



FREEZER 125FE

OPERATING AND INSTALLATION INSTRUCTIONS

A/OS/5-1. (96.)

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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:*	0.95 kWh
Hold-over Period	20 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 that there is adequate ventilation to the back, sides and top of the freezer.

For the appliance to work efficiently, it should be located away from heat sources, e.g. cookers, radiators, boiler, direct sunlight etc. This also includes 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 50mm (2") distance between the top of the cabinet and any overhanging kitchen furniture.

There should also be a gap of 25mm (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 that the appliance is upright and both adjusters are in firm contact with the floor so that the cabinet is level and does not rock in 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 approximately 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 and 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 the appliance on the rear ventilation grill (fig 1).

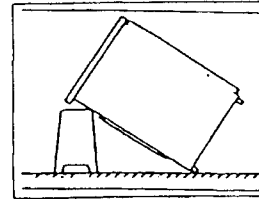


fig 1

Unscrew the adjustable feet situated on both sides (2 pieces), in addition the 3 screws fixing the lower door holder resp. the 1 screw on the other side in the place where the door will be fixed (fig 2). Then take off the door.

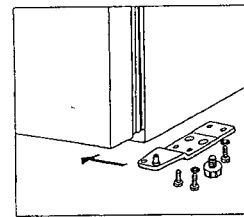


fig 2

Screw out the pin of the upper door holder and put it over on the other side (fig 3).

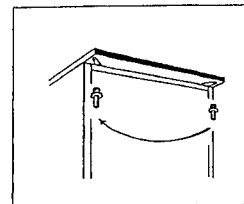


fig 3

Put the door on the upper door holder pin.

Put over the pin in the lower door holder plate in the direction of the arrow (fig 2) and screw on the lower door holder on the other side taking care that edge of the door is parallel to the cabinet, at the same time screw in the one screw in the place set free on the other side.

Screw back the two adjustable feet.

Put over the handle on the other side and place the plastic covers in the holes being freed (fig 4).

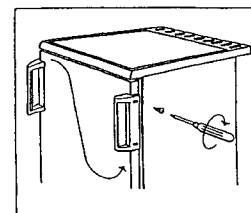


fig 4

Set up the appliance ensuring that it is level and stable and restore the electricity supply.

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

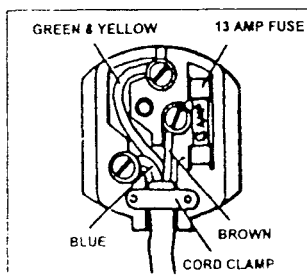


FIG 5

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 \oplus , 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

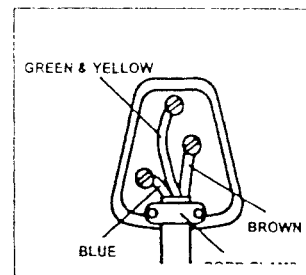
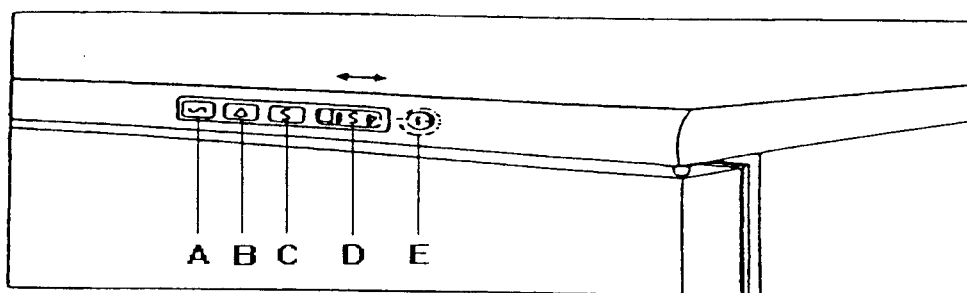


FIG 6

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

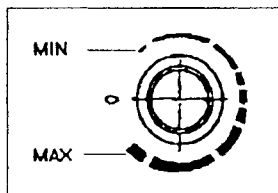


- A Green Indicator Light
- B Red Indicator Light
- C Yellow Indicator Light

- 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 in 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 with 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.

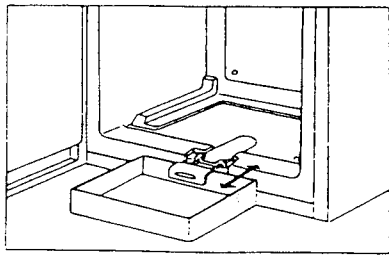


FIG 7

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 the plastic scraper supplied. **Do not use any metal or sharp instruments to scrap off ice.**

When defrosting is completed, dry the interior thoroughly 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.

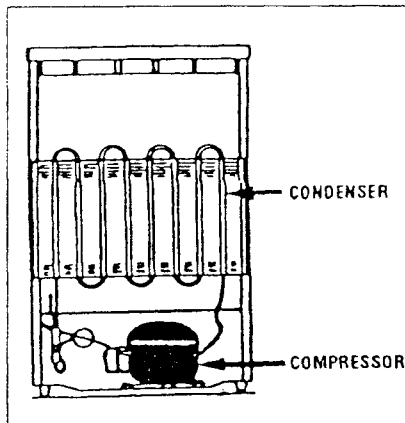
NEVER USE DETERGENTS, ABRASIVE POWDERS, HIGHLY PERFUMED CLEANING PRODUCTS OR WAX POLISHES TO CLEAN THE INTERIOR AS THESE WILL DAMAGE THE SURFACE AND LEAVE A STRONG SMELL.

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 calling an engineer, please make the following checks:

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.

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.

If after carrying out the necessary checks the fault remains, please contact the Service Department of your local Electricity Company.