

**Installation and Use of
Refrigerator/Freezer
MODEL TR1120**

PLEASE HELP

IF THIS APPLIANCE IS REPLACING AN OLD REFRIGERATOR OR FREEZER WHICH IS GOING TO BE SCRAPPED, WE ASK YOUR ASSISTANCE IN PREVENTING CHILDREN FROM BECOMING TRAPPED INSIDE THE OLD MODEL BY ENSURING THAT ITS DOOR OR LID IS REMOVED BEFORE DISPOSAL.

INSTALLATION

After unpacking your new refrigerator/freezer, the interior, shelves, etc., should be washed as described later under "Cleaning". If possible, the cabinet should be located in a dry atmosphere out of direct sunlight and away from extremes of temperature. It should not be immediately next to a cooker or other heat-producing appliance. The refrigerator/freezer will be quite heavy when loaded and it must therefore be stood on a firm, sound floor. It should also be level in both directions so that the defrost water will run properly along the drain channel under the cooling plate in the refrigerator section, to the drain tube at the back. If necessary, the level can be adjusted by means of the levelling screws provided under the front corners of the cabinet, — a spanner for adjusting them is supplied.


For correct functioning of the cooling system, air must circulate freely over the sides and top of the cabinet and over the motor compressor and condenser at the back. To ensure sufficient air circulation for satisfactory operation, a vertical clearance of at least 50mm (2 inches) must be left over the top of the cabinet, and, for optimum performance, a space of at least 50mm (2 inches) should also be left at one side, or 25mm (1 inch) at each side. The space underneath must not be obstructed in any way. The back of the cabinet may be placed close to the wall but should not touch it. Do not install the refrigerator/freezer in a small pantry or in any other place with restricted ventilation.

The cooling system is fitted with a 220V (nominal) motor, suitable for use on 200 to 240V 50 c/s a.c. electricity supplies. The 3-wire mains lead is intended for connection to a 3-pin plug and a properly earthed socket outlet.

IMPORTANT: *The wires in the mains lead of this appliance are coloured in accordance with the following code:*

GREEN-AND-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:-

The wire which is coloured **GREEN-AND-YELLOW** must be connected to the terminal in the plug which is marked with the letter **E** or by the earth symbol  or coloured green or green-and-yellow.

The wire which is coloured **BLUE** must be connected to the terminal which is marked with the letter **N** or coloured black.

The wire which is coloured **BROWN** must be connected to the terminal which is marked with the letter **L** or coloured red.

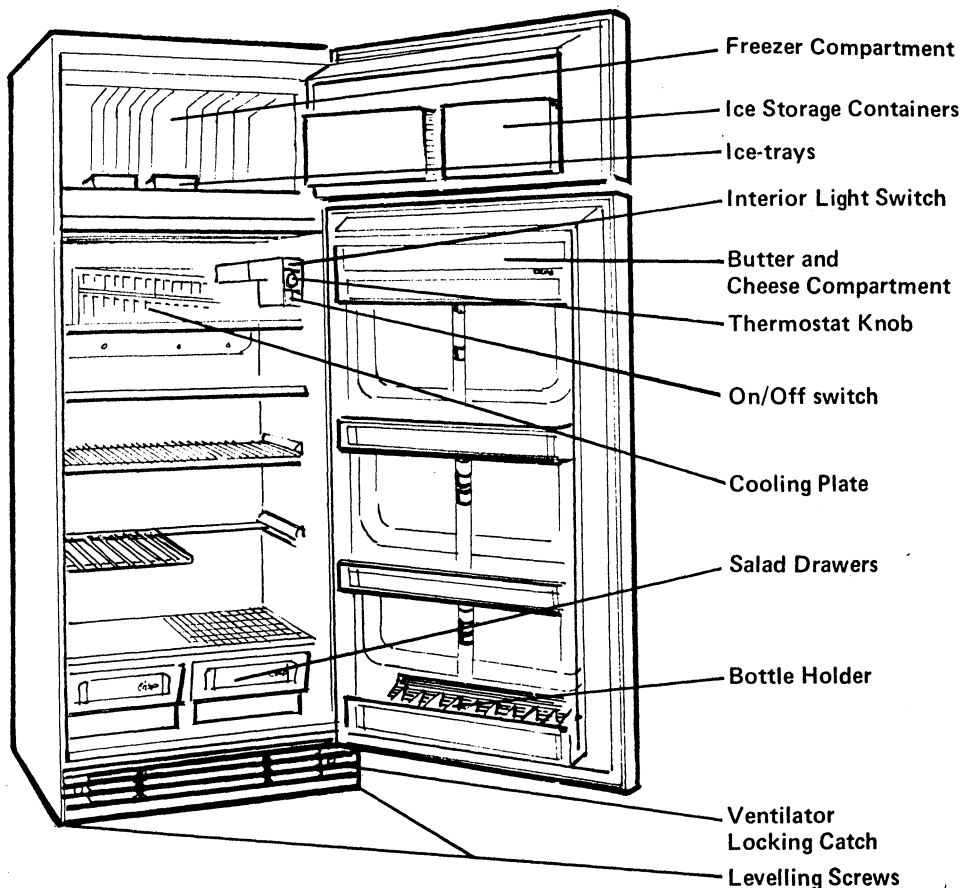
WARNING — THIS APPLIANCE MUST BE EARTHED.

If a 13 amp. (B.S.1363) fused-plug is used, it should be fitted with a 13 amp. fuse. In other cases, the circuit to which the appliance is connected should be fitted with a 10 amp. fuse.

STARTING UP

To start the refrigerator/freezer, connect the plug to the wall socket and switch the socket on, then turn the thermostat knob to No. 4 and depress the on/off switch below the thermostat knob to 'I' (on).

NOTE. When operating, sections of the outer casing will become warm. This is quite normal as part of the condenser is incorporated in the body of the cabinet.



THE FREEZER

The symbol ******* indicates that the freezer compartment will maintain a temperature of -18°C (0°F) or below for the long-term storage of frozen food (i.e. up to three months for pre-packaged commercially frozen food, and up to a year for home frozen fresh food), and can also be used for freezing fresh food.

The freezer has a net storage volume of 35 litres (1.23 cubic feet) and will hold approximately 11.25 kg (24.6 lb) of mixed varieties of food. This estimate is based on a nominal figure of 0.32 kg per litre (20 lb per cubic foot) but, in practice, some variations will occur in the amount which can be stored because of the different shapes and densities of food.

Generally speaking, with the thermostat knob set at No. 4 (or lower if the temperature in the refrigerator compartment becomes too cold — see "Storage of General Foodstuffs"), pre-packaged commercially frozen food can be stored in the freezer in accordance with the frozen food manufacturer's instructions for a 3-star frozen food storage compartment.

The length of storage time varies depending on the nature of the particular food and it is therefore important to take note of the frozen food manufacturer's estimate of the permissible storage times for his products; these times take into account inevitable variations during everyday operation which may lead to changes in flavour and colour.

When placing packages of frozen food in the freezer, it is advisable to mark them with a date or code so that their recommended storage times will not be exceeded.

If it is not required to store frozen food for such long periods, the thermostat knob may be set at No. 3.

Care should be taken when handling and consuming water ices (e.g. iced lollies) taken directly from the freezer because of the possibility of cold burn (frost bite) when such ices are at very low temperatures.

Freezing Fresh Food

Up to 3 kg (6.6 lb) of fresh food can be frozen per 24 hours in the freezer compartment.

Detailed information on the preparation and packaging of fresh foods for freezing, and their storage times, is given in the separate Food Freezing Guide supplied.

When the fresh food has been prepared and is ready for freezing, place the packages on the bottom of the freezer, in contact with the sides or back as far as possible. The thermostat should be kept at the same setting as used for the long-term storage of frozen food, — normally No. 4.

Do not attempt to make ice during the food-freezing period, i.e. up to 24 hours depending on the amount of food being frozen.

STORAGE OF GENERAL FOODSTUFFS

The temperature in the refrigerator compartment should be such that it preserves foodstuffs without freezing. It will be influenced by such things as location of the cabinet, room temperature, frequency and duration of door openings, and the amount of ice made. If necessary, these effects can be taken care of by changing the setting of the thermostat knob. If, especially during cooler weather, there is a tendency for milk and other foodstuffs to freeze, turn back the thermostat knob gradually towards the lower numbers until this tendency disappears. It will, however, be necessary to return the thermostat to its original setting when the weather becomes warmer, particularly if frozen food is being stored (see previous items).

If colder temperatures are required for some reason, turn the thermostat knob to a higher number.

To prevent drying out and the transfer of flavours from one food to another, foods should always be stored in covered dishes or plastic bags or wrapped in foil or waxed paper.

Avoid using large dishes and do not stack food or food containers too closely as this interferes with the circulation of cold air within the cabinet.

The versatile door-shelf arrangement provides handy storage for bottles, tins, packets, etc., and there is a special gripper behind the lower door shelf to hold differing sizes of bottles securely. Butter and cheese can be kept in the covered compartment at the top of the door.

The two middle door shelves have alternative positions. Adjust them to suit your own storage requirements simply by removing them (hold at each end and lift upwards), and refitting, engaging the slots in the ends of the shelf over the appropriate supports in the door.

NEVER PUT HOT FOOD INTO THE REFRIGERATOR OR FREEZER

Do not allow particles of food to accumulate in the drip channel below the cooling plate otherwise they may enter and block the drain tube to the evaporating tray.

Milk

Wipe caps and bottles with a clean cloth before placing them in the door shelves. Extra bottles may be stored in the main compartment of the refrigerator.



Meat

Unwrap meat as soon as it comes from the butcher and wipe it with a clean cloth. Re-wrap in clean paper or foil or put it in a covered dish and place on an upper shelf in the cabinet.



Fish

Remove any paper wrapping — wipe, re-wrap in clean paper and place fish in a covered dish surrounded by small pieces of ice.

Generally speaking, it is not desirable to store fish longer than a day or two in the refrigerator compartment.



Salads

Wash and thoroughly clean green salad vegetables such as lettuce, spinach, celery and cress. Cut off any inedible parts such as tops of carrots and radishes, trimmings of lettuce and un-usable celery tops. Wipe tomatoes and cucumber. Place in plastic bags to separate different items and store in the salad drawers.



Fruit

Fruit is kept in the refrigerator to check ripening changes and to make it more palatable and appetising. The citrus fruits — oranges, grapefruit and lemons — have a strong scent, so should be kept in the salad drawers, wrapped. They should not be placed in direct contact with plastic surfaces.

Soft fruits such as strawberries, cherries or peaches, are placed in the refrigerator to prevent over-ripening. Strawberries should be kept in a covered container and not washed until just before using. Melons and pineapples should be wrapped and left in the cabinet only long enough to be thoroughly chilled. Bananas should *not* be stored in the refrigerator as they will turn black.



Canned Foods

Many canned foods, such as meats and fruits, become more palatable when chilled before serving. Also, the chilling of canned cooked meat ensures that the meat is firm for slicing.

Fruit juices and tomato juice are more enjoyable when cold.

It is not necessary to store canned foods and drinks in your refrigerator all the time — they need only be placed in the cabinet, or cabinet door shelves, two or three hours before consumption.



Wines and Other Beverages

All white wines — whether sparkling or not — should be served chilled, and the bottles should be placed in an upright position in the door shelves for about one hour before serving.

Lager and light beers should also be served chilled, and both Cola drinks and all varieties of soft drinks are greatly improved by being served cold.

Never put bottles or cans or carbonated (gassy) drinks in the freezer compartment as they may burst if the gas is forced out by freezing.

The bottle holder in the lower door shelf allows the safe storage of differing sizes of bottles.



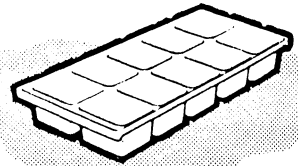
ICE MAKING

Fill the ice-trays with water to within 5mm ($\frac{3}{16}$ "') from the top and place them on the bottom of the freezer compartment. (If necessary, one may be placed on top of the other, but ice-making will then take longer).

When ice has formed, the ice-cubes may be removed from the trays and kept in the ice-storage containers in the door of the freezer, leaving the ice-trays free for further ice-cube making. In this way, a good reserve of ice cubes can be built up.

To release the ice from the ice-trays, hold a tray in both hands and give it a slight twist. The cubes will loosen and can then be removed. Re-fill with fresh water and return the tray to the freezer compartment.

NEVER USE ANY INSTRUMENT TO PRISE AN ICE-TRAY (OR FROST) FROM THE FREEZER.



DEFROSTING

The cooling plate in the refrigerator compartment is equipped with a fully automatic defrosting arrangement which comes into operation at each cycle of the thermostat. The resultant water will run into the channel below the cooling plate and thence through a tube into the evaporating tray at the rear of the refrigerator. **The defrost water will then be evaporated automatically and the tray will not need emptying.**

Any build-up of soft frost at the front of the freezer compartment should be brushed off regularly.

The freezer compartment need only be defrosted completely every four to six months but, before doing this, the stocks of frozen food should be allowed to run down. Any remaining should be wrapped loosely in several layers of newspaper and stored in the salad drawers. The ice-storage containers should also be removed, then switch off the refrigerator/freezer and leave the door of the freezer compartment open.

To carry out the defrosting rapidly, place a bowl of hot water (not boiling) in the freezer compartment. If a considerable amount of frost is to be removed it may be necessary to mop up the resultant water from time to time. When defrosting is complete, wipe out and dry the freezer compartment.

Switch on again and replace the frozen food but do not make ice until the cabinet has cooled down again.

Do not attempt to defrost more quickly by means of an electric fire or other form of heat as this may damage the plastic surfaces.

NEVER USE SALT OR OTHER CHEMICAL AGENTS TO HASTEN DEFROSTING.

Remember that if the temperature of frozen food is allowed to rise unduly during defrosting, its storage life may be shortened.

CLEANING

Clean the cabinet thoroughly at intervals, as necessary. Switch off at the mains. Remove shelves, salad drawers, ice-storage containers, and ice trays: these, the cabinet interior and doors can then be washed with a weak solution of bicarbonate of soda, then rinsed with warm water only and dried thoroughly.

Do not wash any plastic parts in water that is more than hand warm and do not expose them to dry heat.

The outside of the cabinet should be dusted regularly and occasionally wiped down with a clean, damp cloth followed by a dry, clean duster. The gloss finish can be maintained by the use of a mild wax polish, applied sparingly on the paintwork about once a month. **NEVER USE STRONG CHEMICALS OR ABRASIVE CLEANING MATERIALS ON ANY PART OF THE REFRIGERATOR/FREEZER.**

HOLIDAYS

Many fresh foods will not keep in a refrigerator for the length of a normal holiday and it is usually advisable to consume or dispose of any remaining before departure. Frozen foods may be left in the freezer compartment (*with the cooling system operating*) for use on return from holiday, providing their recommended storage times will not have been exceeded.

If the electricity supply is turned off at the main switch, remember that it will put your refrigerator/freezer out of use. If it is intended to do this, the cabinet must first be emptied and cleaned, and the doors left open.

REFRIGERATOR OUT OF USE

Whenever your refrigerator/freezer is to be out of use for a period, switch off and remove the plug from the supply socket. Empty the refrigerator, defrost the freezer, then clean and thoroughly dry the interior and accessories as described under 'Cleaning'. Leave the doors ajar otherwise the air inside may go stale giving rise to an unpleasant odour which could be difficult to remove at a later date.

INTERIOR LIGHT BULB

The interior light is fitted with a screw-in type S.E.S. 15 watt 240V bulb. If it is necessary to fit a new bulb at any time, first disconnect the mains lead plug from the electricity supply.

To gain access to the bulb, its cover must be removed; do this by pushing down on the top of the cover whilst gripping the bottom edge and flexing it firmly away from the side of the lining until the lower clips of the cover disengage from the light housing. When refitting the cover, first engage the hooks at the top of the cover over their locations at the top of the housing, then push the lower clips into place.

Replacement of the light bulb is not a free under guarantee service.

DOOR HANG

If at some future date you require the doors to be hinged on the opposite side, this can be done by calling in an Electrolux Service Representative or dealer. A charge would be made for this service.

Guarantee

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we can undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of any charge.

The guarantee is only conditional upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions in European temperate climates. It may however be invalidated by unauthorised repair or modification of the appliance.

The Company does not accept any additional liability for defects arising from normal wear and tear, neglect, or accident. The interior light bulb and glassware are also excluded from the guarantee.

Customers are asked to assist the Company to carry out its undertaking under this guarantee by filling in the details on the enclosed registration card and returning it within 14 days. This will provide valuable statistical information.

Proof of the date of purchase will be required before free service is provided. Addresses where service can be requested are listed below.

We must point out that this guarantee does not cover liability for loss of food or other contents.

IMPORTANT

For future reference, please
enter the date of purchase in
this panel

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Electrolux Service Organisation

Should you require help

or service in connection with your Electrolux, please contact our Regional Office for your area.

★ SOUTHERN REGION

Electrolux Ltd., Hippodrome House,
Birchett Road, Aldershot, Hants. GU11 1LU

(Service requests only – Aldershot 24505)

General enquiries – Aldershot 29064)

*Covering area of Southern, South Eastern
and South Western Electricity Boards.*

Alternatively, residents in **Somerset and**

E. Devon may telephone Bristol 28065
to register service requests.

★ EASTERN AND LONDON REGION

Electrolux Ltd., (Eastern & London Region),
Luton, Beds. LU4 9QQ

(Service requests only – Luton 55966)

General enquiries – Luton 53255)

*Covering area of Eastern and London
Electricity Boards.*

- ★ Users residing within 20/30 miles of
Croydon, including all London Postal
Districts, may telephone 01-686 4321
to register service requests.

MIDLANDS & SOUTH WALES REGION

Electrolux Ltd., 3 Strensham Hill, Moseley,
Birmingham B13 8AQ (021-449 4400)

*Covering area of Midlands and East Midlands
Electricity Boards.*

Residents in the area of the **South Wales**

Electricity Board may either contact the
Birmingham office, or telephone Cardiff
387444 or 498444, or Swansea 51848,
to register service requests.

NORTHERN REGION

Electrolux Ltd., Record Mill,
Empire Street, Great Harwood, Blackburn,
Lancs. BB6 7SR (0254-886666)

*Covering area of Liverpool and North Wales,
North Western, and Yorkshire and North
Lincs Electricity Boards.*

SCOTLAND & NORTH EASTERN REGION

Electrolux Ltd., 5 Wellington Street,
Glasgow G2 6JB (041-221 0274)

Covering area of Scottish Electricity Board.

NORTHERN IRELAND

Electrolux Ltd., 27 Franklin Street,
Belfast BT2 8DU
(Belfast 27512)

EIRE

Electrolux Ltd., Santry Avenue,
Santry, Dublin 9.
(Dublin 373721)

REFRIGERATOR/FREEZER TR1120 – A LUX MODEL, MADE IN SWEDEN



ELECTROLUX LTD., LUTON,

BEDS., ENGLAND, LU4 9QQ

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