trays in luke warm water only; if the water is too hot it damages the protective coating on the trays. Dry all parts thoroughly before putting the refrigerator back into operation.

### Do not use soap on the interior!

The use of soap may result in unpleasant odors within the food compartment. The exterior of the cabinet may be washed with luke warm water and a mild soap. After being washed, it should be rinsed and dried. Philco Refrigerator Polish, obtainable from your Philco dealer, is recommended for cleaning, polishing and protecting the exterior finish in one simple operation.

## GENERAL FOOD ARRANGEMENT

When arranging foods in the refrigerator, an important consideration is the circulation of air in the main food compartment. Overcrowding on the shelves interferes with free air circulation, resulting in uneven temperatures within the main food compartment. It is preferable that the original wrappers or cartons be removed and that the food be placed in covered glass or porcelain containers.

Cut melons or sliced tomatoes should be wrapped in wax paper or placed in a suitable covered container. Hot foods should never be placed in the refrigerator; permit them to cool first.

Since the circulating air has a tendency to absorb moisture, it is advisable to cover all liquids and moist foods.

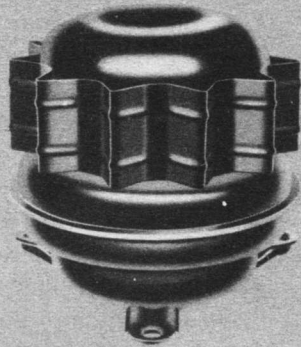
## FLUE

The flue back of the cabinet should be checked periodically to make sure that paper, cloth or similar material does not block the flow of air.

By following the simple suggestions set forth in this manual, your Philco refrigerator will give many years of lasting satisfaction.

### PHILCO SUPER-POWER SYSTEM

The Philco Super-Power System requires no attention. It is hermetically sealed and operates in oil.



## *Your Guaranty* FROM PHILCO

Your new Philco refrigerator is a quality product. It has been built with care and skill and enters your home with a promise of years of satisfaction.

To fulfill that promise, first of all, your Philco refrigerator is guaranteed under the terms of the Guarantee Certificate accompanying the refrigerator. But beyond this, Philco maintains an extensive factory-trained service organization of its distributors, dealers and servicemen, which is constantly available to you as a Philco owner. It is an added value which comes to you with every Philco product.

In accordance with this policy, it is your Philco dealer's desire and responsibility to render any service required under and during the period of the guarantee. After the expiration of the guarantee, he will be equally helpful in securing necessary repairs and adjustments for you, either in his own shop at reasonable cost, or by referring you to a nearby member of PHILCO SERVICE, the world-wide association of appliance servicemen.

PHILCO SERVICE members are thoroughly trained by Philco factory engineers and service technicians. They offer expert, reliable service at standard, reasonable labor charges; they guarantee their work and they use genuine Philco replacement parts. Members can be identified by the Philco Service emblem.

Thus, the entire engineering and service resources of Philco seek to insure your long-continued satisfaction.



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