



FREEZER 125 FE

OPERATING AND INSTALLATION INSTRUCTIONS

SAFETY INFORMATION

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is left with the appliance in order that the new owner can get to know the functioning of the appliance and the relevant safety information.

This information has been provided in the interest of safety. You **MUST** read it carefully before installing or using the appliance.

Installation

- This appliance is heavy. Care should be taken when moving it.
- It is dangerous to alter the specifications or attempt to modify this product in any way.
- Care must be taken to ensure that the appliance does not stand on the electrical supply cable.
- Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.
- This appliance should be left for 2 hours after installation before it is turned on in order to allow the refrigerant to settle.
- There are working parts in this product which heat up. Always ensure that there is adequate ventilation, failure to do this will result in possible food loss. See installation instructions.
- Parts which heat up should not be exposed. Wherever possible, the back of the appliance should be close to a wall but leaving the required distance for ventilation as stated in the installation instructions.

Child Safety

- This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.

During Use

- Onyx domestic refrigerators, freezers and fridge/freezers are designed to be used specifically for the storage of edible foodstuffs only.
- Before defrosting, cleaning or maintenance work is carried out, be sure to switch off the appliance and unplug it.
- Frozen food should **NOT** be re-frozen once it has thawed out.
- Do not place carbonated or fizzy drinks in the freezer as it creates pressure on the container, which may cause it to explode, resulting in damage to the appliance.
- Ice lollies can cause "frost/freezer burns" if consumed straight from the freezer.
- Do not remove items from the freezer compartment if your hands are damp/wet, as this could cause skin abrasions or "frost/freezer burns".
- The cooling plate or refrigerated freezer shelves in this appliance contain channels through which refrigerant passes. If these are punctured this would cause substantial damage to the appliance and result in food loss. **DO NOT USE SHARP INSTRUMENTS** to scrape off frost or ice. Under **NO** circumstances should solid ice be forced off the lining or shelves. Solid ice should be allowed to thaw, when defrosting the appliance. See Defrost instructions.
- Manufacturers' recommended storage times should be adhered to. Refer to relevant instructions.
- This product should be serviced by an authorised engineer, and only genuine Onyx spare parts should be used.
- Under no circumstances should you attempt to repair the machine yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Contact your local Service Centre.

CONSERVATION

In the interests of the Environment:

When disposing of your old fridge, freezer or fridge/freezer:

- Help to keep your country tidy - use authorised disposal sites for your old appliances.
- If you are discarding an old appliance that has a lock or catch on the door, you must ensure that it is made unusable to prevent young children being trapped inside.

Check with your local Council or Environmental Health Office to see if there are facilities in your area for re-cycling this appliance.

For Maximum Efficiency

- Make sure that the appliance is cleaned properly.
- Make sure that the door is closed properly
- Do not position the appliance near to sources of heat.
- Do not over-fill your appliance, air **MUST** be allowed to circulate.
- Do not open the door for longer than is absolutely necessary, as warm air will enter the appliance

TECHNICAL SPECIFICATIONS

DIMENSIONS	Freezer 125FE
Height:	850 mm
Width:	550 mm
Depth:	600 mm
CAPACITY:	
Gross:	117 Litres / 4.1 cu ft
Net:	100 Litres / 3.5 cu ft
Star Rating:	4
Voltage:	230 V
Frequency:	50 Hz
Average Daily Units Of Electricity:*	0.90 kWh
Hold-over Period	25 hrs

* This figure is based on standard test results in accordance with the European Standard EN153
Actual consumption will depend on how the appliance is used and where it is located.

This appliance complies with E.E.C. directive No 87/308 of 2.6.87 relative to radio interference suppression.



This appliance complies with the following E E C Directives:

73/23 EEC of 19 2.73 (Low Voltage Directive) and subsequent modifications,
89/336 EEC of 3 5.89 (Electromagnetic Compatibility Directive) and subsequent modifications.

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INSTALLATION

Before using

Remove all securing tapes. Wash inside the appliance with lukewarm water and bicarbonate of soda (5ml to 0.5 litre of water) **Do not use soap or detergent as the smell may linger.**

Dry thoroughly.

Positioning

When the freezer is sited in its chosen position, ensure that it is both level and stable and there is adequate ventilation to the back, sides and top of the freezer.

For this appliance to work efficiently, it should be located away from heat sources, e.g. cookers, radiators, boilers, direct sunlight, etc. This also includes locations or rooms where the ambient temperature reaches above 32 °C .

You should also ensure that air can circulate freely around the back and at the top of the cabinet. There must also be at least 50 mm (2") distance between the top of the cabinet and any overhanging kitchen furniture.

There should also be a gap of 25 mm (1") either side of the appliance. Do not obstruct the space underneath. The back of the cabinet may be placed close to the wall but must not touch it. **DO NOT** install in places with restricted ventilation.

Your appliance will be heavy when loaded with food and must therefore be stood on a strong firm floor. It should be level. Adjust the level of the appliance by screwing out the adjustable feet, at the bottom of the cabinet using your fingers.

Make sure the appliance is upright and both adjusters are in firm contact with the floor so that the cabinet is level and does not rock any direction.

The appliance should be left for 2 hours after installation before it is turned on, in order to allow the refrigerant to settle. Switch on the appliance for approx 6 hours for the correct temperature to be reached, or until the red indicator light goes out, before placing food inside.

Door Reversal Instructions

If your appliance is already in use **DISCONNECT** from the electricity supply. Remove freezer drawers and other loose items including food, store in a cool place.

Gently lay the appliance on its back with the top held away from the floor by at least 30cm (12"), use a stool or something similar. Use a towel or cloth at the base to protect the sides of the appliance ensuring that it does not slip. Do not support appliance on rear ventilation grill, (see fig 1)

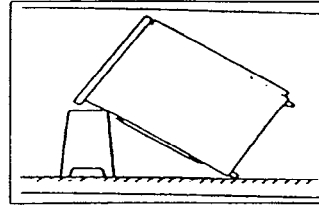


FIG 1

Unscrew the two securing screws and remove hinge foot assembly. Remove the two screws and foot on the opposite side of the appliance, where the door will be fixed after changing the opening direction, (see fig 2). Then detach (lift off) the door.

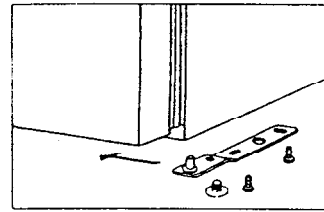


FIG 2

Unscrew the upper door-holder pin of the appliance and mount it up on the opposite side (see fig 3).

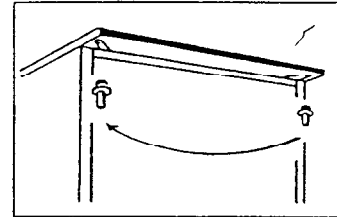


FIG 3

Place the door of the appliance onto the upper door holder pin (hinge).

Mount the lower door-holder on the other side. Make sure that the edge of the door is parallel with the rim of the casing. At the same time, screw the two screws in the vacant holes. Screw back the adjustable foot on the opposite side.

Transfer the handle to the other side and place the plastic covering caps in the vacant holes, (see fig 4)

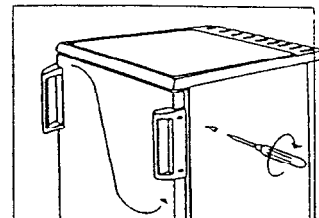


FIG 4

Finally level the appliance by means of the adjustable feet, switch on and replace food.

ELECTRICAL CONNECTIONS

WARNING: THIS APPLIANCE MUST BE EARTHED

The manufacturer declines any liability should this safety measure not be observed.

Before switching on, make sure that the voltage of your electricity supply is the same as that indicated on the rating plate, located inside the cabinet

For your convenience, this appliance comes complete with either a moulded-on or re-wireable 13 amp (BS1363) plug, protected by a 13 amp ASTA approved (BS1362) fuse.

In the event of having to change the fuse in the plug supplied, a replacement 13 amp ASTA approved (BS1362) fuse must be used.

In the case of a moulded-on plug, the fuse cover MUST be refitted after changing the fuse.

In the case of a re-wireable plug, care must be taken to ensure that the top cover is refitted without causing damage to either the top cover or base. In the event of the plug becoming damaged or cracked, it must be replaced with an equivalent 13 amp BS1363 plug (Fig. 5) and re-wired using the following procedure:-

IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

Green and Yellow	-	Earth
Blue	-	Neutral
Brown	-	Live

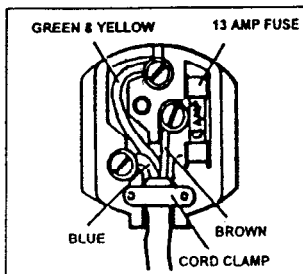


FIG 5

The wire coloured green and yellow (earth) must be connected to the terminal in the plug which is marked with the letter 'E' or the earth symbol Ⓛ or coloured green and yellow.

The wire coloured blue (neutral) must be connected to the terminal in the plug which is marked with the letter 'N' or coloured black

The wire coloured brown (live) must be connected to the terminal in the plug which is marked with the letter 'L' or coloured red

Upon completion, there must be no cut, loose or stray strands of wire present and the cord clamp must be secure over the outer sheath

If a 13 amp (BS1363) plug is unsuitable for your socket outlet, the plug should be removed. (cut off in the case of a moulded-on plug) and an appropriate plug fitted

NOTE: Moulded plugs cannot be re-used and should be discarded if cut from a mains lead, as insertion into a 13A socket could prove fatal.

If a non-fused plug is fitted (Fig 6), the wiring must follow the above procedure and the appliance must be protected by the use of a 15 amp fuse either in the adapter or at the distribution board

Green and Yellow	-	Earth
Blue	-	Neutral
Brown	-	Live

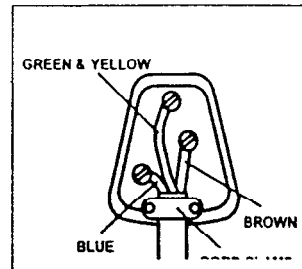
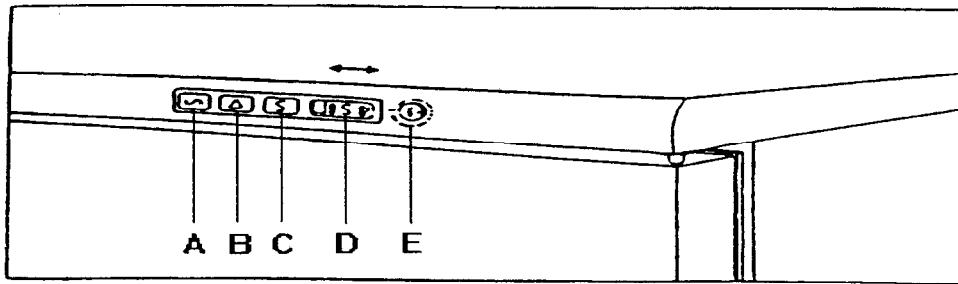


FIG 6

If at any time a replacement supply cord is required, the cross sectional area of its conductors must not be less than 0.75mm² and the cable clamp must be tightened so as to fully retain the new cord.

We recommend that this type of installation be checked by a fully qualified electrician. Please ensure that when the appliance is installed it is easily accessible for the engineer in the event of a breakdown

YOUR APPLIANCE

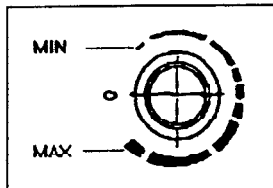


- A Green Indicator Light
- B Red Indicator Light
- C Yellow Indicator Light

- D Fast Freeze Switch
- E Thermostat Control

Thermostat Control

The thermostat control dial is located in the table top on the appliance and regulates the temperature within the appliance. The freezer is designed to produce a storage temperature of -18°C (0°F) or colder. This will normally be achieved by turning the thermostat dial to the central position.



A coin should be used to turn the thermostat dial. The temperature within your appliance will be affected by such factors as location, room temperature, frequency of door opening and frequency of defrosting. In determining the correct temperature control setting, all these factors have to be considered and some experimentation may be necessary to achieve the most economic operation. These are best assessed against a temperature reading on a thermometer buried in the frozen food.

You are advised to run your appliance for 6 hours before storing frozen food, or until the red indicator light goes out.

Indicator Lights

The indicator lights are situated in the right hand corner of the panel.

Green Indicator Light

This light will illuminate when the appliance is switched on at the mains.

Red Indicator Light

This light will illuminate when the temperature within the freezer has reached a temperature when safe food storage is no longer ensured. When the freezer is first switched on, the warning light will stay on until the temperature has dropped to a safe level for the storage of frozen food.

Yellow Indicator Light

This light will remain illuminated whilst the fast freeze switch is on.

Fast Freeze Switch

When switched on, pushed to the right, the fast freeze switch overrides the thermostat and should be used when freezing fresh foods.

Basket Storage

Frozen food should be stored in the two lower baskets and the top compartment used for fast freezing.

Freezer Tray

The freezer tray is particularly suitable for open freezing, for example strawberries, raspberries etc.

Cold Accumulation Blocks

The cold accumulation blocks, located in the Freezer tray, will increase the hold over period by approximately 5 hours in the event of a power failure. The blocks should be stored within the appliance although they can be used in a cool bag to keep the temperature of food down during transportation.

USING YOUR APPLIANCE

Freezing fresh food

In any 24 hour period you can freeze up to a maximum of 16 kg of fresh food.

When you first start the freezer or after a period of non-use, turn the fast freeze switch on, by pushing to the right, 2-3 hours before you want to freeze your food (the yellow light illuminates).

If the freezer is already in operation, the fast-freeze switch should be activated about 24 hours before freezing fresh food. This time can be shortened, depending on the quantity of food to be frozen. After the time has elapsed, place the food to be frozen in the top compartment of the freezer as this is the coldest part.

Once the food is completely frozen (which could take up to 24 hours), turn the fast freeze switch off, the yellow indicator light will go off. Distribute the frozen food packages to the other compartments, so that the top compartment can be used for further freezing operations.

Only freeze top quality, fresh and thoroughly cleaned foodstuffs.

Do not allow fresh food to touch food which is already frozen.

During the freezing process, ensure that the freezer door remains closed.

Frozen food storage

When you first start the freezer or if the freezer has been out of use for some time, we advise you to run your appliance for at least two hours in the "fast freeze" mode before storing frozen food.

Pre packed commercially frozen food should be stored in accordance with the manufacturers instructions for a 4 star frozen food compartment and should be put in the freezer as soon as possible after purchase. Your freezer provides long term storage which generally means up to 3 months but the length of time can vary and it is important to follow the recommended times shown on packets of commercially frozen food

Any opened packets of frozen food should be wrapped in airtight materials to prevent surface evaporation which causes drying or "freezer burns".

Finally, do not open the door frequently, or leave it open longer than is absolutely necessary

Caution

Do not place carbonated liquids, (fizzy drinks, etc.), in the freezer compartment.

Water ices, if consumed immediately after removal from the freezer, can possibly result in a "frost/freezer burns".

Do not remove items from the freezer if your hands are damp/wet as this could cause skin abrasions or "frost/freezer burns"

Thawing

Deep frozen or frozen food can be thawed in the fridge or at room temperature depending on the time available. Small food items may even be cooked from frozen, in this case cooking will take longer

Frozen food which is allowed to thaw accidentally should either be consumed immediately or thrown away. Alternatively, if the food is uncooked and has not been completely defrosted, it can be cooked and then re-frozen.

If there is a power failure during the storage of frozen food, try to open the door as little as possible for the duration of the power failure. If the freezer is fully loaded, the frozen food will not be affected if the power cut is short. Otherwise, it is recommended to consume the food within a very short time if any of the food has started to go soft

DEFROSTING

The freezer compartment will become progressively covered with frost, which should be removed on a regular basis using the special plastic scraper provided. During this operation, it is not necessary to switch off the power supply or to remove the foodstuffs. However, when the ice becomes very thick, or exceeds 1/4", on the inner liner, complete defrosting should be carried out, which is best carried out when the freezer is empty.

To carry out complete defrosting, proceed as follows:

Remove any stored food, wrap it in several layers of newspaper and put it in a cool place.

Using a coin, turn the thermostat control dial until the marker on the dial fully aligns with '0' (OFF position). You will feel a click when the dial reaches the correct position.

Open the door.

Carefully draw the plastic drain spout out of the lower part of the appliance according to the direction of the arrow and place a tray of suitable size in the position as shown in Fig 7.

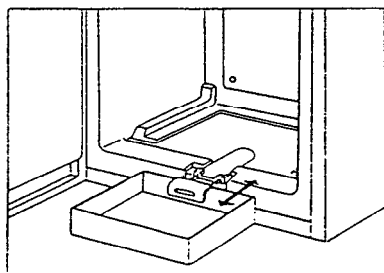


FIG 7

During defrosting drive the defrost water towards the edge of the cooling plates using a dry cloth or a sponge. It will be collected at the bottom of the appliance, from where it can be diverted into the tray and then disposed of.

Defrosting can be speeded up by putting bowls of hot (not boiling) water in the freezer and loosening the frost with a stiff brush or with the plastic scraper supplied. **Do not use any metal or sharp instruments to scrap off ice.**

When defrosting is completed, dry the interior thoroughly, push back the drain spout and close the door.

Turn the thermostat control to the central position. After letting the appliance run for at least two hours in the "fast freeze" mode, replace the previously removed food into the compartment.

Warning

In the event of a power failure causing the temperature within your freezer to rise, do not re-freeze the food without checking its condition. The following guidelines should be of assistance:

Ice-cream: once thawed should be discarded.

Fruits & Vegetables: if soft should be cooked and used up.

Breads & Cakes: can be re-frozen without danger.

Shellfish: should be refrigerated and used up quickly.

Cooked Dishes: i.e. casseroles should be refrigerated and used up.

Large Pieces of Meat: can be re-frozen providing there are still ice crystal remaining within them.

Small Joints: should be cooked and can then be re-frozen as cooked dishes.

Chicken: should also be cooked and re-frozen as a cooked dish.

HEALTH & SAFETY GUIDELINES

Because of consumer demand, preservatives have been removed from many pre-prepared foods. This, together with the changes in shopping habits to a once-a-week shop, mean that safe handling and storage of food is more important than ever.

The following tips should help you to ensure that the food in your home is in as perfect condition as possible.

- Keep the time between buying chilled food and placing it in your freezer as short as possible. Tests showed that the temperature of 1 litre of orange juice rose to 22°C in an hour between the supermarket and home. It then took 11 hours to get down to 7°C in the refrigerator.
- Keep the freezer door closed as much as possible. Remember that warm air is flowing in as you are deciding what to have for tea!
- Do not push food together too much, try to allow air to circulate round each item
- Cool cooked food as quickly as possible but do NOT place in the freezer until cool
- Do not store food uncovered.
- The safest way to defrost food is to put it in the refrigerator to thaw slowly.
- It is important that food is used before its "best before" date.
- Ensure that food placed in the freezer is dated and labelled and used in date order to ensure that food is consumed at its best.
- Always wash your hands with soapy water and dry them with a clean towel before handling food.
- Keep work surfaces clean and avoid cross-contamination by not using the same work surface or knife, without washing them thoroughly in between

Use kitchen roll wherever possible for cleaning up food. If you use a dishcloth, be sure to boil it frequently

SOME SIMPLE DO'S AND DON'TS

- DO connect the appliance to an electricity point which is not liable to be switched off accidentally.
- DO follow the instructions given on the operation of the temperature control to ensure efficient operation.
- DO wrap and cover foods for perfect storage
- DO ensure that when the freezer is to be out of service for some time, that the interior is carefully cleaned, dried, the door left ajar and the plug is removed from the electrical supply socket.
- DO NOT open the door more often or for longer than is necessary, as this allows a temperature rise and also causes a rapid build-up of frost.
- DO NOT prevent the free passage of air to the back of the freezer.
- DO NOT turn the current off at the mains if you intend to leave the freezer in use whilst on holiday.

MAINTENANCE AND CLEANING

Before any maintenance or cleaning work is carried out, **DISCONNECT** the appliance from the **ELECTRICITY** supply.

Internal cleaning

Clean the inside and accessories with warm water and bicarbonate of soda (5 ml to 0.5 litre of water). Rinse and dry thoroughly.

NEVER USE DETERGENTS, ABRASIVE POWDERS, HIGHLY PERFUMED CLEANING PRODUCTS OR WAX POLISHES TO CLEAN THE INTERIOR AS THESE WILL DAMAGE THE SURFACE AND LEAVE A STRONG SMELL.

External cleaning

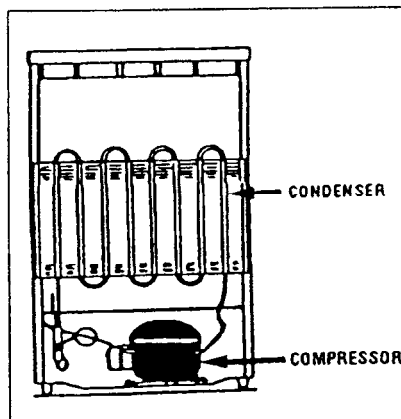
Wash the outer cabinet with warm soapy water.

Do **NOT** use abrasive products.

Once or twice a year, dust the condenser (black grill) and the compressor at the back of the appliance, with a brush or vacuum cleaner

When the appliance is not in use

When the appliance is not in use for long periods, disconnect from the electricity supply, empty all foods, defrost and clean the appliance, leaving the door ajar to prevent unpleasant smells



An accumulation of dust will affect the performance of the appliance and cause excessive electricity consumption.

You MUST ensure that the appliance is switched OFF.

BEFORE CALLING FOR SERVICE

Before contacting your local Service Centre, please make the following checks, which may save you time, trouble and expense :

The appliance does not work...

Check that:

- There is power at the socket
- Ensure that there is not a power cut by checking the household lights
- The fuse has not blown
- The air circulation passages are not covered

Other points to check...

- Have you turned the thermostat to the correct setting?
- Has the door been left open causing the temperature to rise?
- Sometimes the freezer door will be difficult to open shortly after you have closed it. Don't worry, this is due to the pressure difference which will quickly equalise and allow the door to open normally.

Onyx have an agreement with Tricity Bendix who will undertake any in-guarantee service. If after carrying out the necessary checks the fault remains call your local Tricity Bendix Service Centre. A list of Service Centre addressees can be found on the following pages. Please ensure you have the model number and proof of purchase when arranging a Service call

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Vibration or abnormal noises...

- You may hear faint gurgling or bubbling sounds when the refrigerant is pumped through the coils of tubing at the rear, to the cooling plate/evaporator or to the fixed freezer shelves. When the compressor is on, the refrigerant is being pumped round, and you will hear a whirring or pulsating noise from the compressor. A thermostat controls the compressor, and you will hear a faint "click" when the thermostat cuts in and out.

ONYX GUARANTEE CONDITIONS

Onyx guarantee conditions

We, Onyx undertake that if, within twelve months of the date of the purchase, this ONYX appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, the company will, at its option, repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us
- All service work under this guarantee must be undertaken by an authorised Service Centre
- Any appliance or defective part replaced shall become the property of this company

Home visits are made between 8:30am and 5:30pm Monday to Friday. Visits may be available outside these hours in which case a charge will be made.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic
- Costs incurred for calls to put right machines improperly installed or calls to machines outside the United Kingdom
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements
- Products of Onyx manufacture which are NOT marketed by Onyx

EU Countries - The standard guarantee is applicable but is subject to the owner's responsibility and cost to ensure the appliance meets the standards set by the country to which the product is taken. The Onyx Company in the country concerned will be pleased to advise further. Sight of your purchase receipt will be required by them

This guarantee is in addition to your statutory and other legal rights.

Tricity Bendix Service Force - Postcode Cross Reference

Post Code	Telephone	Service Centre	Post Code	Telephone	Service Centre	Post Code	Telephone	Service Centre
AB	01224 696569	Aberdeen	HP	0181 965 9699	Canvey	PR	0990 929929	Preston
AL	0181 965 9699	Canvey	HR	01432 340334	Hereford	RG	01252 24505	Tonbridge
B1-48, 62-79, 90-94	0121 358 7076	Nuneaton	HS9	01871 890206	Isle of Barra	RH	01273 694341	Tonbridge
B49, 50, 60, 61, 80, 95-98	01527 512919	Redditch	HU	01482 585678	Hull	RM	01268 694144	Canvey
BA	0117 921 1876	Bristol	HX	0113 260 8511	Leeds	S	0113 260 8511	Leeds
BB	0990 929929	Preston	IG	01268 694144	Canvey	SA1-18, 21-32	01222 460131	Cardiff
BD	0113 260 8511	Leeds	IM	01624 687794	Manx Electricity	SA19, 20, 40, 45-48	01222 461972	Cardiff
BH	01705 667411	South Coast	IP	01603 667017	Canvey	SA33-39,41-44, 61-73	01437 710914	Haverfordwest
BL	0990 929929	Manchester	IV1-39, 52-56	01463 792952	Highland Appl	SE	0181 658 9069	Tonbridge
BN1-18, 20-27	01273 694341	Tonbridge	IV40-51 Inverness	01855 821315	G Ross	SG	0181 965 9699	Canvey
BR	0181 658 9069	Tonbridge	Jersey	01534 505050	Jersey Electricity	Shetland -	01595 692855	Bolts
BS	0117 921 1876	Bristol	KA1-26, 28-30	0141 647 4381	Glasgow	Retailers' own sales	01806 566546	Leask Electrical
BT1-30, 36-57, 63-67	01232 746591	Northern Ireland	KA27	01773 302909	Isle of Arran		01595 692915	G Robertson
BT31-35, 60-62, 68-82, 92-94	01861 510400		KT	0181 658 9069	Tonbridge		01595 692225	Tait Electronics
CA	0990 929929	Carlisle	KW1-14	01463 792952	Highland Appl	SK	0990 929929	Stockport
CB	0181 965 9699	Canvey	KW15-17	01856 875457	Orkney	SL	01252 24505	Tonbridge
CF	01222 460131	Cardiff	KY	0141 647 4381	Glasgow	SM	0181 658 9069	Tonbridge
CH	0990 929929	Birkenhead	L1-40	0990 929929	Liverpool	SN	01527 512919	Redditch
CM	01268 694144	Canvey	L41-46	0990 929929	Birkenhead	SO	01705 667411	South Coast
CO	01268 694144	Canvey	LA	01772 316175	Preston	SP	0117 921 1876	Bristol
CR	0181 658 9069	Tonbridge	LD	01432 340334	Hereford	SR	0191 493 2025	Northern
CT	01732 357722	Tonbridge	LE	01203 354424	Nuneaton	SS	01268 694144	Canvey
CV	01203 354424	Nuneaton	LL	0990 929929	North Wales	ST	0990 929929	Newcastle under Lyme
CW	0151 254 1724	Liverpool	LN1, 2, 4-6	01522 514603	Lincoln	SW	0181 658 9069	Tonbridge
DA	01732 357722	Tonbridge	LN3 Subcodes 4 & 5	01522 514603	Lincoln	SY1-6, 8-17, 19-22	01743 450279	Shrewsbury
DD	01250 876285	Dundee	LN3 Subcode 6 only	01472 267978	S Humberside	SY7, 18	0990 929929	Oswestry
DE	0113 260 8511	Leeds	LN7, 11-13	01472 267978	S Humberside	SY23-25		
DG	01387 265166	Dumfries	LN8-10	01522 514603	Lincoln	TA	0117 921 1876	Bristol
DH	01325 310400 / Northern 0191 493 2025		LS	0113 260 8511	Leeds	TD	01573 224411	Borders
DL	01325 301400	Northern	LU	0181 965 9699	Canvey	TF	01743 450279	Shrewsbury
DN1-7, 10-12	0113 260 8511	Leeds	M	0990 929929	Manchester	TN	01732 357722	Tonbridge
DN8-9, 15-20, 31-40	01472 267978	S Humberside	ME	01732 357722	Tonbridge	TQ	01626 65909	Newton Abbott
DN14	01482 585678	Hull	MK	0181 965 9699	Canvey	TR1-20, 26, 27	01209 314407	Redruth
DN21			ML	0141 647 4381	Glasgow	TR21-25	0117 921 1876	South Coast
Subcodes 1, 2, 5	01522 514603	Lincoln	N	0181 443 3464	Canvey	TS	01325 301400	Northern
DN21			NE	0191 493 2025	Northern	TW	0181 658 9069	Tonbridge
Subcodes 3, 4	01472 267978	S Humberside	NG1-22, 25	0113 260 8511	Leeds	UB	0181 965 9699	Canvey
DT	01705 667411	South Coast	NG23, 24, 31-34	01522 514603	Lincoln	W	0181 443 3464	Canvey
Dundee Gas Only	01382 642828	Tayside Refrigeration	NN	01203 354424	Nuneaton	WA	0990 929929	Stockport
DY	0121 358 7076	Nuneaton	NP1-4, 6, 9-44	01222 460131	Cardiff	WC	0181 443 3464	Canvey
E	0181 443 3464	Canvey	NP5, 7, 8	01432 340334	Hereford	WD	0181 965 9699	Canvey
EC	0181 443 3464	Canvey	NR	01603 667017	Canvey	WF	0113 260 8511	Leeds
EH	0141 647 4381	Glasgow	NW	0181 443 3464	Canvey	WN	0990 929929	Liverpool
EN	0181 443 3464	Canvey	OL	0990 929929	Manchester	WR (Not WR15)	01527 512919	Redditch
EX1-17	01626 65909	Newton Abbott	OX	01527 512919	Redditch	WR15	01203 354424	Nuneaton
EX18-23	01271 328826	Barnstaple	PA1-19, 21-23	0141 647 4381	Glasgow	WS	0121 358 5051	Nuneaton
EX31-39	01271 328826	Barnstaple	PA20	01700 504777	Rothesay	WV	0121 358 5051	Nuneaton
FK	0141 647 4381	Glasgow	PA24-26, 28-61	01369 703161	Argyll	YO1-3, 5-8	0113 260 8511	Leeds
FY	0990 929929	Preston	PA62-75	01688 302262	Isle of Mull	YO4,11-18, 25	01482 585678	Hull
G	0141 647 4381	Glasgow	PA83-87	01851 705555	Isle of Lewis	YO21, 22	01325 301400	Northern
GL	01527 512919	Redditch	PE1-13, 20-25	01522 514603	Lincoln			
GU 1-35	01252 24505	Tonbridge	PE14-19,30-38	01603 667017	Canvey			
Guernsey	01481 46931	Guernsey Elec	PH1-7	0141 647 4381	Glasgow			
HA	0181 965 9699	Canvey	PH8-18	01250 876285	Dundee			
HD	0113 260 8511	Leeds	PH19-26,42-44	01463 792952	Highland Appl			
HG	0113 260 8511	Leeds	PH30-41 Inverness	01855 821315	G Ross			
			PL1-9,16,19-21	01626 65909	Newton Abbott			
			PL10-15,17,18, 22-35	01209 314407	Redruth			
			PO1-22	01705 667411	South Coast			
			PO30-41	01983 872552	Isle of Wight			