LG
Life's Good

OWNER'S MANUAL

KIMCHI REFRIGERATOR

Please read this owner's manual thoroughly before operating and keep it handy for reference at all times.

GR-K192TF

P/No. : MFL62055201

www.lg.com

Advantages of the product

Various ways to store food

- With the function of storing and fermenting Kimchi, the range of food you can store can be expanded.

Strong deodorizing function

- Both left and right rooms have a separately installed "deodorizer" to reduce the smell of Kimchi. When the deodorizing effect is reduced, clean the internal sides of the refrigerator and reuse the deodorizer. (Refer to page 29~30 for methods on cleaning the refrigerator and reusing the deodorizer.)

Store and ferment at the same time

- You can separately select to store and ferment Kimchi as you want in the left and right room respectively.

Door that is easy to open and close

- With an absorber attached to the door, the door can be lightly opened and slowly closed to minimize the impact.

High quality seal type Kimchi storage container

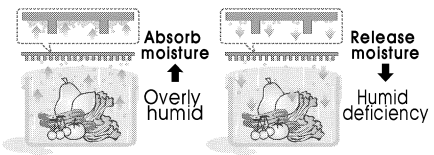
- The Kimchi storage container with high usability and seal capability will keep the Kimchi flavor fresh. (The shape of the Kimchi storage container can differ depending on the model).

Easy installation

- With a nice design to fit well with any place in the kitchen, the refrigerator can be installed in any location where the temperature is between 5 and 43 °C.

Automatic humidity control

With the Automatic Humidity Control installed on the lid of the vegetable box, the refrigerator will absorb moisture when humid and supply moisture when dry to maintain the freshness of the vegetable.



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Guide

Safety precautions

Safety precautions must be observed to prevent accident or injury.

Keep this manual in a convenient place where it is readily available for reference.

⚠ This symbol indicates a warning about a specific event or condition.
Read carefully and follow the directions to avoid a dangerous situation.

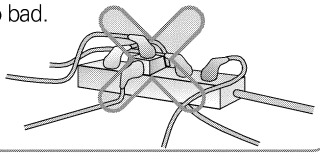
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
  Children should be supervised to ensure that they do not play with the appliance.

⚠ Warning ▶ Not following the direction may cause severe danger such as death or serious injury. You must follow the directions.

When connecting the power

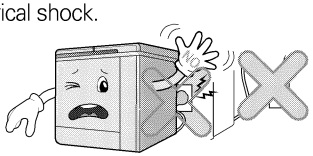
Always use exclusive outlet. Also do not plug multiple electronic products in one power outlet.

If you plug multiple products into one power outlet, it can cause a fire. This can activate the circuit breaker to cause the food to go bad.



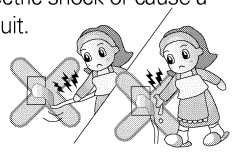
Be sure that the power cord is connected properly and is not pinched by having the appliance press on top of it.

Do not allow the plug to become damaged or get wet. It could cause a fire or an electrical shock.



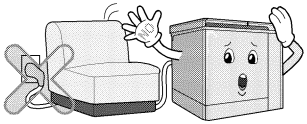
Unplug the appliance when cleaning it. Do not pull the cord or touch the electric cord with wet hands.

It can cause an electric shock or cause a fire from short circuit.



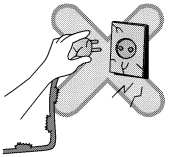
Do not excessively bend the power cord. Do not let the power cord be damaged putting a heavy object on top of it.

The power cord can be damaged to cause a fire or an electric shock.



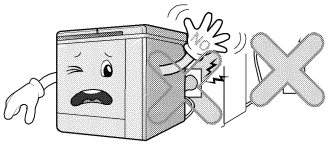
If the power cord or plug is damaged or if the power outlet is loose, do not use them.

It can cause electric shock or short circuit to start a fire.



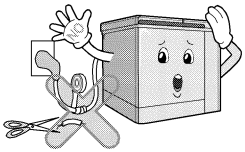
When you pushing the refrigerator in after unplugging the power during the installation, make sure that the power cord does not get pressed or dented under the refrigerator.

It can cause a fire or an electric shock.



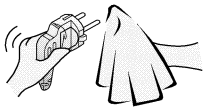
Do not extend or modify the length of the power plug.

It can cause an electric shock or a fire from electrical damage of power line.



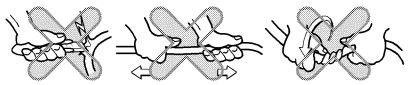
Unplug the appliance and wipe the cord with a dry cloth and plug it in firmly.

If the cord or plug is dusty or wet, or has a poor connection, it can cause a fire and electric shock.



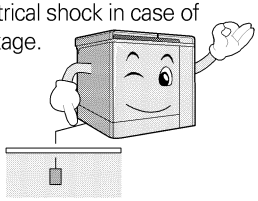
Do not damage, process, excessively bend, pull or twist the power cord.

Damaged power cord can cause a fire or an electric shock.



When installing the product, connect a circuit breaker or ground the product well.

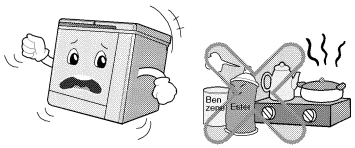
It can cause electrical shock in case of a problem or leakage.



When using the refrigerator

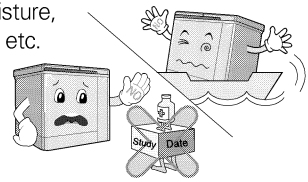
Keep the refrigerator away from any heating devices and do not use the refrigerator near or store flammable material (Ether, benzene, alcohol, pharmaceutical, LP gas, flammable spray, cosmetics etc.).

It can cause an explosion or a fire.



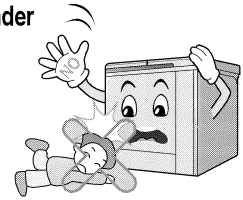
Do not use the appliance for any other purpose than home use. (Do not use for storing pharmaceuticals or test material or use for shipping container.)

This appliance is made for household use only. When it is used on a container ship, unexpected accidents (electrical shock, fire etc.) may occur as a result of high moisture, vibration etc.



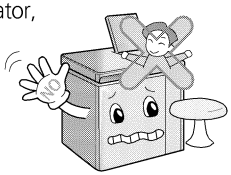
Do not put your hand or metal rod on the rear part of the machine room, front display part or under the bottom of the refrigerator.

It can cause an electric shock or injury.



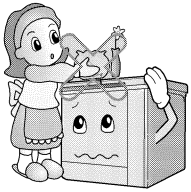
Do not let children get inside the product.

If a child gets trapped inside the Kimchi refrigerator, the child can lose his or her life.



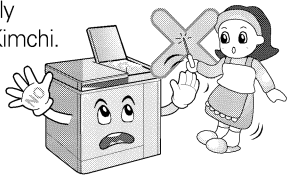
Do not store anything that could leak water or other fluid such as flower vase, cup, cosmetics, chemical etc. on top of the refrigerator.

It can cause a fire or electric shock or cause an injury from falling off.



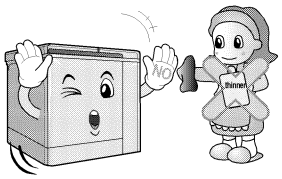
Do not use sharp tools to defrost or remove ice within the refrigerator.

- The product may be damaged, resulting in fire or electric shock.
- If the refrigerant leaks, it can cause problems to the cooling function resulting in excessively fermented Kimchi.



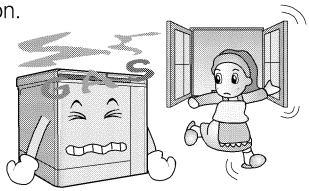
Do not spray water or wipe with benzene, thinner etc. inside or outside of the appliance.

It may degrade the insulation of electrical parts and cause an injury, fire or electric shock.



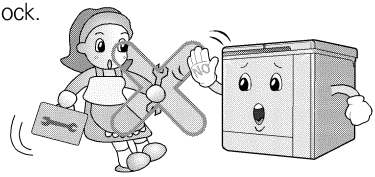
If gas leaks from the appliance, neither touch the refrigerator nor the outlet, and ventilate the area immediately.

There is a danger of fire or other damage, as a spark could ignite the gas and cause an explosion.



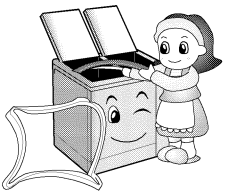
Only a properly trained service agent experienced in refrigerator should disassemble, repair or modify this appliance.

There is a danger of fire, injury or electric shock.



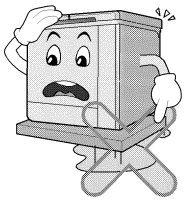
When disposing the old appliance, be sure to remove the rubber packing on the doors.

Children could accidentally close themselves in an abandoned appliance and suffocate.



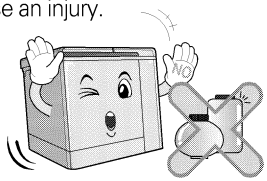
Do not install the appliance in a damp place or where water will spatter.

Water will degrade the insulation, posing a shock hazard.



Do not store any beverages in glass bottle.

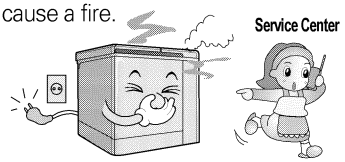
If you store beverages in glass bottles (alcohol, cider, juice etc.) and the beverages freeze, the bottles can break and cause an injury.



When using the refrigerator

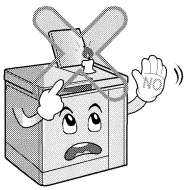
If you smell something burning or see smoke from the refrigerator, immediately unplug the power and contact the service center.

It can cause a fire.



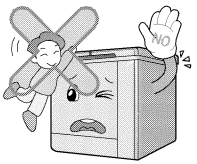
Do not use a dryer to dry the inner part of the product or light up a candle to remove any odor.

There is a danger of an explosion or a fire.



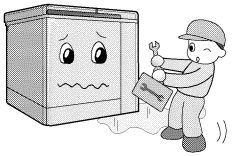
Do not climb on top of the refrigerator or go inside the refrigerator after opening the door.

- The refrigerator may fall over or the person can fall from the refrigerator to get injured. Especially when the refrigerator is installed on the veranda, a child can fall from the refrigerator, resulting in death.
- Child can suffocate when trapped inside the refrigerator.



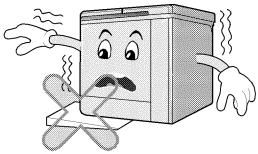
You should always get service before using the refrigerator if the refrigerator has been submersed in water.

It can cause a fire or an electric shock. You must have the submersed product serviced by an official service technician before you can use the product.

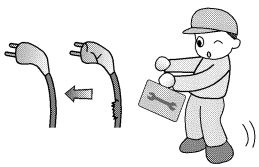


Install the refrigerator where the floor is firm and leveled.

If the refrigerator is installed on unstable ground, it can fall over to cause death.

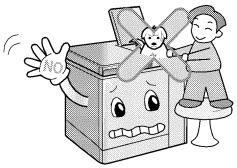


If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

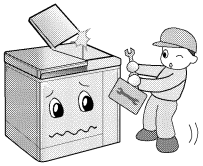


⚠ Caution ▶ You could get injured or cause damage in house or furniture when directions are violated. Always take special caution.

Do not put live animal inside the refrigerator.

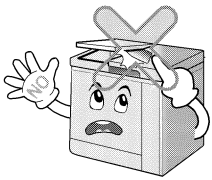


If the hinge of the door is damaged or not working properly, do not use the doors and contact the service center.



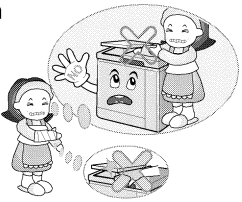
Check whether the refrigerator door is closed properly.

If there is any object or alien particle in the door rubber packing, it may break the seal to cause the Kimchi to turn sour faster.



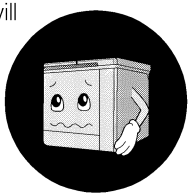
When operating the doors, be sure to avoid placing your hands where the doors could close on them.

The hinge mechanism includes a buffer that causes the door to close automatically when it reaches an angle of 20°. Having your hands in the way could result in injury.



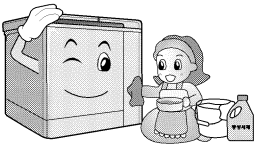
In case of a power outage, do not open the refrigerator door as much as possible.

Cool air can escape from the refrigerator. Power outage of less than 2-3 hours does not affect the storage of the food inside the Kimchi refrigerator. When the power comes back on after the outage, the previous function will automatically be set.



When cleaning the exterior of the product, do not spray water and make sure that the water does not get into the operating panel by wiping it with a dry cloth.

When cleaning the exterior of the product, use a soft scrub or cloth with warm water or neutral cleaner. Make sure not to have water penetrate into the product and wipe out the cleaner and the moisture.

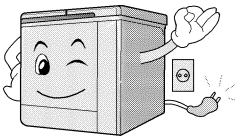


Safety precautions

⚠ Caution ▶ You could get injured or cause damage in house or furniture when directions are violated. Always take special caution.

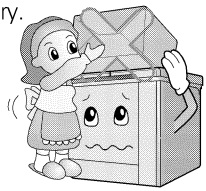
If there is thunder and lightning or if you do not use the product for a long period of time, keep the power unplugged.

It can cause an electric shock or a fire.



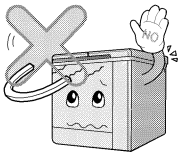
Do not stack objects on top of the Kimchi refrigerator nor randomly store the food inside the Kimchi refrigerator without any order.

It may fall over when opening/closing the door to cause an injury.



Do not put a magnetic object near the display panel.

It can cause a malfunction to the display panel.

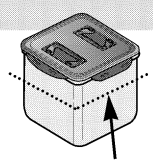


You may feel a very weak vibration when you grab the handle or side corner, even when there is no problem with the product, as if electricity is flowing through.

Precaution when storing Kimchi

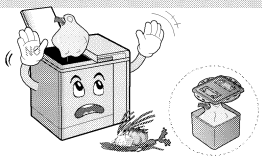
● Do not overfill the Kimchi storage containers.

As Kimchi is fermented, it increases in volume and the juice can overflow. Also if the container lid is open on one end, the Kimchi will turn sour quickly and mold may form. Fill the container only up to storage limit line and firmly close the lid. If you use a plastic wrap or clean plastic wrap on top of the Kimchi surface, you can store Kimchi for a longer period.



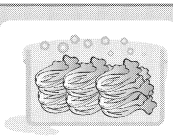
● Do not pour Kimchi directly into the appliance nor store Kimchi in plastic bags.

If you put Kimchi directly into the appliance, it may freeze, become contaminated, or deteriorate in quality. Always make and store Kimchi only in the containers provided. It can reduce the product performance or cause an electric shock or a fire.



● After storing the Kimchi for 3-4 days, check if there is any spill.

As part of the initial fermenting process, the juice can overflow, in which case you cannot store the Kimchi for a long period of time.



● Do not mix various different types of food in the left or right room.

If you select the left/right room to storing meat and put Kimchi and vegetable/fruit all mixed into the respective room, Kimchi and vegetable/fruit may freeze. Store food that fits the selected temperature level.



● Be sure to use enough salt when preparing Kimchi.

The amount of salt significantly affects the fermenting speed.
A small amount of Kimchi intended for immediate consumption can be prepared with little salt. But large quantities of Kimchi to be stored for longer periods must contain more salt.



● When putting the Kimchi containers into and out of the appliance, hold them gently by the handle.

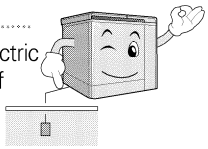
The floor of the room can be damaged from the impact.
(The design of the Kimchi containers may vary by the model name.)



Installation method

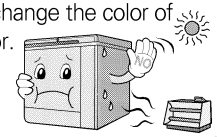
● Ground the product properly during installation.

It can cause electric shock in case of a problem or leakage.



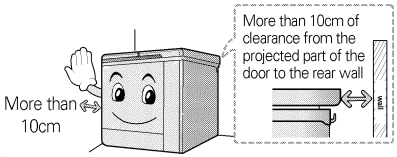
● Do not install the appliance where it is too hot or is subject to direct sunlight.

Install the appliance where the ambient temperature is between 5°C and 43 °C. If the temperature of the installation location is too high, it can cause problems to the function and change the color of the refrigerator.



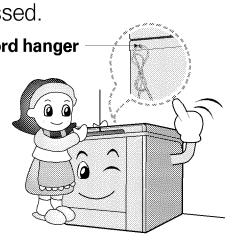
● Maintain a suitable clearance around the appliance.

Maintain suitable clearance around the appliance as shown in the figure. If there is insufficient clearance, the appliance performance deteriorates and the electricity cost will increase.



● When pushing the appliance in, make sure the power cord is not pressed by the bottom or back of the product.

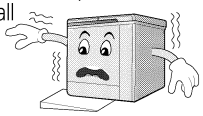
It can cause a fire or an electric shock. If you hang the power cord to the hanger on the back of the product, you will be able to reduce the possibility of the power cord being pressed.



● Install the appliance on firm and leveled floor.

If the floor is unstable, the vibration may cause noise and functional failure.

- If the appliance is not leveled, use the horizontal adjusting leg to level the product.
- When installing the appliance on a carpeted floor or on the wooden floor, place a piece of plywood or similar material underneath to prevent the discoloration.
- Unstable installation may cause the refrigerator to fall over to result in an injury.



Ground Safety.

- **If there is no grounding connector**
  When you are using a power outlet without a grounding connector, connect the grounding wire to a copper plate and bury it underground.

- **If there is no where to ground the product**
  When installing the product at a location where it is wet and difficult to ground the product, including restaurant or basement etc, purchase a circuit breaker (Rated current of 15mA and rated non-tripping current of 7.5mA) and connect it to the power outlet.

⚠ Caution Never ground the appliance to gas pipe, water pipe, lightning rod or a telephone line connector.

Do this after installation

- **Do this after installation**
  Connect the power plug to the dedicated outlet.

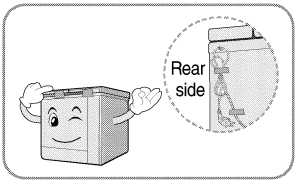
- **Put in the food.**
  Store the food in the refrigerator 3-4 hours after the installation.

- **Wait for more than 5 minutes to re-insert the plug right after pulling it out.**
  Otherwise, excessive operation of the compressor may cause breakdown.

When transporting

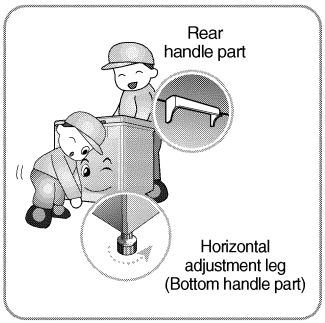
Before transportation

- Remove all food from the appliance and secure the Kimchi containers and doors with tape.
- Turn the horizontal adjusting leg counterclockwise( ) all the way and tighten it.
- Hang the power cord to the hanger on the back of the appliance and tape it.



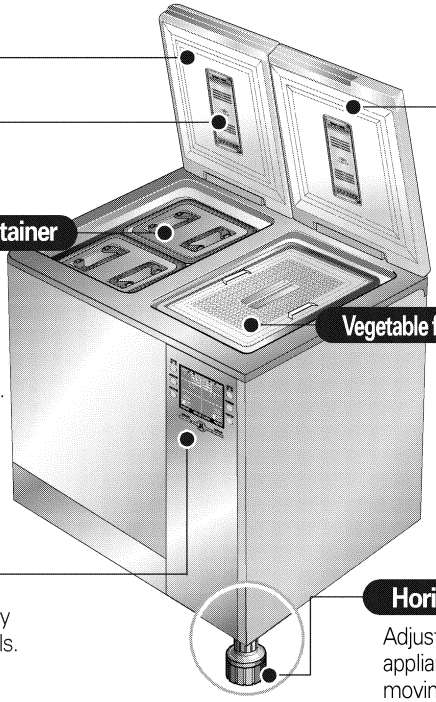
When transporting

- When sliding and moving the appliance, turn the horizontal adjusting leg counterclockwise ( ) all the way and tighten it. The leg can scratch the floor or become loose to be separated.
- After you have completed the moving, turn the level adjustment leg in counterclockwise direction ( ) to level the product. When moving the product, hold the rear handle and front level adjustment leg.



- When transporting the appliance to a far away location, do not completely lay the refrigerator on the floor to the side. It can cause problems.

Name of each part



Left door

Deodorizer

Right door

Kimchi storage container

- Store food in the Kimchi container.

※ The size and shape of the Kimchi container may vary among models.

Vegetable freshness storage container

If you store food for a long time or store Kimchi in "Max" temperature, the vegetable/fruit can freeze.

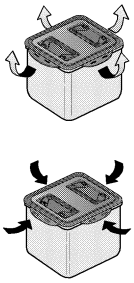
Control panel

※ The shape of the display may vary among models.

Horizontal adjustment leg

Adjust the height to level the appliance when installing or after moving the appliance.

Proper opening/closing method of Kimchi container



■ When opening

Lift all the wings in the arrow direction and open the container.

■ When closing

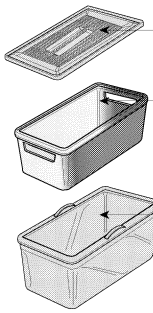
In the opposite way as opening the container, push down all the wings in the arrow direction to close the container. If the direction of the lid is not correct, turn the lid and close the container properly.

⚠ Caution

If you store food for a long time or store Kimchi in "Max" temperature, the vegetable/fruit can freeze.

Vegetable freshness storage container

Container for storing Kimchi and vegetable/fruit simultaneously in the same room.



Lid

Close the lid tightly.

Inner basket

Keep vegetables or fruits in the basket.

Outer basket

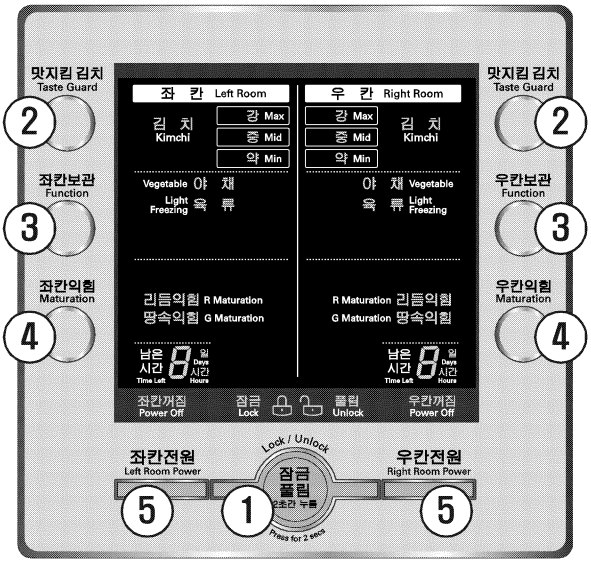
Check and empty the outer basket regularly because condensation often collects here.

Name and function of operating control panel

Before actually making and storing Kimchi, read and understand the name and function of each button.

To use the LG Kimchi Refrigerator, you must press the Lock/Unlock button for

Left Room operation part | Right Room operation part



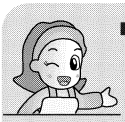
1



This prevents any unintended changes of setting from children.

- Before using any function, you must press the Lock/Unlock button for more than 2 seconds until the "Unlock" button lights up. (잠금 Lock Unlock ➡ Lock 풀림 Unlock)
- When you are finished with the settings in the Unlock status, press the Lock/Unlock button until the "Lock" button lights up to set to Lock status.
- When the Kimchi refrigerator is turned on for the first time, it is "unlocked" for one minute. It is automatically "locked" after one minute.

※ In Lock status, when you press any function button, the light next to the Lock LED will blink 3 times.
If you do not press any button for more than 60 seconds in Unlock status, it will automatically switch to Lock status. (잠금 Lock Unlock)



■ **Make sure to check which side is for storing and which is for fermenting before storing the food.**

For example, if you want to ferment Kimchi in the left room, store the Kimchi in the left room and press the Maturation button on the left display panel to start fermenting the Kimchi.

▶ The color of the display may vary depending on the model.

more than 2 seconds to unlock the control.

2



This is the button to select Kimchi storage.

Taste Guard: It changes in the order of **Mid → Max → Min** .

- Select the appropriate temperature based on the type and saltiness of the Kimchi/food to store.

3



This is the button to select the Food storage.

Store in left room: It changes in the order of **Light Freezing → Vegetable** .

- Select the appropriate storage stage based on the type of food to store.

4



This is the button to select the degree to ferment the Kimchi.

Maturation : It changes in the order of **R Maturation → G Maturation → R Maturation** .

- Select the appropriate level to ferment based on the type and saltiness of the Kimchi/food to store.

5



This button turns on and off the left or right room.

- To turn off the power of one room, press the Lock/Unlock button for more than 2 seconds until "Unlock" button lights up and the press the power button of the room to turn off for more than 2 seconds until the "Power off"(좌칸꺼짐 Power Off 우칸꺼짐 Power Off) button lights up.
- To turn on the power, press the Lock/Unlock button for more than 2 seconds until "Unlock" button lights up and the lightly press the power button.

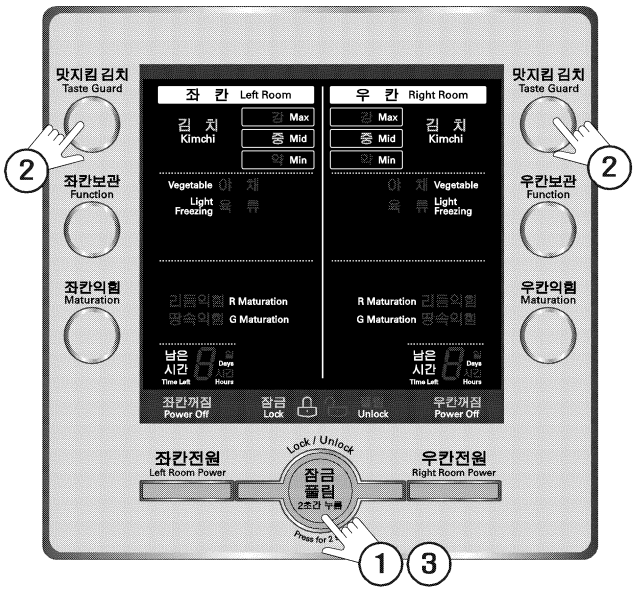
How to store Kimchi

When you connect the power, the lamp of the display will be turned on and you can store Kimchi at Mid temperature without any separate setting.

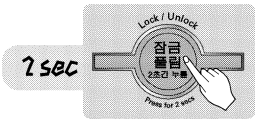
※ When you connect the power to the refrigerator, the power of both left and right room will be turned on. Therefore you do not need to separately turn on the power.

To store Kimchi in left and right room

Ex) Operating panel of left room (Default condition when the power is turned on)



1 **Press the Lock/Unlock button for more than 2 seconds.**



- Press the **Lock/Unlock** button for more than 2 seconds.

  The **"Unlock"** light of the Lock/Unlock button must be on to use other functions.



2 Press the Taste Guard button.



- You can press the "**Taste Guard**" button to select the storage stage you want.
- Every time you press the "**Taste Guard**" button, the storage stage will change in order as **Taste Guard:** **Mid → Max → Min → Mid** will select in order.
- Select the appropriate temperature to store based on the type and saltiness of the Kimchi/food to store.

3 Press the Lock/Unlock button again.



- When the setting is completed, press the "**Lock/Unlock**" button.

  The lamp on top of the button will switch (Lock 풀림 Unlock ➡ 잠금 Lock Unlock) to start **storing the Kimchi**.



About Korean Kimchi

■ There are about 200 different types of Kimchi in Korea.
The storing temperature for each type slightly differs and the optimal storing temperature of the Kimchi varies by what kind of seasoning is used.
Adjust the temperature of "Min", "Mid" or "Max" depending on the type and condition of Kimchi.

Using method of operating control panel

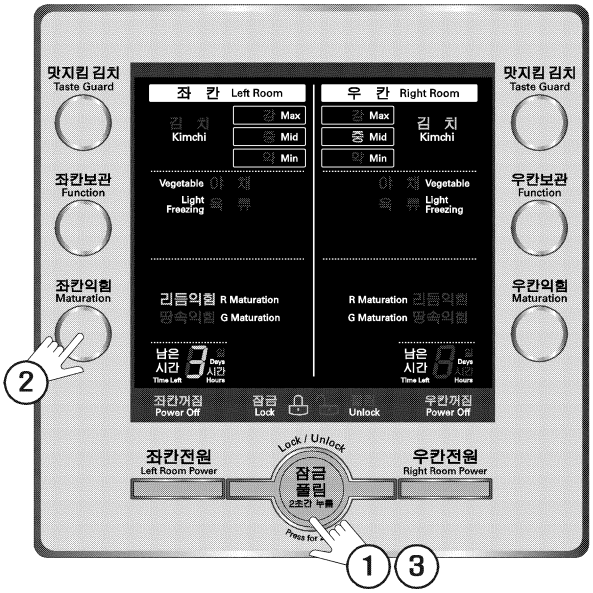
R(Rhythm) Maturation and G(Underground) Maturation method for Kimchi

Caution If you select the R(Rhythm) Maturation or G(Underground) Maturation, the Kimchi will turn sour faster than selecting standard storage and the storage period will be shortened.

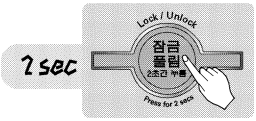
※ When you connect the power to the refrigerator, the power of both left and right room will be turned on. Therefore you do not need to separately turn on the power.

To ferment Kimchi in left and right room

Ex) Operating panel of left room (Default condition when the power is turned on)



1 **Press the Lock/Unlock button for more than 2 seconds.**



- Press the **Lock/Unlock** button for more than 2 seconds.

  The **"Unlock"** light of the Lock/Unlock button must be on to use other functions.



「Kimchi maturation completion time」 display

- "**Remaining time to complete Kimchi maturation**" can differ by the season, surrounding temperature (Room temperature where refrigerator is located) and the temperature of the Kimchi (Min/Mid/Max).

※ Even if the numbers are shown differently from the manual by the installation environment, it is not a malfunction and you can feel safe to use the product.

2 Press the Maturation button.



- Press the "**Maturation**" button to select the type of fermentation.
- Every time you press the "**Maturation**" button, the storage stage will change in order.

Maturation:

R Maturation → G Maturation

will select in order.



3 Press the Lock/Unlock button again.



- When the setting is completed, press the "**Lock/Unlock**" button.

The lamp on top of the button will switch (Lock / Unlock ➡ 잠금 / Unlock) to start **fermenting the Kimchi**.

- Remaining time to complete the fermentation will be displayed.

※ The remaining time can differ by season, room temperature and Kimchi temperature.



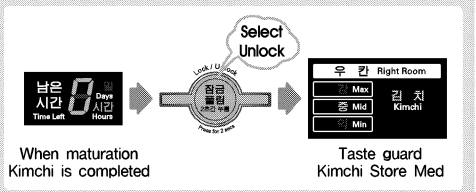


To cancel the maturation

- To cancel the selected maturation, select a different function for each room.

To store Kimchi after the maturation is completed

- When the fermenting is completed, the remaining time on the operating panel will show "0 hours" and the temperature of the product will be set to "Kimchi Store Mid".
- To change the display to storing condition after the fermenting is completed, unlock the refrigerator. The display will automatically switch to "Kimchi Store Mid" and the remaining time of "0 hours" will disappear.



When maturation Kimchi is completed

Taste guard Kimchi Store Med

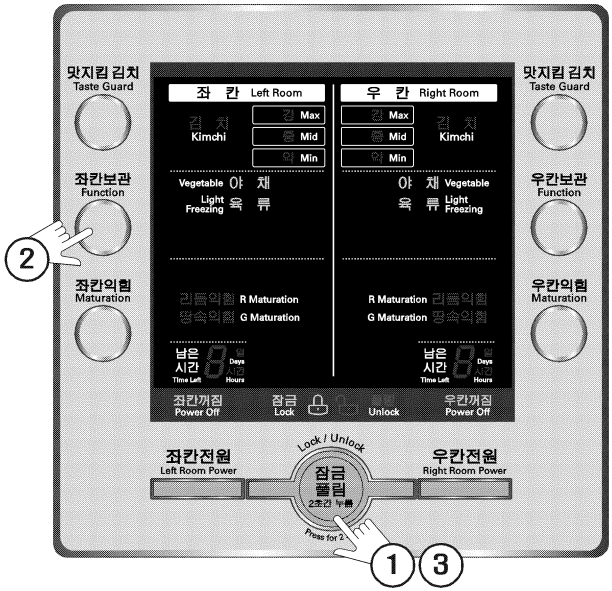
Vegetable/Light Freezing storage method

Vegetable ~ This function stores vegetable/fruit freshly for a longer period of time.

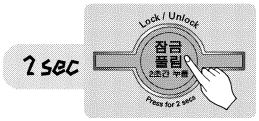
※ When you connect the power to the refrigerator, the power of both left and right room will be turned on. Therefore you do not need to separately turn on the power.

To store vegetable/light freezing in left and right room

Ex) Operating panel of left room (Default condition when the power is turned on)



1 Press the Lock/Unlock button for more than 2 seconds.



- Press the **Lock/Unlock** button for more than 2 seconds.

  The **"Unlock"** light of the Lock/Unlock button must be on to use other functions.

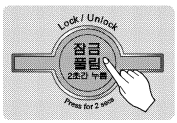


2 Press the Function button.



- Press the "**Function**" button to select the storage stage.
- Every time you press the "**Function**" button, the storage stage will change in order.
  Function: **Meat → Light Freezing** will select in order.

3 Press the Lock/Unlock button again.



- When the setting is completed, press the "**Lock/Unlock**" button.

  The lamp on top of the button will switch
  (Lock 풀림 Unlock ➡ 잠금 Lock Unlock) to start **storing the Vegetable/Light Freezing**.

Caution during vegetable and fruits storage

Note the following when storing vegetable and fruits

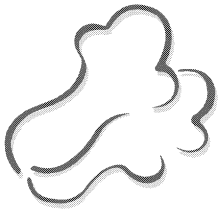
■ To store vegetable or fruit for a long time

Because washed vegetables can turn bad easily, do not wash the vegetable before storing.

Because leaf vegetables (sesame leaves, lettuce etc.) cannot be stored for a long time, wrap them in a newspaper or a sealed container to increase their storage period.

■ Do not put in tropical fruits.

Do not store tropical fruits (banana, pineapple etc.) which can go bad at low temperature.



The seasoning process begins with adding salt.

Fermentation begins when salt is added to the Kimchi. Various substances within the cabbage and other vegetables begin to ferment and proteins are decomposed in the process. Thus, Kimchi will ferment and be seasoned even at low temperature.
This is how Kimchi is slowly seasoned during the cold winter time.

Kimchi depending on the types of spices

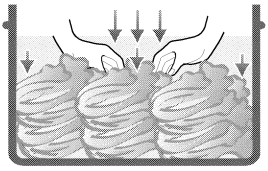
The integrated taste of Kimchi is from the different types of spices, such as leek, garlic, ginger, pepper powder etc.

Everything in Kimchi affects the seasoning speed

Garlic, seafood (oyster, lobster, croaker, fish etc.), onion, pepper powder, cucumber, thin leeks etc. accelerates the seasoning process. Especially, if you add oyster, rice paste or salted shrimp, the seasoning speed will increase rapidly. Conversely, adding leek, leaf mustard, ginseng etc., will cause the seasoning process to slow down.

Kimchi begins to season as soon as it is made

Kimchi will turn sour if it is in contact with air and mold will form on it. This occurs when the Kimchi is not soaked in juice or when it is not salty enough. You can keep the Kimchi fresh by making the Kimchi soak below the juice or by putting a plastic wrap to block the exposure to air.

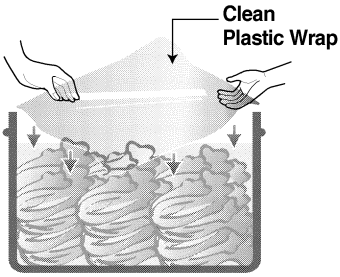


The effect of temperature on making Kimchi

The ambient temperature affects the seasoning process.
Kimchi stores well and keeps its taste well at temperature below 10°C.

To store Kimchi for a long period of time

Because Kimchi is a live food, it will go bad after a long period of time, but scientifically to extend the storage of Kimchi, you need to store it in low temperature (near 0°C) and make it saltier. And if you store the Kimchi below the juice and put a clean Plastic wrap or Fresh vegetable on top of it, you can extend the period of storing the Kimchi by reducing oxidation.



Selecting cabbages for Kimchi

There are over 50 varieties of cabbage.
Round heads make better Kimchi than the long, think heads. The soft, white inner leaves and soft outer leaves of light green and light blue are the most desirable.

Select the right type of radish

There are many types of radish Kimchi. For a radish used to spice a cabbage Kimchi, Chosun radishes are superb. Select a radish that has a large root and is moist. To make Chonggak Kimchi, use a Seoul (Nehrubak) radish. They should be thick near the tips, round, small, and hard. Many types of radish can be sliced and added to any Kimchi to improve the flavor. The radish of which the upper part is white is more desirable than blue. For Broth Kimchi, use a conventional radish. Select radishes with smooth leaves whose upper parts are white.

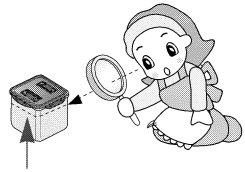
Proper food storage

Set the proper temperature for food storage.

If you select Fresh, Standard and Mature function for the Kimchi storage, it will turn sour fast. When setting the storage temperature to "Max", it can make some types of Kimchi to freeze. Therefore you check it frequently depending on the type of Kimchi. If you store other types of food with Kimchi in one room, there are cases when the other type of food freezes.

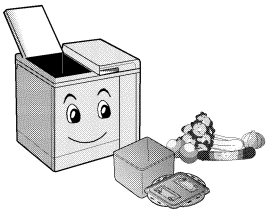
Keep Kimchi in the Kimchi container

When using the Kimchi container, fill it up to the line so that the juice does not get spilled over and before sure to close the lid tightly to reduce any exposure to air. When using the Kimchi container, fill it up to the line so that the juice does not get spilled over and before sure to close the lid tightly to reduce any exposure to air. Also you can prevent this by covering the surface of the Kimchi by using the outer cabbage leaves or clean Plastic wrap.



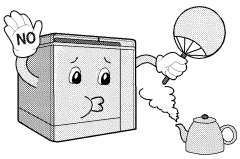
Store vegetables and fruits in the designated container.

Because some vegetables and fruits can be damaged by the coldness, store them in the designated container. Because washed vegetables can turb bad faster, do not wash the vegetables before storing. Do not store tropical fruits (banana, pineapple etc.) which can go bad at low temperature.



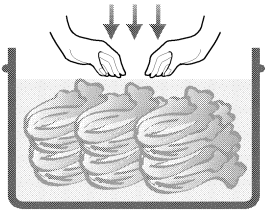
Cool down hot food before putting it into the appliance.

If you put hot food into the appliance, it will raise the temperature and accelerate the seasoning of the Kimchi, and also increase the electricity consumption.



Proper food storage

To store the Kimchi for a long period of time



Put the Kimchi in the Kimchi container right after making it and use the storage function to store.
Depending on the type of Kimchi and saltiness, Set the storing temperature among "Min", "Mid" and "Max".
When you are storing Kimchi for a long period of time, press the Kimchi so that it is mostly submersed and it is good to cover it with radish leaves or plastic wrap.

Check the stored condition of the food.

Even when you are using the storage function and vegetable/fruit or light freezing/fish function, check the freshness of the food.

While the Kimchi is fermenting...

Try not to open the lid/door as much as possible while fermenting the Kimchi.
External air can change the temperature to deteriorate the taste of the Kimchi.

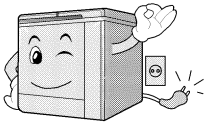
To avoid the odor of food from the refrigerator

When storing the food in the refrigerator, keep the food in a container (Bowl etc.) covered with plastic wrap.

Cleaning instructions

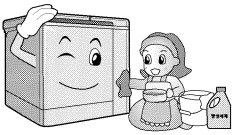
Before cleaning

For safety always unplug the appliance before cleaning it.



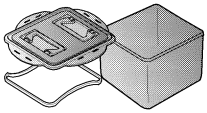
Cleaning the outside

Wipe with a damp cloth. Use a neutral, nonabrasive detergent. Always wipe with clean cloth after using neutral detergent. Don't use abrasive, petroleum-based cleaner, benzene, lacquer thinner, hydrochloric acid, boiling water or a stiff or wife brush. These and similar items will damage the outer case of your appliance.



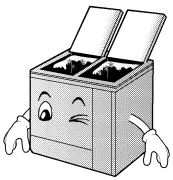
Kimchi container lids

Clean it after removing the rubber packing within the lid. Re-install the rubber packing after cleaning. Do not boil the Kimchi bowl or the cover in water at 50°C or hotter. (The design of the Kimchi containers may vary by the model name.)



Cleaning the inside

Do not use a sharp object to remove ice. If ice forms inside the appliance and you cannot get the containers loose, remove as much as you can and then turn the appliance off. Leave the door open and the ice will melt very quickly. Then proceed with cleaning. Wipe the inside with a dry cloth to remove all moisture.



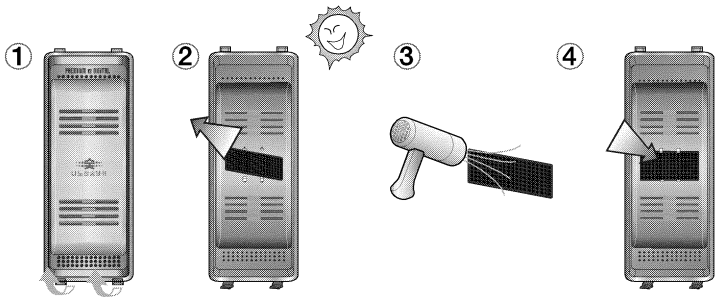
Do not use other measures or instrument to defrost the inside of the refrigerator. It may cause risk such as fire.

Cleaning instructions

How to reuse the deodorizer

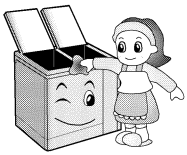
※ The shape and size of the deodorant block can differ by the model.

Press the back latch of the deodorizer cover and pull up the cover.
Open the cover and remove the deodorant block.
Dry it with a hair dryer or leave it in the sun for a couple of hours.
Replace the deodorant block into the hold and close the cover.
(The odor is removed from the deodorizer block and it can be reused.)



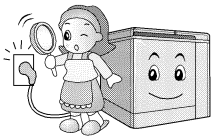
Cleaning the door packing

The door packing can be damaged easily from juice from food, fruit juice and Kimchi juice.
Wipe the packing and its sealing surface regularly with a damp cloth.



After cleaning

Plug the power plug.
Check if there is any damage to the cord or if there is any heating on the plug.



Kimchi flavor

Kimchi freezes

The storing temperature of Kimchi is around 0°C. The freezing temperature changed according to type of Kimchi, spices, amount of salt etc.
At this time, lower the storing temperature of the Kimchi.

- If the storing temperature is "Max", set to "Mid" or "Min".
- If the storing temperature is "Mid", set to "Min".

Kimchi turns sour fast

When you select R(Rhythm) Maturation to store the Kimchi, Kimchi will turn sour more quickly. At this time, cancel the R(Rhythm) Maturation and select Taste Guard to store the Kimchi. Kimchi also turns sour fast if the storing temperature is high.

At this time, adjust the temperature.
The storing temperature is lower from Min → Mid → Max.

Also the seasoning speed can differ by the type of Kimchi, spices, temperature of the day Kimchi was made etc. If you cover the Kimchi with a plastic wrap or plastic cover before storing it, you can extend the storage period.

Kimchi is soft

If you put too little salt in the Kimchi, the color of the Kimchi may look good but from the yeast effect, the Kimchi becomes soft.

Also the seafood sauce can accelerate the seasoning speed and make the Kimchi softer.

The color of Kimchi is dark

If you store Kimchi for a long period of time, Kimchi starts to turn darker due to oxidation. To maintain the color of Kimchi for a long time, put a clean plastic wrap to cover the Kimchi within the container.

White mold forms on the surface of and the outer cabbage of Kimchi.

If you do not close the container lid tightly, it will be exposed to air to form white yeasts on the Kimchi or on the outer cabbage of Kimchi. You can prevent this by putting a plastic wrap or bag on the surface of the Kimchi.

Noise

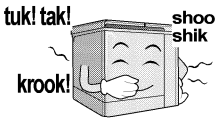
When you hear "dreruk", "dulkuk" or "woong" sound.

This is the noise coming from the compressor or fan when the refrigerator starts or ends operating just like a car makes a noise when starting or ending the engine.



When you hear "tuk tak", "krook", "shik" or "shoo" sound

This is the sound of operating the refrigerator from parts moving or refrigerant flowing. So be safe because it is not a problem.

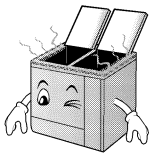


Temperature

Heat comes out from the top of the refrigerator.

Heat pipe goes around the rim of the front side to prevent dew drops forming.

It can feel a bit heated during first use or during the summer, but it is not a problem.



Icing, dew, ice, water, mold

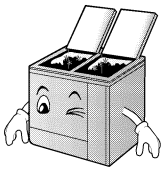
There are dew drops forming outside the refrigerator.

This is the same effect as water forming on a cold glass of water.

If the refrigerator is installed at a humid location or during the rainy season when it is hot and humid, sometimes the dew drops form on the outer side of the refrigerator.

This happens when it is very humid, so just wipe it out with a dry cloth.

There are dew drops or icing on the inner side of the refrigerator and water is collected below the refrigerator.

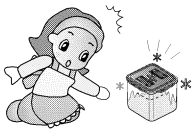


- This happens when icing or dew drops are formed from the difference between the internal and external temperature, and it is a natural phenomenon of direct cooling type. Just wipe it off with a dry cloth from time to time.
- When removing the icing, do not use any sharp objects (ex, ice pick, and knife).
- If the icing is blocking the way to take out the container, turn off the power, empty the room and leave the door open to quickly melt the icing.

Ice is formed on the lid of the Kimchi container.

Running the refrigerator at optimal temperature to store Kimchi for a long period of time can sometimes make the water drops freeze on the lid.

Be safe because it is not a problem.

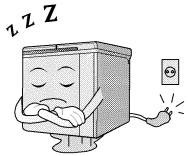
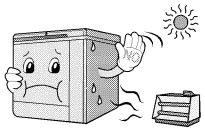
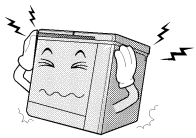


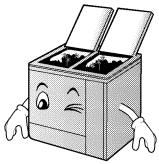
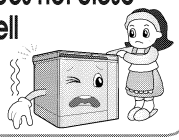
There is some moisture inside the Kimchi refrigerator that was delivered.

The moisture or dew drops formed inside the delivered Kimchi refrigerator is from the production process and performance test.

It has no relevance to whether the product was used or whether there is a performance issue.

Checkpoints before requesting for service

	Check	Resolution
When the cooling does not work at all 	● Is the power shut-down? ● Is the power plug unplugged from the outlet? ● If you are using an transformer to raise the voltage, is the power lamp of the transformer turned on? ● Is the installed location too hot or cold?	● Check the power of the other product. ● Connect the power cord properly to the outlet. ● Turn on the power of the transformer. ● Install the refrigerator where the external temperature is between 5 and 43°C.
When the cooling is not working well 	● Did you store hot food without cooling it down? ● Is the door completely closed? ● Does it receive direct sunlight or is near a heating device? ● Is there an appropriate clearance around the refrigerator? ● Does the temperature of the installed location go below 5°C? ● Did you set the storing temperature to "Min"?	● Cool down the hot food before storing the food. ● Make sure the stored food or the Kimchi container does not touch the cover, and close the cover tightly. ● Check the installed location. ● Leave an appropriate clearance around the refrigerator. ● Refer to the installation method and install where the surrounding temperature is above 5°C. ● Set the storing temperature to "Mid" or "Max".
When you hear a weird noise 	● Is the floor of the installed location soft or is the refrigerator installed on an unstable floor? (It can make noises on the wooden floor.) ● Are there any objects on the top or on the back of the refrigerator?	● Install the refrigerator where the floor is firm and leveled. ● Set the object properly.

	Check	Resolution
When the refrigerating food is freezing (over cooling condition) 	● Is the storage set to the correct food type? ● Is the storing temperature set to "Max"? ● Are you storing the food in a storing container?	● Check the storing button by the food type. ● Change the storing temperature to "Mid" or "Min". ● Put the food in the storing container for storage.
When there is a bad smell in the refrigerator 	● Have you sealed the food with a strong smell? ● Is the Kimchi container tightly closed?	● Store food with strong smell in a sealed container. ● Store food with strong smell in a sealed container.
When there is icing or dew drops forming 	● Did you cool down the hot food before storing it? ● Did you keep the door open for a long time? ● Did you put food with moisture in the container without tightly closing the lid? ● Did you put too much food within the refrigerator?	● Cool down the hot food before storing the food. ● The dew drops will naturally disappear if you keep the door closed but it is better to wipe them off with a dry cloth. ● When storing the food, keep it in a container with a lid or a seal. ● Keep an appropriate clearance around the refrigerator for good air circulation.
When the door does not close well 	● Is the food touching the door of the refrigerator? ● Is the food touching the door of the refrigerator?	● Store the food so that it does not touch the door. ● Remove the ice on the bottom of the refrigerator floor.

Product specification

The details (external shape and product specification) indicated within this manual are subject to change without notification to improve the quality of the product.

Classification \ Model name		GR-K192TF
Capacity	Total capacity	**188.6L**
	Left room	**94.3L**
	Right room	**94.3L**
Product size	Width	**922mm**
	Depth	**707mm**
	Height	**883mm**
Weight		**63kg**

Memo

Memo