

Freezer

Instructions for installation and use

UFA 430 I

 **INDESIT**



GB Upright Freezer

Instructions for installation and use



To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:

- use only the MANUFACTURER Service
- use only ORIGINAL Spare Parts

Safety - a good habit to get into.

ATTENTION

Read your manual carefully since it contains instructions which will ensure safe installation, use and maintenance of your appliance. Your Refrigerator is built to International safety standards (EN60) and has been awarded the European approval mark (IMQ) for compliance with UK electrical safety requirements. It also meets the EC standards on the prevention and elimination of radio interference (EC directive 87/308 - 02.06.89).

1. This appliance is designed to be used indoors and under no circumstances should it be installed outside even if protected by a roof. Leaving the appliance exposed to the rain and whether is exceedingly dangerous.
2. The appliance should be used only by adults and exclusively for storing foodstuffs in compliance with the instructions provided in this manual. Under no circumstances should children be allowed to operate, or tamper with, this product.
3. Do not attempt to operate or handle this appliance when barefoot, or with wet hands or feet.
4. It is highly recommended that you do not operate this appliance by connecting it to the power supply with extensions or multiple socket plugs. If the refrigerator has been installed between two cabinets, make sure that the supply chord is not dangerously crimped or trapped beneath a heavy object.
5. Never pull the cable or the appliance to remove the plug from the socket; this is exceedingly dangerous.
6. Do not touch the internal cooling elements, especially if your hands are wet, since you could burn or hurt yourself. Do not

place ice cubes straight from the freezer into your mouth as this may result in burns.

7. Before doing any cleaning, disconnect the appliance from the electricity (by pulling out the plug or turning off the general switch in your home).
8. Before disposing of your old appliance, remember to break or remove the lock as a safety measure to protect children who might lock themselves inside the appliance when playing. In addition, if the appliance is a new one with a lock, keep the key out of the reach of small children.
9. If your appliance is not operating properly, read the chapter entitled, "Trouble Shooting", which might help you resolve the problem, before calling an after-sales service centre. Do not attempt to repair the appliance by tampering with the internal components.
10. If the power supply cord must be replaced, please contact one of our Customer Service Centers. In some cases, the connections are made using special terminals and in others a special tool must be used to access the connections.
11. Do not use electric appliances inside the compartment for food storage, if these are not those recommended by the manufacturer.
12. At the end of the functional life of your appliance – containing cyclopentane gas in the insulation foam and perhaps gas R600a (isobutane) in the refrigeration circuit – the latter should be made safe before being sent to the dump. For this operation, please contact your dealer or the Local Organisation in charge of waste disposal.

Installation

To ensure that the appliance operates properly and to reduce energy consumption, it is important that the appliance is installed correctly.

Ventilation

The compressor and condenser generate heat and, therefore, need to be ventilated properly. Rooms with less than perfect ventilation are not very suited for installation of the appliance. Therefore, it should be installed in a room with an opening (window or French window) that provide the appropriate amount of air re-circulation. It is also important that the room not be too humid.

During installation, make sure not to cover or obstruct the grates that allow for proper ventilation of the appliance.

For proper ventilation of the appliance, you must leave:

- a space of at least 10 cm between the top part and any cabinets above it;
- a space of at least 5 cm between the sides of the appliance and any adjacent cabinets/walls.

Away from Heat

Avoid positioning the appliance in a place where it is directly exposed to sunlight or near an oven, cook top or the like.

Level

The appliance must be level. If the floor is not level, the adjustable feet located in front can be used to level the appliance.

Electrical Connection and Earthing

Before proceeding with the electrical connection, make sure that the voltage indicated on the rating plate, located within the freezer, corresponds to the mains voltage in your home and that the socket is fitted with a standard earthing wire in accordance with safety standards for 46/90 systems. If the socket is not fitted with an earthing wire, the manufacturer will not be held liability for any damages and or injuries arising out of the use of the appliance. Do not use multiple sockets or adapters.

Position the appliance in such a way that you can access the socket where it is plugged in.

Insufficient power?

The electrical socket must be able to handle the maximum power load of the appliance, which is indicated on the rating plate located within the freezer.

Before making the electrical connection ...

After the appliance has been delivered, place it in the vertical upright position and wait at least 3 hours before inserting the plug into the socket in order to ensure that it functions properly.

Electrical connection

Your appliance is now supplied with a 13 amp fused plug that can be plugged into a 13 amp socket for immediate use. Before using the appliance please read the instructions below.

WARNING - THIS APPLIANCE MUST BE EARTHED. THE FOLLOWING OPERATIONS SHOULD BE CARRIED OUT BY A QUALIFIED ELECTRICIAN.

Replacing the fuse:

When replacing a faulty fuse, a 13 amp ASTA approved fuse to BS 1362 should always be used, and the fuse cover re-fitted. If the fuse cover is lost, the plug must not be used until a replacement is obtained.

Replacement fuse covers:

If a replacement fuse cover is fitted, it must be of the correct colour as indicated by the coloured marking or the colour that is embossed in words on the base of the plug. Replacements can be obtained directly from your nearest Service Depot.

Removing the plug:

If your appliance has a non-rewireable moulded plug and you should wish to remove it to add a cable extension or to re-route the mains cable through partitions, units etc., please ensure that either:

- the plug is replaced by a fused 13 amp re-wireable plug bearing the BSI mark of approval or:
- the mains cable is wired directly into a 13 amp cable outlet, controlled by a switch, (in compliance with BS 5733) which is accessible without moving the appliance.

Disposing of the plug:

Ensure that before disposing of the plug itself, you make the pins unusable so that it cannot be accidentally inserted into a socket. **Instructions for connecting cable to an alternative plug:**

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

Green & Yellow	- Earth
Blue	- Neutral
Brown	- Live

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

Connect Green & Yellow wire to terminal marked "E" or  or coloured Green or Green & Yellow.

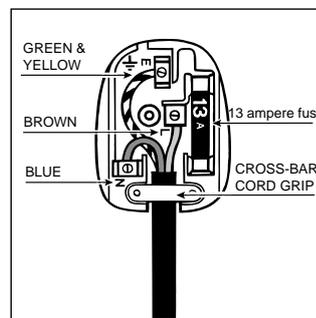
Connect Brown wire to terminal marked "L" or coloured Red.

Connect Blue wire to terminal marked "N" or coloured Black. If a 13 amp plug (BS 1363) is used it must be fitted with a 13 amp fuse. A 15 amp plug must be protected by a 15 amp fuse, either in the plug or adaptor or at the distribution board. If you are in any doubt about the electrical supply to your machine, consult a qualified electrician before use.

How to connect an alternative plug:

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

BLUE	"NEUTRAL" ("N")
BROWN	"LIVE" ("L")
GREEN AND YELLOW	"EARTH" ("E")



Disposing of the appliance:

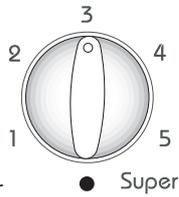
When disposing of the appliance please remove the plug by cutting the mains cable as close as possible to the plug body and dispose of it as described above.

A Closer Look

A Temperature Adjustment Knob

This knob makes it possible to adjust the internal temperature of the freezer with the following settings:

- **1**: Freezer is on low;
- **5**: Freezer is on high;
- **Super**: Fast freeze.



By turning the knob from setting "1" to setting "5" allows you to lower the temperature.

The **Super** setting (the yellow "D" indicator light comes on) is used when fresh foods must be frozen. Once they have been frozen, the knob must be returned to one of the normal settings (3).

E Ice tray

F Adjustable feet

G Storage Compartments

H Compartments Used for Freezing and Storage

B Warning Light

When this red warning light comes on for a prolonged period of time, it means that the freezer is not functioning properly and the temperature is rising too much. (Call your Service Centre)

This warning light might come on for a brief period when:

- the door is left open for an extended period of time (when the freezer is being loaded or unloaded).
- the "A" knob is turned to the "Super" setting.

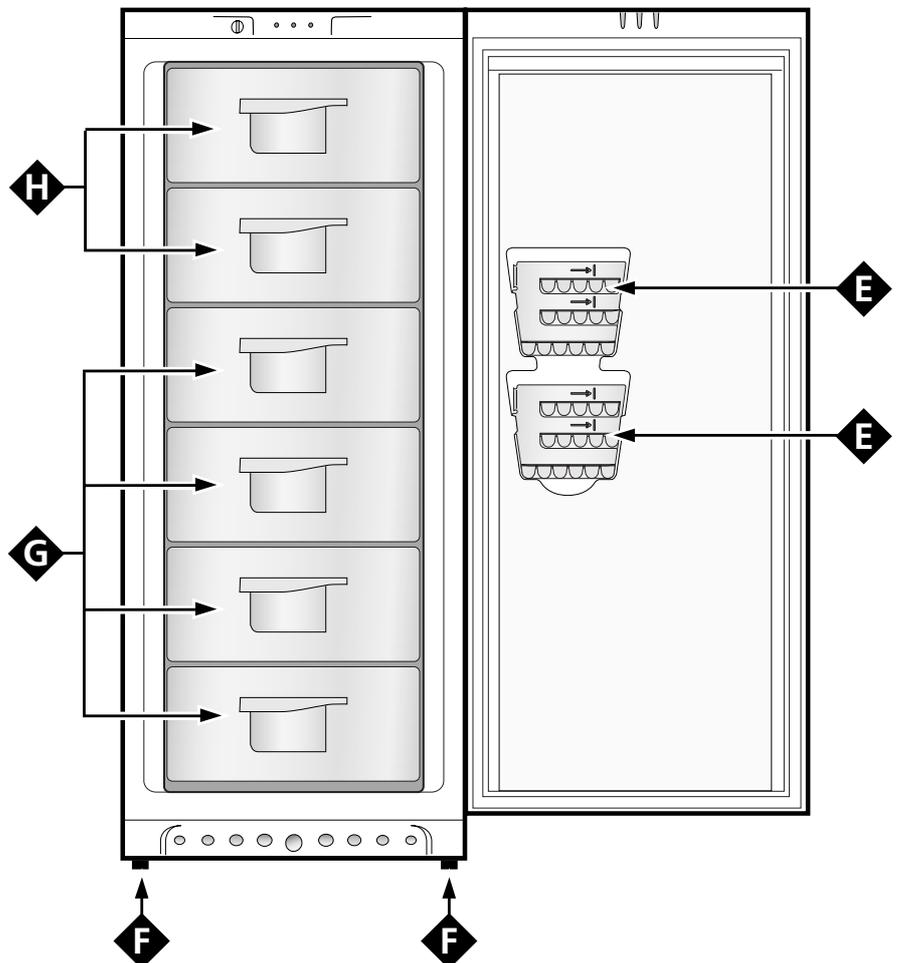
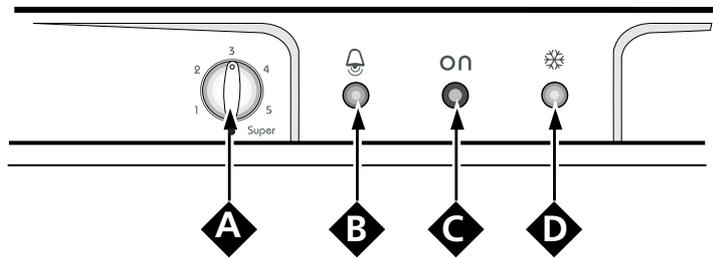
In these two cases, the fact that the warning light comes on does not indicate that the freezer is malfunctioning or there is a defect.

C Power Supply Indicator Light

The green light will come on and stay on while the appliance is connected to the mains and is operating normally.

D Fast Freeze Indicator Light

This yellow indicator light will come on when the "A" knob is on the **Super** setting.



Setting Up Your Appliance

NOTICE

After transport stand the appliance upright and wait at least 3 hours before plugging the appliance into the mains to ensure proper performance.

Use average temperature settings to ensure optimum performance and to save energy.

Once the appliance is connected to the mains, the green "C" and the red "B" lights will come on. Turn the "A" knob to the **Super** setting (the yellow "D" light will come on). When the red "B" light turns off, turn the "A" knob to one of the normal settings (3).

At this point, the freezer is ready for use.

Getting the Most Out of Your Appliance

Tips on Freezing

- Remember that you should never refreeze products you have allowed to thaw, even if only partially. Once thawed, cook the food, then either eat (within 24 hours) or refreeze it

- Consult a specialized manual when packaging foods for freezing.

- For the best storage and thawing, remember to freeze small portions. This will ensure rapid and uniform freezing. Mark package with a description of the contents and the date it was frozen.

- Freeze only the quantities (in kg) shown on the data plate on the inside of the freezer.

- Turn the "A" knob to the **Super** setting (the yellow "D" light will come on).

- Place the fresh food that is being frozen into the top compartments (H), making sure not to place them near food that has already been frozen, but preferably in contact with the cooling surfaces. In fact, proper food storage depends on the speed at which the fresh food is frozen. For this reason, we suggest that the temperature knob be placed on the **Super** setting 24 hours before fresh food is placed in the appliance to be frozen. **This operation is necessary for large quantities of food (up to the maximum capacity indicated on the data plate).**

- During the freezing process, avoid opening the door of the freezer.

- Placing substantial amounts of fresh food in the appliance may temporarily raise the temperature within the freezer (the red light will turn on). Since this is a temporary situation, it will not compromise the storage of the food that has already been frozen.

- After 24 hours have passed and the fresh food has been frozen, turn the "A" knob back to one of the normal settings.

Attention: Do not forget to change the temperature setting if you want to avoid **useless wastes of energy.**

- In the case of power failure or breakdown, do not open the freezer door. This will help maintain the temperature inside the freezer, ensuring that foods are conserved for at least 20 hours.

- Do not place full bottles in the freezer because liquids increase in volume when they freeze and this could cause the bottles to burst.

Storage

For best storage of fresh-frozen and frozen foods, do not set the thermostat knob below 1, regardless of the ambient temperature of the room where the freezer is installed. For ambient temperatures of up to 25°-27°C, the thermostat knob should be set between 1 and 2, while for temperatures up to 32°C the setting should be between 2 and 3.

Follow the instructions on the packages of frozen foods scrupulously. If none are provided, do not store the food for more than 3 months from the date of purchase.

When purchasing frozen foods, make sure that they have been stored at the proper temperature and that the package is properly sealed. When purchasing frozen foods, it is best to transport them in appropriate containers to keep them cold and then place them in the freezer immediately.

If the package is damp on the outside or is abnormally swollen, it is likely that the package was stored at an inadequate temperature and the food has deteriorated.

To maximize the freezer volume, it is possible to remove the drawers (**except the lowest one**), and to arrange the food directly on top of the evaporating plates. Ensure that the door is properly closed after putting food in the freezer.

This small drawer (Fig. 1) was devised for you to store the ice trays. This ensures the improved preservation of your food and makes it easier for you to find these smaller items quickly. It should also be used to store any eutectic plates (only available on certain models), which increase food preservation times in the event of a power failure.



Fig. 1

Ice trays

This new concept of ice trays is an exclusive Merloni patent. The fact that they are situated on the inner door of the freezer compartment ensures greater ergonomics and cleanliness: the ice no longer comes into contact with the food placed inside the freezer compartment; furthermore, the dripping of the water during filling is avoided (a lid to cover up the hole after filling with water is also provided).

Instructions for use (Fig. 2)

Fill up the tray with water via the special hole up to the level indicated (MAX WATER LEVEL), taking care not to exceed it: inserting more water than is necessary will lead to the formation of ice which could obstruct the exit of the ice cubes.

If you have used an excessive amount of water, you will have to wait until the ice has melted, empty out the tray and re-fill it with water.

Once you have filled the ice tray up with water through the hole indicated, turn it by 90°. Thanks to the connected compartments, the water fills up the special shapes, after which you can cover the hole up with the special cap and place the ice tray in the inner door of the freezer compartment.

Once the ice has formed, all you need to do is to knock the tray against a hard surface so that the ice cubes come away from their housing and come out of the same hole used to fill the tray with water. To make it easier for the ice cubes to come out, wet the outside of the tray.

WARNING: every time you fill up the ice tray with water, make sure that the same is completely empty and that there are no traces of ice left inside it.

The minimum time required for ice to form well is approximately 8 hours.

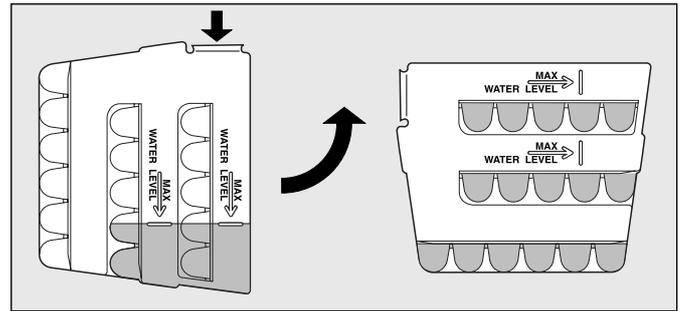


Fig. 2

Guide to Using the Freezer

Meat and Fish

Food	Wrapping	Tenderising (days)	Storage (months)	Thawing Time
Beef Roast	Tinfoil	2 / 3	9 / 10	Not required.
Lamb	Tinfoil	1 / 2	6	Not required.
Pork Roast	Tinfoil	1	6	Not required.
Veal Roast	Tinfoil	1	8	Not required.
Veal/Pork Chops	Each piece wrapped in cling wrap and then in tinfoil (4 to 6 slices)		6	Not required.
Veal/Lamb Cutlets	Each piece wrapped in cling wrap and then in tinfoil (4 to 6 slices)		6	Not required.
Minced Meat	In aluminium containers covered with cling wrap.	Freshly minced	2	Slowly in refrigerator.
Heart and Liver	Plastic Baggies		3	Not required.
Sausages	Cling Wrap or Tinfoil		2	As necessary.
Chicken and Turkey	Tinfoil	1 / 3	9	Very slowly in refrigerator.
Duck and Goose	Tinfoil	1 / 4	6	Very slowly in refrigerator.
Pheasant, Partridge and Wild Duck	Tinfoil	1 / 3	9	Very slowly in refrigerator.
Hare and Rabbit	Tinfoil	3 / 4	6	Very slowly in refrigerator.
Venison	Tinfoil or Cling Wrap	5 / 6	9	Very slowly in refrigerator.
Large Fish	Tinfoil or Cling Wrap		4 / 6	Very slowly in refrigerator.
Small Fish	Plastic Baggies		2 / 3	Not required.
Crustaceans	Plastic Baggies		3 / 6	Not required.
Shellfish	Store in salted water in aluminium containers or plastic containers.		3	Very slowly in refrigerator.
Boiled Fish	Tinfoil or Cling Wrap		12	In hot water.
Fried Fish	Plastic Baggies		4 / 6	Directly in pan.

Fruits and Vegetables

Food	Preparation	Blanching Time	Wrapping	Storage (months)	Thawing Time
Apples and Pears	Peel and cut into slices.	2'	In Containers (cover with syrup)	12	In refrigerator very slowly.
Apricots, Peaches, Cherries and Plums	Peel and pit.	1' / 2'	In Containers (cover with syrup)	12	In refrigerator very slowly.
Strawberries Blackberries and Raspberries	Rinse and fry.		In Containers (cover with sugar)	10 / 12	In refrigerator very slowly.
Cooked Fruit	Cut, cook and strain.		In Containers (add 10% sugar)	12	In refrigerator very slowly.
Fruit Juice	Wash, cut and crush.		In Containers (sugar to taste)	10 / 12	In refrigerator very slowly.
Cauliflower	Remove leaves, cut head into small pieces and blanch in water and a little lemon juice.	2'	Plastic Baggies	12	Not required.
Cabbage and Brussel Sprouts	Wash and cut into small pieces.	1' / 2'	Plastic Baggies	10 / 12	At room temperature.
Peas	Shell and wash.	2'	Plastic Baggies	12	Not required.
French Beans	Wash and slice if required.	2	Plastic Baggies	10 / 12	Not required.
Carrots, Peppers and Turnips	Peel, wash and slice if necessary.	3' / 4'	Plastic Baggies	12	Not required.
Mushrooms and Asparagus	Wash, peel and cut up.	3' / 4'	Plastic Baggies or Containers	6	At room temperature.
Spinach	Wash and mince.	2'	Plastic Baggies	12	At room temperature.
Vegetable for Soups	Wash and cut up in small pieces.	3'	Plastic Baggies or Containers	6 / 7	Not required.
Various Foods	Preparation	Blanching Time	Wrapping	Storage (months)	Thawing time
Bread			Plastic Baggies	4	At room temperature and in the oven.
Cakes			Plastic Baggies	6	About 10 minutes at room temperature, cook at 100/200°C.
Cream			Plastic Containers	6	At room temperature or in refrigerator.
Butter			In original wrapping or tinfoil	6	In refrigerator.
Boiled Food or Vegetable Soup			Plastic or Glass Containers	3 / 6	At room temperature or in hot water.
Eggs			Freeze without shells in small containers	10	At room temperature or in refrigerator.

Energy Saving Tips

- Install the Appliance Correctly

This means that the appliance should be installed away from sources of heat or direct sunlight, in a well ventilated room.

- Correct Temperature Settings

Set the freezer temperature knob to one of the medium settings. Very low temperatures will not only consume a great deal of energy, but will neither improve nor lengthen the storage life of the food.

- Shut the Doors

Open your appliance only when strictly necessary - every time you open the door most of the cold air will be lost. In order to restore the correct temperature, the motor will have to run and consume energy.

- Check the Door Seals

Keep the seals clean and pliable so that they fit closely against the door to ensure that no cold air is lost.

- Avoid Frost Buildup

Remember to check the sides of the freezer for frost. When the frost becomes too thick, defrost the freezer immediately (See, "Caring for Your Appliance").

Caring for Your Appliance

Before doing any cleaning, disconnect the appliance from the electricity (by pulling out the plug or turning off the general switch in your home).

Defrosting

WARNING: do not damage the refrigeration circuit. Do not use mechanical devices or other tools to speed up the defrosting process, unless they have been recommended by the manufacturer.

It is a good idea to remove the frost buildup from the inside of the appliance from time to time.

Make sure not to use pointed metal objects to do so as this could result in piercing the refrigeration circuits, causing irreparable damage to the appliance. Use the plastic scraper provided with the freezer.

To defrost the freezer completely (which should be done once or twice a year), disconnect the appliance from the power supply and leave the door open until all the frost has melted.

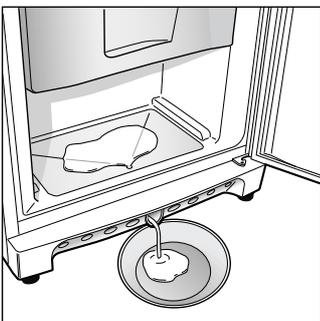


Fig. 3

The freezer is equipped with a system to drain the water from the defrosting procedure. Simply, place a container in the position indicated in figure 3.

To speed up defrosting, one or more pots of warm water can be placed inside the appliance.

While defrosting the freezer, it is a good idea to wrap the food taken from the freezer in several layers of paper and place it in a cool place. Since the temperature of the frozen food will inevitably rise, it is best to consume it quickly as its storage life will have been shortened.

Cleaning and Maintenance

The inside of the freezer should be cleaned on a periodic basis after it has been defrosted. Only use a water and bi-carbonate solution to clean the appliance. Do not use abrasive cleaning products, detergents or soap. After the inside has been cleaned, rinse well with clean water and dry carefully.

Once the appliance has been cleaned, turn on the appliance, following the instructions in "Setting Up Your Appliance."

Troubleshooting

The Green Light is Off

Have you checked if:

- there is power to the unit?
- the main power switch to the house is on?

The Red Alarm Light is Always On

Have you checked if:

- the door is closed properly and the seal is still OK?
- the door is being opened too often?
- the temperature knob is on the right setting?
- there is too much frost buildup?

The Motor Runs Constantly

Have you checked if:

- the yellow light is on (constant operation setting)?
- the thermostat is on the right setting?

The Appliance Makes Too Much Noise

Have you checked if:

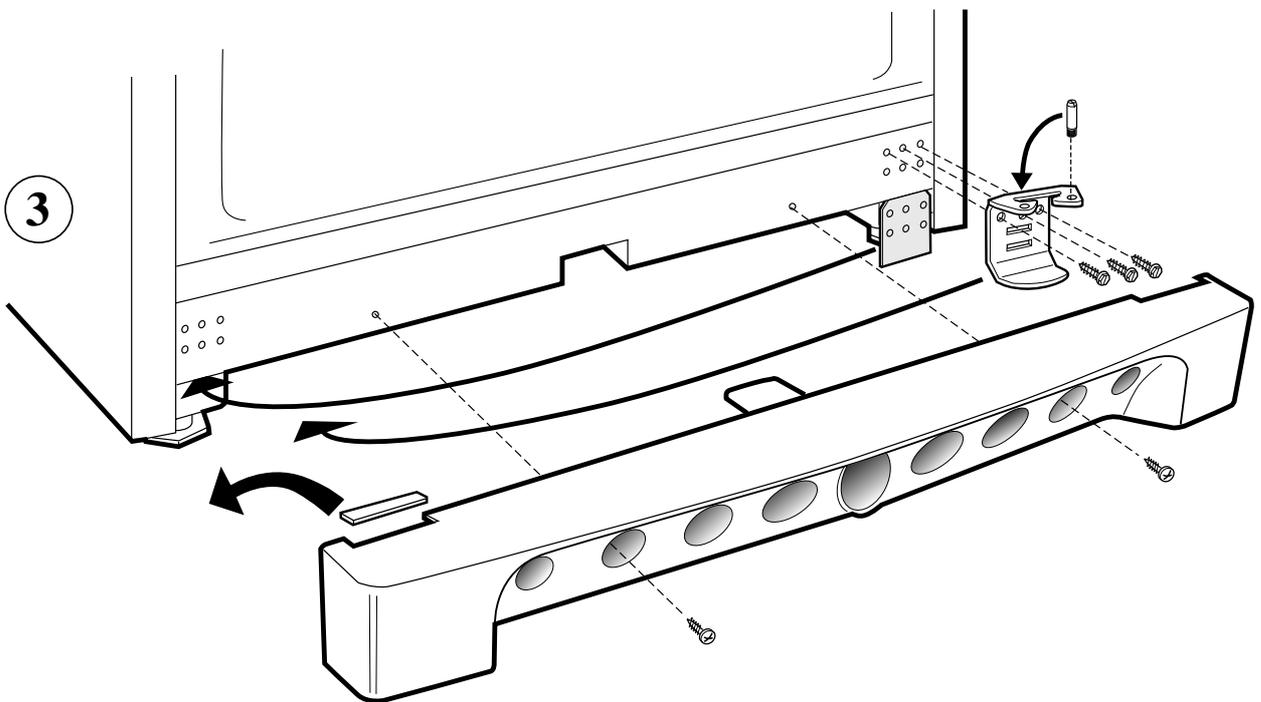
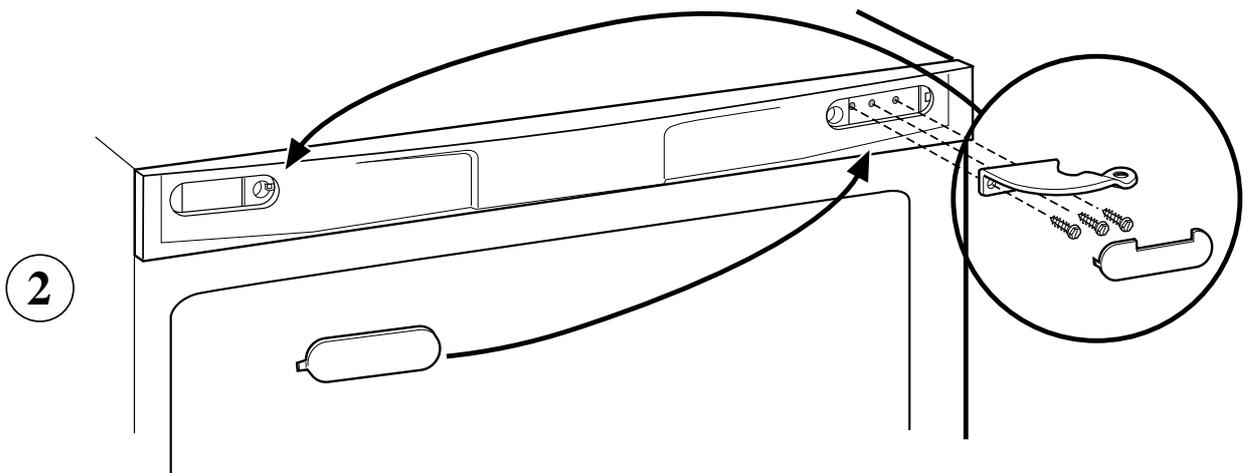
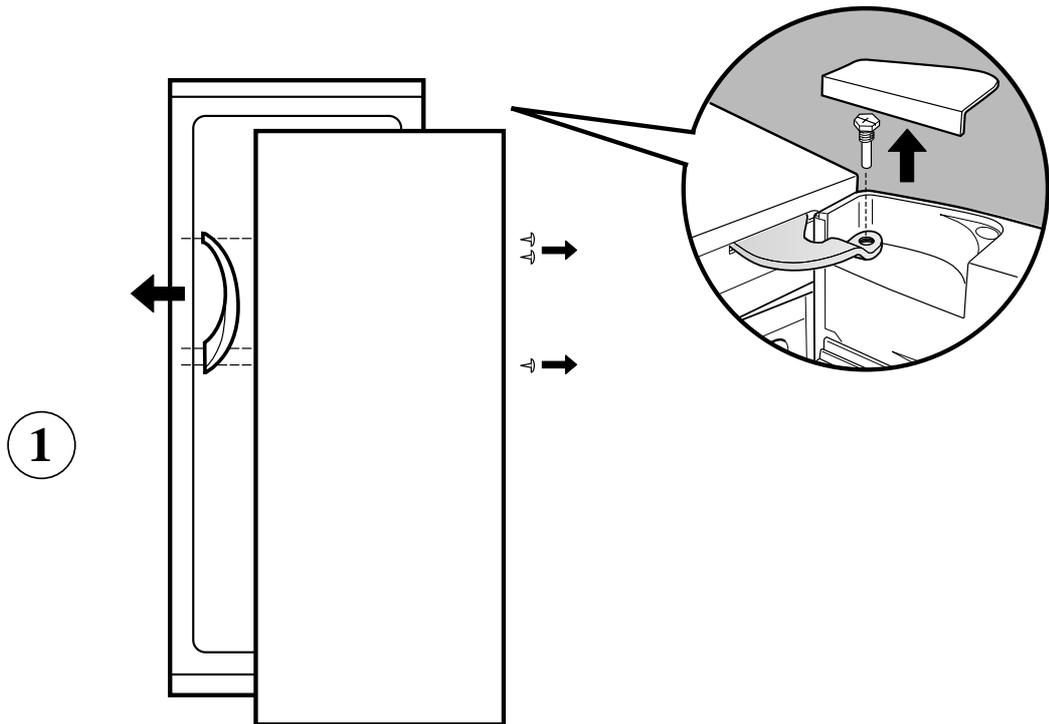
- the freezer is level?
- the appliance has been installed between cabinets that vibrate and make noise?
- it is the noise made by the refrigerant, which occurs even when the compressor is off (this is not a defect).

If after all the checks, the appliance still does not operate or the problem persists, call the nearest Service Centre and inform them of: the type of problem, the abbreviation of the model name (Mod.) and the relative numbers (S/N) written on the rating plate located within the freezer (see example in the figure below).

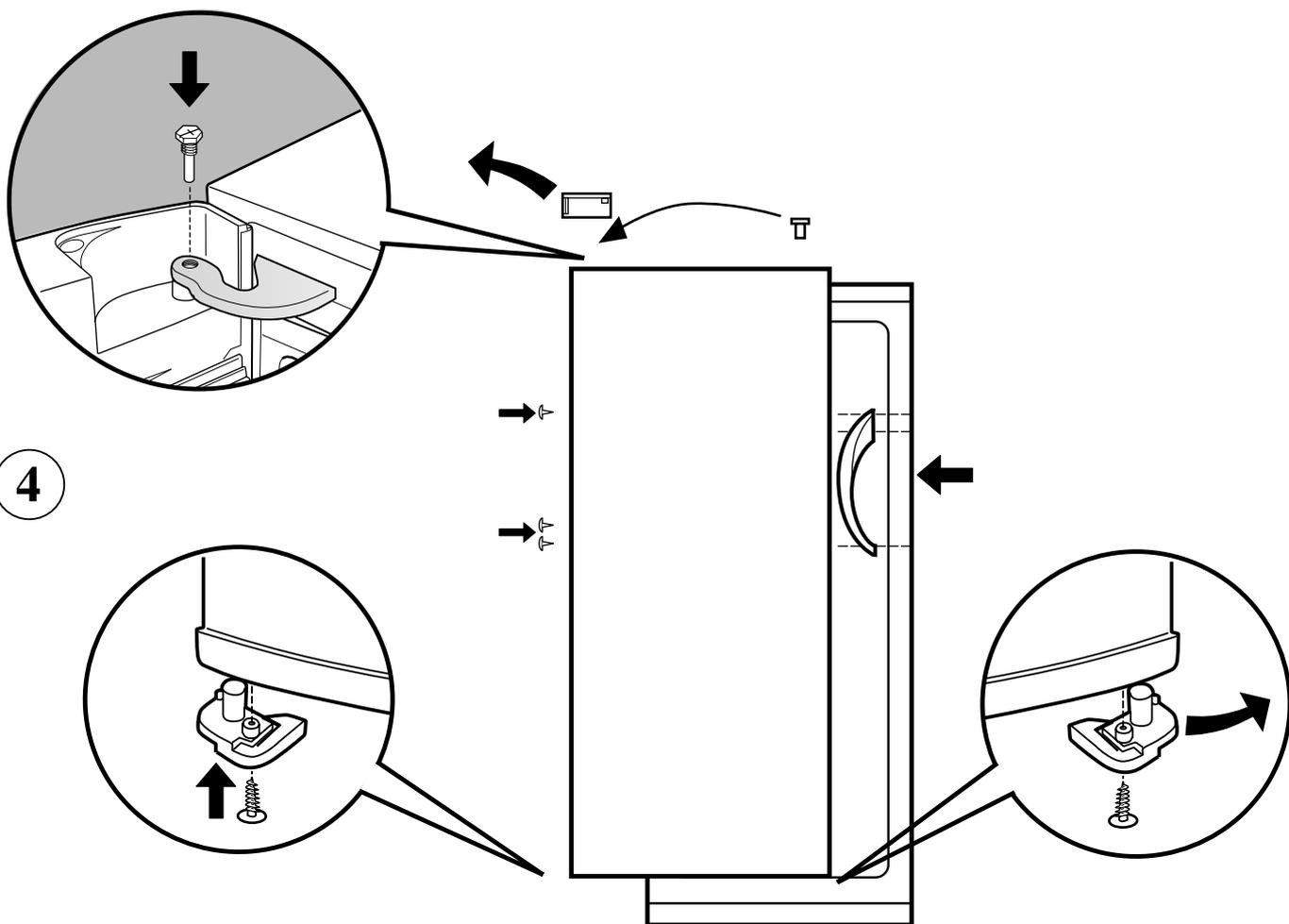
Mod. RG 2330		TI	Cod. 93139180000		S/N 704211801		
240 V-	Hz	150 W	W	Fuse	A	Max 15	
Total	340	75			Freez. Capac	Class	
Gross Bruto		Gross Bruto		Net Util Utile	Gross Bruto	Poder de Cong kg/24 h 4,0	Clase N
Compr. Syst.	R 134 a	Test Pressure HIGH-235					
Kompr.	kg 0,090	P.S-I. LOW 140					
Made in Italy 13918							

Never call on unauthorized technicians and always refuse spare parts which are not originals.

Reversing the door opening



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