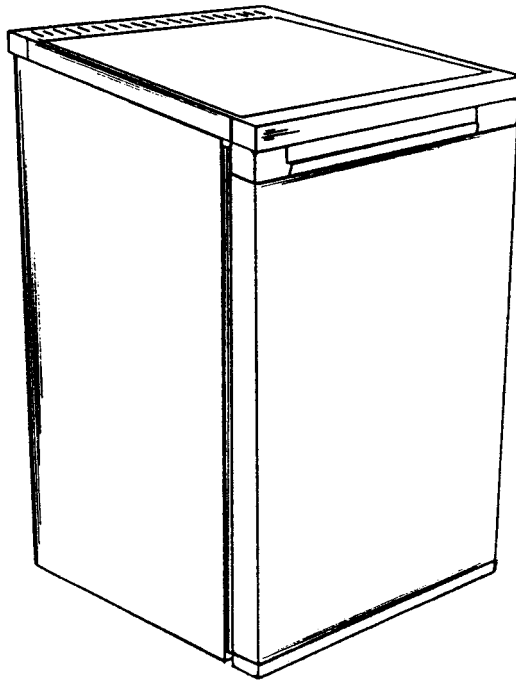

INSTRUCTIONS FOR THE USE AND CARE OF ZANUSSI FREEZER



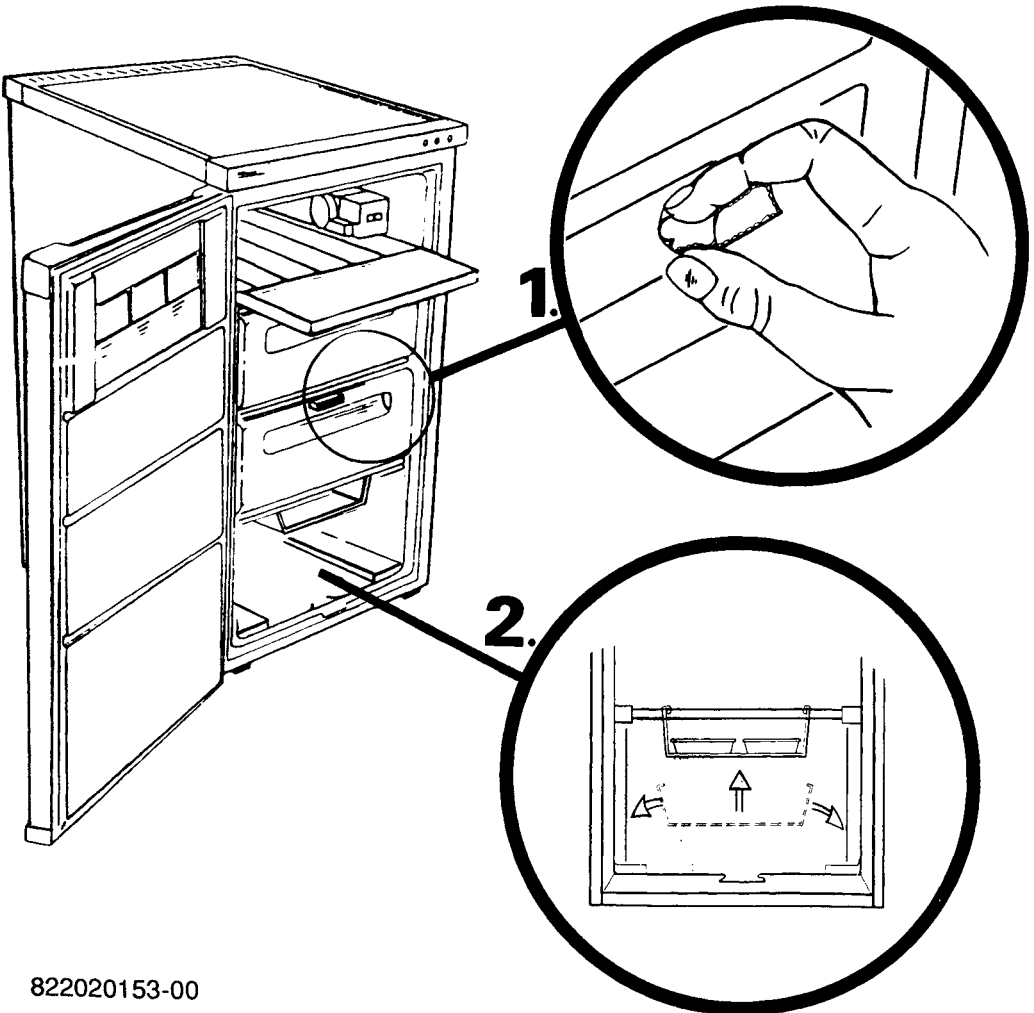
Model No. DV 35

ZANUSSI

The Appliance of Science

IMPORTANT

1. Remove all foam transit blocks from the front of each basket before operating this appliance by pinching the block at its base and peeling back.
2. The accumulator tray should be located under the bottom freezer shelf. It can be removed and fitted by flexing the sides of the tray. This tray can be used to store ice trays.



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 warnings.

Warnings and Guidance

These warnings are provided in the interest of safety. You must read them carefully before installing or using the appliance.

- This appliance is designed to be operated by adults. children should not be allowed to tamper with the controls or play with the product.
- Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.
- This product should be serviced by an authorised Zanussi Service Force Centre, and only genuine Zanussi spare parts should be used.
- It is dangerous to alter the specifications or modify this product in any way.
- Care must be taken to ensure that the appliance does not stand on the electrical supply cable.
- Zanussi domestic refrigerators, freezers and fridge/freezers are designed to be used specially for the storage of edible foodstuffs only.
- Frozen food must not be re-frozen once it has been thawed out.
- Manufacturer's storage recommendations should be strictly adhered to. Refer to relevant instructions.
- There are working parts in this product which heat up. Always ensure that there is adequate ventilation as a failure to do this could result in component failure and possible food loss. See installation instructions.
- Parts which heat up should not be exposed. Wherever possible the back of the product should be against a wall.
- Before any cleaning or maintenance work is carried out, be sure to switch off the appliance and unplug.
- The inner shelves of the appliance consists of channels through which the refrigerant passes. If this should be punctured this would damage the appliance beyond repair and cause food loss. **DO NOT USE SHARP INSTRUMENTS** to scrape off frost or ice. Frost may be removed by using the scraper provided. Under **NO** circumstances should solid ice be forced off the liner. Solid ice should be allowed to thaw when defrosting the appliance. See Defrost instructions.
- The appliance should be left for 2 hours after installation before it is turned on, in order to allow the refrigerant to settle.
- 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.
- The appliance is heavy. Care should be taken when moving it. Ice lollies can cause frost burns if consumed straight from the freezer.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to Your local Zanussi Service Force Centre, always insist on genuine Zanussi spare parts.

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CONSERVATION

In The Interests Of The Environment:

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

Check with your local Council or Environmental Health Officer to see if there are facilities in your area for collecting the gas from the appliance for re-cycling. This will help reduce the amount of CFC gas released in the atmosphere.

Help to keep your countryside tidy - use authorised disposal sites for your old appliances.

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.

SPECIFICATIONS

Exterior Dimensions DV35

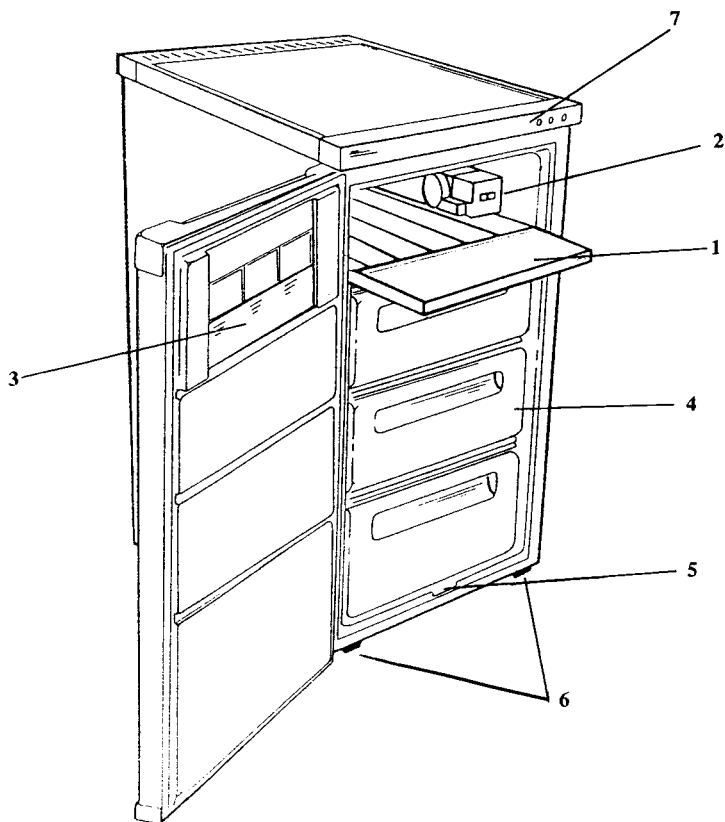
Height	85cm (33.4")
Width	45cm (17.7")
Depth	60cm (23.6")

Capacity

Gross	88 Litres
Net	70 Litres

Star Rating	4
Power Absorbed	110W
Voltage	220/240V
Frequency	50Hz

GENERAL FEATURES



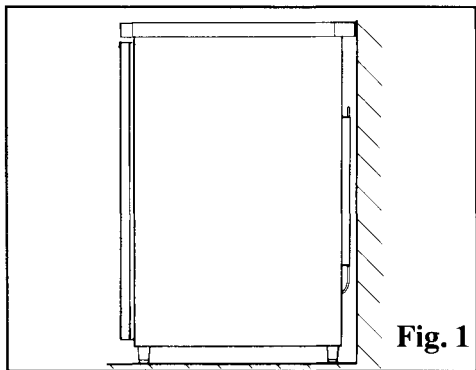
1. Fast Freeze Flap
2. Thermostat Control
3. Food Charts
4. Freezer Basket
5. Drain Channel
6. Level Adjusters (in 4 feet)
7. Warning Lights

INSTALLATION

WARNING:

IF YOU ARE DISCARDING AN OLD APPLIANCE THAT HAS A LOCK OR CATCH ON THE DOOR, PLEASE ENSURE THAT IT IS MADE UNUSABLE TO PREVENT YOUNG CHILDREN BEING TRAPPED INSIDE.

The appliance should be gently pushed into place until the top rear ventilation grill touches against the wall. (See Fig. 1).



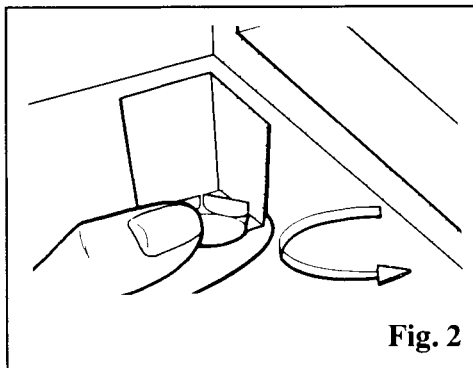
When in position, if a 20mm (3/4") clear gap above the appliance is not available, gaps of 25mm (1") should be maintained on both sides of the appliance, this is to provide sufficient air circulation. Always ensure that ventilation is kept clear. If the ventilation is blocked by tea towels etc., this will cause the appliance to work incorrectly.

Your appliance will be heavy when loaded with food and must therefore be stood on a strong firm floor, which must be level.

Adjust the level by screwing out the appropriate level adjusters in the front feet using your fingers or a 25mm (1") spanner (See Fig. 2).

Level adjusters are also available in the rear feet in the event of excessive floor unevenness.

Make sure the appliance is upright and level so that it does not move and is stable.



Before switching on, make sure that the voltage of your mains supply is the same as that stated on the rating plate. This is located inside the cabinet behind the bottom drawer.

At first you may be aware of sounds in your kitchen which you are not used to, particularly if your appliance is against sound-reflective surfaces such as tiled or painted walls. Please remember the cooling unit includes precision built components which, like those in car engines and other machinery with fast moving parts, need a running in period which may last several weeks. During this period, don't worry, just allow the appliance time to settle down.

DOOR REVERSAL

Before carrying out the following instruction make sure that you:

- * Disconnect the appliance from the mains supply.
- * Remove all food and store in a cool dry place.
- * Remove all shelves and other loose items.

1. Gently lay the appliance back, with the top raised at least 30cm (12") from the floor (use a stool or something similar). Use a towel or cloth at the base of the appliance to protect the side panels and the floor from damage. Do NOT support the appliance on the rear ventilation grill (See Fig. 3 for correct positioning).

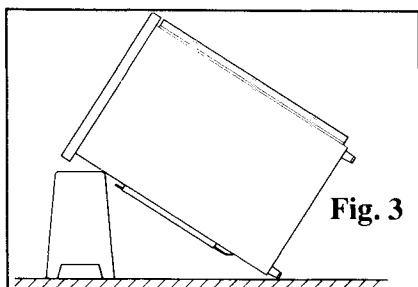


Fig. 3

Remove level adjuster (1) from the small foot assembly. The small foot (2) can now be removed by removing the screw (3). In order to remove the large foot/hinge assembly (7), screws (4 & 5) should be removed making sure that spacer (6) is retained with the assembly (See Fig. 4)

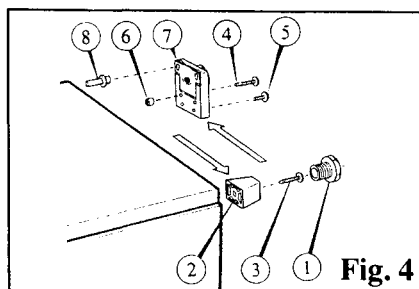


Fig. 4

2. Carefully disengage the door from the upper hinge pin (See Fig. 4).

3. Unscrew the upper hinge pin (9) and transfer it to the opposite side (See Fig. 5).

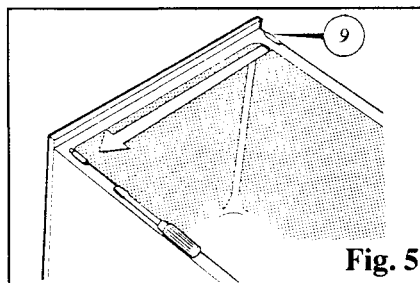


Fig. 5

4. Refit the door, engaging the top with the upper hinge pin in its new position.

5. Pull out the lower hinge pin (8) which may have come away with the hinge blade or remained in the door. Push the pin (rounded end) into the bush at the bottom of the door on the side opposite to its original position.

6. Taking care not to press down on the door. The large foot/hinge assembly should be transferred over to the opposite side of the cabinet and screws 4 and 5 moved over to their new positions in the hinge foot (See Fig. i).

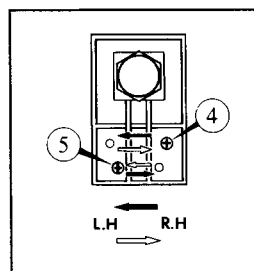


Fig. i

7. It is important that the spacer (6) is retained with screw (4) in the channel between the base of the appliance and the foot/hinge assembly when screwing it into its new position.

8. Refit the small foot, positioning the screw in the hole furthest from the cabinet front on the flat portion of the base.

9. Replace the level adjuster (1) in the small foot.

10. Stand the appliance upright.

ADJUSTMENT OF THE DOOR

Before carrying out the following instruction make sure that you:

- * Disconnect the appliance from the mains supply.

Occasionally door adjustment may be necessary i.e. if a slight gap is noticeable between the door gasket and cabinet. This condition is mainly due to uneven floors or the loading of the door. It is possible to adjust the door at the hinge point as follows: (See Fig. 6).

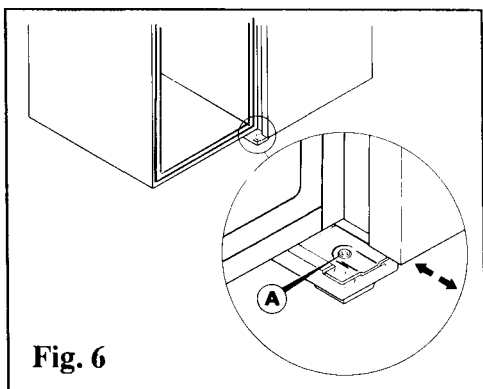


Fig. 6

1. With the appliance standing on a level surface, check that the door opens and closes properly and seals all round.

2. If an adjustment of the door is necessary this can be done by loosening the screw (A) securing the hinge blade to the foot and adjusting the hinge blade and door in and out, a little at a time, to tighten or loosen the fit. Re-tighten the screw each time an adjustment has been made before again checking for satisfactory door closure.

THE ELECTRICAL CONNECTIONS

WARNING: THIS APPLIANCE MUST BE EARTHED.

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

If the plug that is fitted to your appliance is not suitable for your socket outlet, it must be cut off and the appropriate plug fitted.

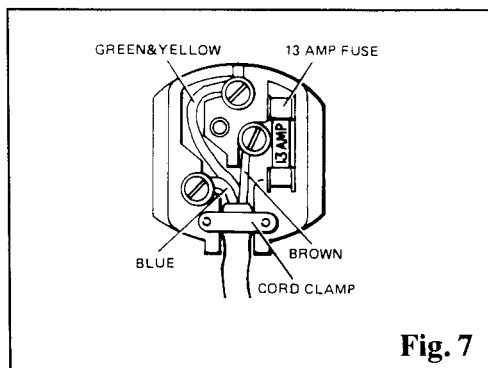
The cut off plug must be disposed of to prevent the hazard of electric shocks in case it should be plugged into a 13amp socket in another part of your home.

Important

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

Green and Yellow	: Earth
Blue	: Neutral
Brown	: Live

If you fit your own plug, the colours of the wires on the mains lead of your appliance may not correspond with the markings identifying the terminals in your plug. Proceed as follows: (See Fig. 7)



Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter 'E' or the earth symbol \equiv or coloured green or green and yellow.

Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter 'N' or coloured black.

Connect the brown (live) wire to the terminal in the plug which is marked with the letter 'L' or coloured red.

This appliance must be protected by a 13amp ASTA approved (BS1362) fuse, if a 13amp (BS1363) plug or non rewirable plug is used, or if any other type of plug is used by a 15amp fuse either in the plug or adaptor or at the main fuse box.

If at any time a replacement mains lead is required, the cross sectional area of its conductors must not be less than 0.75mm^2 .

If it becomes necessary to replace the mains lead, the cable clamp should be tightened so as to retain the new lead.

If it is necessary to change the fuse in a non rewirable plug, the fuse cover must be replaced. If the fuse cover is lost or damaged the plug must not be used until a replacement is obtained. Replacement fuse covers are available from your local Zanussi Service Force Centre whose addresses are in the directory toward the back of this instruction book and can also be found in the telephone directory under 'Z'. It is **important** that the colour of the replacement fuse cover **corresponds** with the colour insert or is embossed in words on the base of the plug.

This appliance complies with E.E.C. Directive number 82/499 of 7.6.82 relative to radio interference suppression.

HEALTH AND SAFETY GUIDELINES

Because of consumer demand, preservatives have been removed from many pre-prepared food. This together with the changes in shopping habits to a once-a-week shop, mean that the safe handling and storage of food is even 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 and frozen food and placing it in your freezer as short as possible. A good way to keep the food as cold as possible is to use an insulated bag/box.
- * It may be necessary to adjust freezer controls to lower the temperature before adding a large quantity of food, or freezing down fresh food (check manufacturer's instructions).
- * Keep the freezer door closed as much as possible. Remember that warm air is flowing in as you are looking in to decide what you are going to have for tea!
- * Do not store food uncovered.
- * Keep the freezer as full as possible, top up with bread if necessary.
- * Cool cooked food as quickly as possible but do not place in the freezer until cool. (Leave food in as cool a place as possible in order that it can be placed in the freezer as soon as possible).
- * Ensure that food placed in the freezer is dated and labelled and used in correct date order to ensure that food is consumed at its best.
- * Existing frozen food should be re-arranged to leave space on the top shelf for freezing.
- * It is most important that food is used before its 'best before' date.
- * Always wash your hands with soapy water and dry them with a clean towel before handling food.

USING YOUR MACHINE

Freezer Compartment

The ******* symbol means that your freezer will store frozen food at 18°C (0.4F) for long term storage and will also freeze fresh food.

If frozen correctly, food will retain texture, colour, taste and nutritional content.

The interior temperature of the freezer is automatically controlled by the thermostat. The freezer is designed to produce a storage temperature of -18°C (-0.4F) or colder. This will normally be achieved with a setting of 4 on the control dial. The control dial is numbered 0-6. The higher the number the colder the temperature. On setting '0' the cooling system is switched off, but the appliance is not disconnected from the electricity supply. (See Fig. 8)

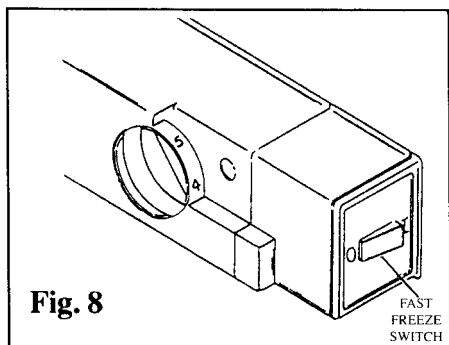


Fig. 8

Due to different installations, methods of usage and weather conditions, adjustments to the temperature setting may be required. These are best assessed against a temperature reading on a thermometer buried in the frozen food or in a block of margarine or butter. Remember you must take your reading very quickly since the thermometer temperature will rise rapidly after you remove it.

If colder settings are selected for extra chilling effect, do not forget to turn the control dial back to the correct setting afterward.

Freezing Fresh Food

The refrigerated top shelf in the appliance should be used as a fast freeze compartment. Any existing frozen food should be rearranged to leave space on the top shelf for freezing.

- * The Maximum quantity of fresh food you can freeze in any 24 hours is 8.5kg.

Switch on the fast freeze switch from the normal operating position '0' to 'I' (See Fig. 8) and run the appliance for at least 6 hours before placing food inside. The amber fast freeze light will indicate that the freezer is in the fast freeze mode. This will lower the temperature inside the freezer.

Place the fresh food on the top shelf in contact with the refrigerated surface leaving a space between items to allow cold air to circulate. After 24 hours the food will be fully frozen and can be transferred to one of the baskets. The fast freeze switch can now be returned to its normal operating position '0'.

Note

After starting up or cleaning of the appliance the fast freeze procedure should not be carried out until the red light goes out and the freezer is at its normal operating temperature.

Most fresh food will freeze well, however some freeze more successfully than others. Food with a low proportion of water such as bread, cakes, pastry, meat, fish and poultry freeze exceptionally well. Similarly, game, dairy produce, fruit and vegetables all keep well in the freezer.

Food with a high water content such as lettuce and marrow do not freeze well as the freezing process breaks down their cellular structure. Other items which do not freeze well are mayonnaise because it separates, bananas because they turn black and whole eggs in their shells because they crack.

Frozen Food Storage

Your freezer has the following frozen food storage capacity.

- * Net storage volume : 70.22 litres
(2.48 cuft)
- * Weight of stored food : 22.5kg
(49.6lb).
- * This is a standard measurement and the actual capacity depends upon the density and sizes of the food. The above figures are based on an average density of 0.32kg per litre (20lb. per cuft).

Some Useful Hints For Freezing

- * The food to be frozen must be fresh and of the best quality.
- * The size of each pack should be small enough to ensure that it is used in one go. Small-sized packs freeze more quickly and uniformly, and give better results.
- * Frozen food, once thawed, must NOT be re-frozen.
- * Lean food keeps better and longer than fatty food, salt and strong flavours will reduce the storage time.
- * Wrap the food in polythene or aluminium freezing bags or foil, so that they adhere to the food and provide an airtight seal. Stick a label on each pack. This makes it easy to check storage times.
- * Never place cans or bottles of fizzy drinks in the freezer, as they may explode.
- * Do not open the door or place extra fresh food in the freezer during the fast freezing process. Never put food to be frozen next to food which is already frozen as this could cause the temperature of the frozen food to rise and its quality and storage life to reduce.
- * Any open packets of frozen food should be re-wrapped in airtight material to prevent surface evaporation which causes drying or "freezer burn".

Storage times for home prepared fresh food are given on page 17.

THE WARNING LIGHTS

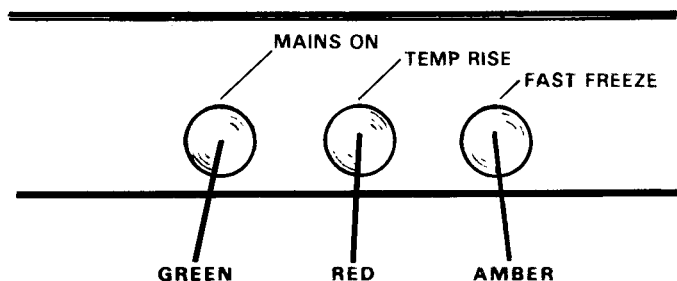


Fig. 9

Green Indicator Light (A)

When the appliance is switched on at the mains, the green indicator light will be illuminated to show the appliance is switched on. The light will go out if the appliance is switched off.

Red Indicator Light (B)

The red indicator light is the temperature warning light, it will illuminate when the electricity supply is switched on or when the cabinet temperature rises above the required storage temperature. The light will go out when the cabinet temperature falls to the correct storage level.

Amber Indicator Light (C) (Fast Freeze)

The amber indicator light is incorporated with the fast freeze switch, which overrides the thermostat when switched on. This allows the freezer to run continuously. The light will remain illuminated until the fast freeze switch is turned off.

STARTING UP

Switch on your appliance at the mains and set the control dial to the normal operational setting.

Both the green and red indicator lights will illuminate.

When the red indicator light goes out. The freezer is ready to be used for frozen food storage. Do not load with fresh food at this stage. See Freezing Fresh Food on page 11.

If during normal operation the control setting is increased, the red indicator may come on, this should be ignored as it will go out when the freezer has reached its new temperature.

Important

If the temperature rises in frozen food because of:

- * A power cut
- * Not following the manufacturers instructions
- * Defrosting

Then recommend storage life may be reduced and storage times may not apply.

Frozen food which is allowed to thaw accidentally should either be used immediately or thrown away.

Alternatively if the food is uncooked and it has not completely defrosted it can be cooked and then re-frozen.

Defrosting

In the freezer compartment, frost accumulates on the shelves during normal working and should occasionally be removed with the plastic scraper provided.

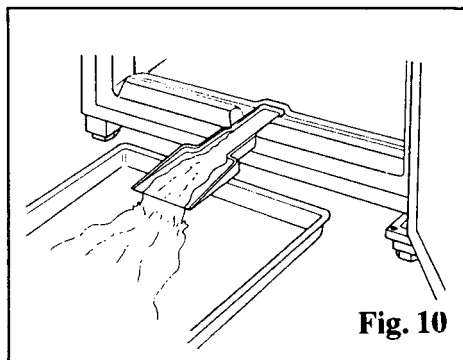
Heavy frosting (1/4" thick) will reduce the freezers efficiency and therefore complete defrosting should then be carried out, probably at 6 month intervals depending on usage.

Preferably you should defrost the freezer when there is little or no food in it.

1. Any remaining frozen food should be

placed in another freezer, or wrapped in blankets, or layers of paper and placed in cardboard boxes, and store in a cool place.

2. Switch off the wall socket and remove the plug.
3. Loosen the frost with the plastic scraper, then place a suitable container under the scraper to collect the defrost water . (See Fig. 10).



4. After defrosting, clean and dry the interior of the appliance for instructions see page 20. Then switch the appliance on, replace the frozen food and close the door.

Important

Ensure that the scraper is kept in a safe place for future defrosting.

Remember

If the temperature of frozen food is allowed to rise during the defrosting period, its storage life may be shortened.

GENERAL FOOD PREPARATION

Fruit and Vegetables

Fruit and vegetables should preferably be frozen immediately after picking or purchasing or kept in the refrigerator for no longer than 24 hours.

For perfect result fruit should be just ripe, and if any show signs of being damaged, then it should be thrown away. Most vegetables and some fruit need to be blanched before freezing.

Blanching

Where necessary, plunge vegetables into boiling water for the specified period, and time from the moment they return to the boil. Drain and cool immediately in iced water before packaging and freezing.

Meat

Freeze joints in handy sizes after trimming the fat and removing bones if necessary. Game must be cleaned before being hung for the required period.

Poultry (Fresh)

Gut, singe and wash birds thoroughly. Tie legs and wings to the body before placing in the freezer, or cut into joints for packing separately. Giblets should be packed separately.

Fish

All types of fish should be preferably frozen within 24 hours of being caught. Any superfluous scales should be removed along with the fins, then the fish gutted and washed clean in cold salted water before being frozen.

Ice Making

First, make ice cubes by filling the ice tray with fresh drinking water to the top of each ice cube compartment and placing on the freezer shelf.

When the ice cubes have formed, hold the tray upside down and twist the tray along its length, allowing loosened cubes to fall into a plastic container or polythene bag. Store in the freezer and use when required.

Prepared Food

These freeze well, but remember that seasonings may become stronger during frozen food storage.

Salt shortens the storage time of frozen food so add a little more if necessary during preparation for eating. Semi-liquid food has a tendency to thicken, so should be made up with a little more liquid than normal. Highly spiced and aromatic dishes should be wrapped thoroughly, so the flavour does not transfer to other frozen food. Always cool prepared food quickly and freeze immediately.

How To Cool Food Quickly

Hot food should not be put straight into the freezer because it will raise the temperature in the cabinet, make the freezer work harder, thus increasing the energy consumption. Therefore you should always cool food quickly before placing it in the freezer.

You can cool food quickly by placing it into a cold container and stand it in a sink filled with cold water. Regularly stir the food to help reduce the temperature. Once the food is cooled, transfer into a container suitable for freezing and place it into the freezer.

Open Freezing

This method is commonly used to freeze fruit and vegetables. After preparation place the food in a single layer on foil covered backing sheets, trays or special fast freeze trays, ensuring that the items do not touch each other. Freeze the food uncovered until hard (usually 1-2 hours), after which it can be packed into polythene bags. Open freezing is also useful for delicate food which could become damaged during packing, e.g. decorated cakes, flans and pastries.

Packaging

It is important to use the correct packaging to preserve the quality of frozen food. All food should be wrapped in moisture proof material and be completely covered. Heavy gauge polythene bags or sheeting; plastic containers with tight fitting lids, aluminium foil containers and waxed cardboard containers are types of packaging that can be used.

Plastic film can be used as an airtight, inner wrapping for food which is then placed into a polythene bag, or can be used to interleave small items such as chops, steaks, burgers etc., so that they can be removed individually. Use freezer quality film or double wrap food with standard kitchen film.

Make sure that joints of meat, poultry are well wrapped. This is to ensure that no bones can pierce the packaging during freezer storage.

Boiling bags can be used to both pack food in for freezing and for reheating the same food in a pan of boiling water. They are especially useful for items such as new potatoes, sauces and single portions of cooked food. As much air as possible must be extracted from the bag and an effective seal is essential.

FOOD FREEZING GUIDE

	<i>Max. Storage Period</i>	<i>Method</i>	<i>Remarks</i>
MEAT joints			
Beef	10-12 months	Remove additional fat Cut to handy size wrap thoroughly	Pad bone ends
Pork	6 months	Cut to hand size wrap thoroughly	ditto
Lamb	9 months	Cut to hand size wrap thoroughly	ditto
Steak	10-12 months	Open freeze or interleave with plastic film	ditto
Chops	See Pork or Lamb above	ditto	ditto
Veal Fillets	6-9 months	ditto	
Bacon, cured smoked	6 weeks 1 month	ditto	Pack in handy meal portions
Sausages	6 weeks	Wrap tightly	Pack in handy meal portions
Minced meat	2 months	Wrap tightly	Pack in handy meal portions
Offal and tripe	3 months	Clean thoroughly, remove tubes cores and fat, pack in small portions	Make sure it is really fresh
POULTRY			
Chicken	9-12 months	Clean in usual way, joint if necessary, wrap thoroughly	Wrap giblets separately, pad bone ends. Do not stuff till ready
Turkey	9-12 months	Clean in usual way, joint if necessary	ditto
Duck, Goose	6 months	Clean in usual way, joint if necessary	ditto
Giblets	3 months		Wrap separately from bird
Game	6 months	Hang before freezing	Cook immediately after thawing
FISH			
All types	3 months	Clean, descale, discard head and tail, wrap separately	Must be fresh
Trout	3 months	Clean, descale, discard head and tail, wrap separately	Must be fresh
Salmon	3 months	Clean, stuff with greaseproof paper for shape retention or cut into steaks, cutlets or fillets	Must be fresh
VEGETABLES			
Mushrooms	3 months	Leave button mushroom whole, slice larger ones. Trim stalks, wash, dry thoroughly. Freeze open (or sautéd in a little butter till partially cooked then freeze).	Pack in boxes

	Max. Storage Period	Method	Remarks
Potatoes	3 months	New potatoes and chips can be frozen raw. Otherwise cook partially in one of usual forms, cool then freeze	
Beans (Broad, French or Runner)	12 months	Peel or pod, and wash, top and tail. Cut large beans into shorter lengths or slice.	Blanch for 2 mins., cool for same time in iced water then freeze.
Carrots	12 months	Use small ones. Prepare by scraping, top and tail.	Blanch for 3-4 mins.
Cauliflower	12 months	Break up the florets and wash.	Blanch for 3 mins. Add lemon juice to water to improve whiteness.
Spinach	12 months	Wash thoroughly. Remove thicker veins. Chop if liked.	Blanch a few leaves at a time, for 2 mins.
Sprouts	12 months	Use only small ones. Remove outer leaves.	Blanch for 3 mins.—medium 1½-2 mins.—small
Root crops	12 months	The younger the better. Peel and slice or freeze whole.	Blanch for 3-5 mins.

FRUIT

Apples	9-12 months	Freeze either of two ways: as puree-stew with little water, beat to smooth pulp, sweeten to taste, blanch for two mins., drain and cool. Pack tightly in layers with a little dry sugar sprinkled between, if so desired; or soak in slightly salted water for ten minutes, dry and freeze.	Freeze in small quantities. Pack in plastic containers, leaving 1.5cm (½ in.) headroom.
Apricots	10-12 months	Preferably remove stones, but leave skins on. Pack in syrup 200- 400g (½-1 lb.) sugar to 550ml (1 pint) of water, making sure fruit is covered.	Pack in plastic containers, leaving 1.25-2.5cm (½-1 in.) 2.5cm (½-1 in) headroom.
Cherries	12 months	ditto	ditto
Damsons	12 months	ditto	ditto
Plums	9 months	ditto	ditto
Gooseberries	12 months	ditto	ditto
Blackberries	12 months	Either pack in syrup as above, or coat with caster sugar and pack in plastic containers. Also may be frozen open then pack in containers.	ditto
Currants	12 months	ditto	ditto
Raspberries	12 months	ditto	ditto
Strawberries	12 months	ditto	ditto

	Max. Storage Period	Method	Remarks
Peaches	10 months	Cover with boiling water for 1 minute, then cool by dipping into cold and peel carefully. Cut into halves, removing stone. Use syrup method of packing and freezing.	Keep fruit submerged in syrup, place crumpled greaseproof paper on top, so there is no room between the surface of the liquid and the lid.

DAIRY PRODUCTS

Eggs Whole	6 months	Pack leaving headspace, beat slightly.	Do not freeze eggs in their shells as they will crack.
Egg Whites	6 months	Beat slightly, place whites in small containers just a few at a time.	
Egg Yolks	6 months	As for whites, but to prevent coagulation mix with ¼ tsp. salt or ½ tsp. caster sugar to every two yolks.	Use for savoury or sweet dishes, label so that correct yolks are used.
Butter	6 months (unsalted) 3 months (salted)	Wrap bought butter in foil and freeze	
Cream Whipping and Double only	3 months	Must first be beaten lightly before freezing. Rosettes of whipped cream can be piped onto silicone paper and open frozen.	Allow slight room for expansion in the container. Pack in layers.
Cheese	4 months (soft) 3-4 months (hard)	Wrap all varieties tightly in foil	Hard cheese stores much better when grated.

BAKED ITEMS Wrap in foil or polythene bags

Bread (Freshly baked)	1-2 months	Wrap and freeze	
Cakes, plain	6 months	Wrap and freeze.	
Cakes, iced	3 months	Freeze without wrapping, then wrap and store in polythene.	

PREPARED FOODS

Stews	2 months	May be frozen quite satisfactorily in a polythene bag	Place bag inside a square plastic or cardboard box to shape the contents into bricks which save space in freezer.
Sauces	4 months	Freeze in quantities of 275ml (½ pint) A little extra liquid may be required, when you come to use it.	Egg based sauces are unsuitable
Full courses	3 months	Assemble individual helpings on specially constructed aluminium trays, then cover with foil. To re-heat leave the cover on and put in the oven for about 45 minutes at 200°C/Mark 6.	Cover slices of meat with gravy to prevent drying out

MAINTENANCE AND CLEANING

Internal Cleaning

Clean the inside and the accessories in warm water and bicarbonate of soda (5ml to $\frac{1}{2}$ 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.

A small amount of wax polish applied to the outer cabinet, every few months will maintain the gloss finish.

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. (You **MUST** ensure that the appliance is switched off at the mains). An accumulation of dust will affect the performance of the appliance and cause excessive electrical consumption.

During periods when the appliance is not in use, take the following precautions:

- * Disconnect the appliance from the mains supply.
- * Remove all foodstuffs and clean the interior and all the accessories.
- * Leave the door slightly ajar to allow air to circulate in the cabinet, so as to prevent unpleasant odours lingering in the appliance.

WHAT HAPPENS IF SOMETHING GOES WRONG?

Before contacting your local Zanussi Service Force Centre, check the following points:

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.
- * Check that the thermostat dials are in the correct position.
- * The fuse is not blown.

If, after the above checks, there is still a fault, call your local Zanussi Service Force Centre, whose address details can be found on the following pages of this instruction book.

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

- * Please note that proof of purchase is required for any in-guarantee service calls.

SERVICING

How to find the telephone number of your Zanussi Service Force.

Zanussi Service areas are allocated by postcodes which are listed in alphabetical order for easy reference.

1. Look for the first 2 letters of your address postcode in the far left 'Postcode' column.
2. Match up the number of your postcode against the number listed in the 'Postcode Numbers' column.
3. Look across the column to the Service Force Key Number for your area. Turn to the last page of this directory for the address and telephone number to contact for service which is listed against your key number.

If you are unsure of your postcode, the main towns and cities are listed in alphabetical order for easy reference.

Additionally, your local Zanussi Service Force Centre telephone number is listed under 'Z' in your telephone directory.

The Customer Care Department at Zanussi House, Hambridge Road, Newbury, Berks, RG14 5EP, Tel: 0635 521313, will be happy to help you with any queries or difficulties.

Post-code Letter	Town	Post-code Number	Service Force Key Number	Post-code Letter	Town	Post-code Number	Service Force Key Number
AB	Aberdeen	1-5	1	DG	Dumfries	8-9	36
AL	St Albans	1-10	2	DH	Durham	1-9	37
A	Brecon	45	3	DL	Darlington	1-17	37
BA	Bath	1-5, 11-15	4	DN	Doncaster	1-7, 10-12, 22	33
BA		7-10, 20-22	5	DN		14	38
BA		6, 16	6	DN	Doncaster	8-9, 15-21, 31-40	39
BB	Blackburn	1-12	7	SUB POSTCODE DIVISION			
BD	Bradford	1-23	8	DN	Gainsborough		
BD		24	7		South	21-1, 21-2, 21-5	40
BH	Bournemouth	1-25	9	DN	Gainsborough		
BL	Bury	0-9	11		North	21-3, 21-4	39
BN	Brighton	1-9, 11-15,	12				
BN		20-27	12	DT	Dorchester	1-6, 10-11	9
BN		16-18	13	DT		6-9	5
BR	Bromley	1-8	14	SUB POSTCODE DIVISION			
BS	Bristol	1-28, 98-99	15	DT	Bridport East	6-3, 6-4	9
BT	Belfast	1-82	16	DT	Bridport West	6-5, 6-6	5
B	Birmingham	1-21, 25-33,	17				
B		38, 40, 45, 47-48,	17	DY	Dudley	1-6, 8-9	17
B		60-71, 80, 97-98	17	DY		7, 10-14	41
B	Birmingham	23-24, 34-37,	18	EC	London	All EC Codes	28
B		42-44, 46, 72-	18	EH	Edinburgh	1-42, 52-54	42
B		79	18	EH		43-46	35
B	Birmingham	49-50,	19	EH	Edinburgh	47-49, 51, 55	43
B		96	19	EN	Enfield	1-11	28
B	Birmingham	95	20	EX	Exeter	1-17, 20	45
CA	Carlisle	1-28	21	EX		18-23, 31-39	46
CB	Cambridge	1-8	22	E	London	All East Codes	28
CB		9-11	23	FK	Falkirk	1-4	43
CF	Cardiff	1-8, 31-48	3	FK		10-14, 18-19	32
CH	Chester	1-4	24	FK	Falkirk	5-9, 15-17	47
CH		5-7	25	FK		20-21	31
CH		8	26	FY	Fleetwood	0-8	7
CM	Chelmsford	0-6, 8-9, 11-15	27	GCI	Guernsey		48
CM		7	23	GL	Gloucester	1-8, 10-19,	49
CM	Chelmsford	16-24	28	GL		50-56	49
CO	Colchester	1-16	23	GL		9	15
CR	Croyden	0, 2-4, 9	29	GL		20	19
CT	Canterbury	1-21	14	GU	Guildford	1-24, 26, 34-35	50
CV	Coventry	1-8, 10-12, 21-23	20	GU		25	51
CV		9, 13	18	GU	Guildford	27-33	13
CV	Coventry	31-35, 37	20	G	Glasgow	1-5, 11-15, 20-23,	47
CW	Crewe	1-12	30	G		31-34, 40-46, 51-	47
DA	Dartford	1-18	14	G	Glasgow	53, 58, 60-69, 73,	47
DD	Dundee	1-5, 7-11	31	G		76-78, 81-84	47
DD		6	32	G	Glasgow	71-72, 74-75	43
DE	Derby	1-7, 13-15, 55	33	HA	Harrow	0-9	2
DE		11-12	18	HD	Huddersfield	1-8	8
DG	Dumfries	1-7, 10-12	34	HG	Harrogate	1-5	8
DG		13-14	35				

Post-code Letter	Town	Postcode Number	Service Force Key Number	Post-code Letter	Town	Postcode Number	Service Force Key Number
HP	Hemel	1-3	2	MK	Milton Keynes	18	65
HP	Hempstead	4-23	53	ML	Motherwell	1-12	43
HR	Hereford	1-2, 4, 6-9	49	M	Manchester	1-35, 60	11
HR		3, 5	54	NE	Newcastle-on-Tyne	1-49, 61-70, 88	66
HU	Hull	1-20, 55	38	NE		98-99	66
HX	Halifax	1-7	8	NE		71	35
IG	Ilford	1-11	28	NG	Nottingham	1-23, 25	33
IOM	Isle of Man		55	NG		24	40
IP	Ipswich	1-15, 30-31	56	NG	Nottingham	31-34	64
IP		16-27	57	NN	Northampton	1-7, 11-12	67
IP	Ipswich	28-29, 32-33	22	NN		8-10, 14-18	22
IV	Inverness	1-24, 26, 30-36,	58	NN	Northampton	13	65
IV		40-49, 51-56	58	NP	Newport	1-9, 44	3
IV	Inverness	25, 27-28	59	NR	Norwich	1-35	57
JCI	Jersey		60	NW	London	All NW Codes	52
KA	Kilmarnock	1-26, 28-30	43			Except 2,4,7,9,10	
KA		27	61	NW	London	2, 4, 7, 9, 10	2
KT	Kingston-on-Thames	1-23	51	N	London	All N Codes	28
KT		24	50	OL	Oldham	1-12, 15-16	11
KW	Wick	1-14	59	OL		13-14	7
KW		15-17	62	OX	Oxford	1-17	65
KY	Kirkcaldy	1-16	32	PA	Paisley	1-4	47
LA	Lancaster	1-23	7	PA		5-19	43
LD	Llandrindod	1-8	54	PA	Paisley	20-27, 33, 35, 40-	68
LD		3	3	PA		49	68
LE	Leicester	1-5, 7-8, 11-14,	63	PA		28-31	69
LE		16-17	63	PA	Paisley	32, 34, 36-39, 61	70
LE	Leicester	6, 9-10	63	PA		62-78	68
LE		15	64	PA	Paisley	80-82, 88	71
LL	Llandudno	11-15	25	PA		83-87	72
LL		16-19	26	PE	Peterborough	1-15, 34, 38	64
LL	Llandudno	20-21, 23, 27, 31-	25	PE		16-19	22
LL		32, 34-40, 42-47	25	PE	Peterborough	20-25	40
LL	Llandudno	22, 24-26, 28-30,	26	PE		30-33, 35-37	57
LL		33-34, 41, 48-49,	26	PH	Perth	1-2, 8-9, 10-18	31
LL		51-78	26	PH		3-7	32
LN	Lincoln	1-6, 8-10	40	PH	Perth	19-26, 30-44	58
LN		7, 11-13	39	PL	Plymouth	1-21	73
				PL		22-35	74
SUB POSTCODE DIVISION				PO	Portsmouth	1-22	13
LN	Lincoln	3-4, 3-5	40	PO	I.O.W.	30-41	75
LN		3-6	39	PR	Preston	1-9	7
				RG	Reading	1-17, 26	53
LS	Leeds	1-29	8	RG		21-25, 27	50
LU	Luton	1-6	2	RG	Reading	28	4
LU		7	22	RH	Redhill	1-3, 6-7, 9-20	12
L	Liverpool	1-49, 60-70	24	RH		4-5	50
ME	Medway	1-20, 99	14	RH	Redhill	8	29
MK	Milton Keynes	1-17, 19, 40-46	22	RM	Romford	1-5, 7, 10-18	27

Post-code Letter	Town	Postcode Number	Service Force Key Number	Post-code Letter	Town	Postcode Number	Service Force Key Number
RM	Romford	6, 8-9	28	TQ	Torquay	14	45
SA	Swansea	1-20, 31-32	3	TR	Truro	1-27	74
SA		33-39, 41-44, 61-73	76	TS	Stockton-on-		
SA		40, 45-48	77		Tees	1-29	37
SE	London	All SE Codes	29	TW	Twickenham	1-20	51
SG	Stevenage	1-9, 11, 15	2	UB	Uxbridge	1-10	2
SG		10, 12-14	28	WA	Warrington	1-5, 8-9, 10-15	11
SG	Stevenage	16-19	22	WA		6-7	24
SK	Stockport	1-3, 6-12	30	WA	Warrington	16	30
SK		4-5, 13-16	11	WC	London	All WC Codes	52
SK	Stockport	17	33	WD	Watford	1-2, 4-7	2
SL	Slough	1-10	53	WD		3	53
SM	Sutton	1-3, 7	51	WF	Wakefield	1-17	8
SM		4-6	29	WN	Wigan	1-5, 7	11
SN	Swindon	1-8, 11-16	65	WN		6, 8	24
SN		9-10	4	WR	Worcester	1-14	19
SO	Southampton	1, 4, 41-43, 51	9	WR		15	41
SO		2-3, 5, 21-24, 52	13	WS	Walsall	1-15	18
SO	Southampton	20	4	WV	Wolverhampton	1-4, 10-14	18
SP	Salisbury	1-5, 9-11	4	WV		5-9, 15-16	41
SP		6	9	W	London	All West Codes	52
SP	Salisbury	7-8	9			Except 3,4,5,7,13	
SR	Sunderland	1-7, 9	66	W	London	3, 4, 5, 7, 13	2
SR		8	37	YO	York	1-3, 5, 7-8	8
SS	Southend-on-			YO		4, 6, 11-18, 25	38
	Sea	0-9, 11-17, 99	27	YO	York	21-22	37
ST	Stoke-on-			ZE	Lerwick	1,3	79
	Trent	1-18, 20-21	30	ZE		2	80
ST		19	18				
SW	London	All SW Codes	52				
		Except 2, 4, 8, 9, 11-20					
SW	London	2, 9, 16	29				
SW	London	4, 8, 11-15, 17-20	51				
SY	Shrewsbury	1-6, 9-17, 18-22	25				
SY		7, 17-19	54				
SY	Shrewsbury	8	41				
SY		23-25	77				
S	Sheffield	1-19, 30-31, 40-45,	33				
S		60-66, 74, 80-81	33				
S	Sheffield	70-73, 75	8				
TA	Taunton	1-11, 21-24	6				
TA		12-20	5				
TD	Selkirk	1-15	35				
TF	Telford	1-8, 10-13	41				
TF		9	30				
TN	Tonbridge	1-2, 4, 8-18, 23-30	14				
TN		3, 5-7, 19-22, 31-40	12				
TQ	Torquay	1-6, 9, 12-13	78				
TQ		7-8	73				

Service Force Key Number	Service Force Address	Telephone Number	Service Force Key Number	Service Force Address	Telephone Number
1	60 Commerce Street, Aberdeen, AB2 1BP or Tel:	0224 583949 0224 582704	41	1 Underhill Street, Bridgnorth, Salop, WV16	0746 763322
2*	Unit 4, Riverside Est, Coldharbour Ln, Harpenden	0582 461909	42	38 Buccleuch St, Dalkeith, Midlothian, EH22	031 663 7758
3	3 Pentwyn Road, Blackwood, Gwent, Sth Wales	0495 223151	43	Block 2 Unit 5, Auchenraith Ind. Est. Rosendale Way, Blantyre	0698 828145
4	31 St Andrews Road, Benerton, Salisbury, SP2	0722 336072	45	91 Exeter Road, Exmouth, Devon, EX8 1QD	0395 263531
5	31 East Street, Crewkerne, Somerset, TA18	0460 72740	46	3 Bear St, Barnstaple, North Devon, EX32	0271 717774
6	80 Killigrew Street, Falmouth, Cornwall, TR11	0984 31858	47	Unit E6C Anniesland Ind. Est. Netheriton Rd, Glasgow, Scotland or Tel:	041 954 5304 041 954 5349
7	333 Rangleit Road, Walton Summit, Preston, PR5	0772 321200	48	Blencathra, Saumarez Lane, Castel, Guernsey	0481 56854
8	57 Ingram Road, Holbeck, Leeds, Yorks	0532 460992	49	134 Eastgate Street, Gloucester, GL1 1QT	0452 422488
9	63 Curzon Road, Bournemouth, BH1 4PW	0202 303363	50	Unit 1 Redfields Ind. Pk, Church Crookham, Fleet	0252 851414
11	Unit 41/42 Clarendon Ct, Winwick Quay, W'ton	0925 50822	51	127 Walton Road, Molesey, Surrey, KT8 0DT or Tel:	01 979 6366 01 979 7962
12	Unit 3, 21/25 Bridge Road, Haywards Heath, RH1	0444 41 7656	52*	Unit 4, Riverside Est, Coldharbour Ln, Harpenden	0582 461909
13	266 Main Road, Southbourne, Emsworth, PO10 or Tel:	0243 374814 0243 371170	53	Reform Road, Maidenhead, Berkshire	0628 783711
14	Bridgewood Hse, 8 Laker Road, Rochester, ME1 or Tel:	0634 201441 0689 61444	54	Merion House, High Street, Llandrindod Wells	0597 824842
15	89 Stoke Croft Road, Bristol, Avon, BS1 3RD or Tel:	0272 246271 0272 246378	55	Tromode Wks, Cronkbourne Vill, Douglas, I.O.M.	0624 76066
16	Owenmore Hse, Kilwee Ind. Est., Upper Dunmurry Lane, Belfast	0232 301121	56	Unit 2b, Elton Park Business Centre, Hadleigh Road, Ipswich, IP2 0DQ	0473 211713
17	66 Birch Rd East, Wyreley Rd Ind. Est, B'ham	021 327 1671	57	75 Grove Road, Norwich, NR1 3RL	0603 629653
18	Unit 3 Sterling Park, Claymore, Tamworth or Tel:	0827 289800 0827 289822	58	Unit 3B3, Smithton Ind. Est. Smithton, Inverness	0463 791822
19	22 Newton Road, Malvern, Worcs, WR14 1NZ	0684 572915	59	Main Street, Golspie, Sutherland, KW10 6RA	040 833517
20	Unit 3, Bryant Road, Exhall, Coventry	0203 644277	60	P.O.Box 45, Queens Road, St Helier, Jersey	0534 67001
21	High Ehenside, Egremont, Cumbria, CA22	0946 820509	61	Bruach, Blackwaterfoot, Isle of Arran	077 086 246
22	1 Wharf Road, Higham Ferrers, Northants	0933 31 7727	62	Hatson Ind. Estate, Kirkwall, Orkney	0856 5457
23	Unit 18, Fourth Ave, Bluebridge Ind. Est, Halstead, Essex or Tel:	0787 473982 051 639 1287	63	30a Scotland Road, Market Harborough, LE16	0858 33229
24	Unit 14, Dock Road, Birkenhead, L41 1JJ	051 639 1287	64	Pinfold Rd, Manning Rd Ind. Est. Bourne, Lincs	0778 422147
25	Pias Fynnon W/house, Middleton Rd, Oswestry	0691 652917	65	Unit E19, Telford Rd, Launton Ind. Est. Bicester	0869 248598
26	Easy Launderette, Pantan Hall, Denbigh, Clwyd	074 571 3272	66	Unit C1, Bergen Cl, Tyne Tunnel Trad. Estate, North Shields, Tyne & Wear	091 2960166
27	19 Sirdar Rd, Off Brook Rd, Rayleigh, Essex	0268 741171	67	53 Sandringham Road, Northampton, NN1	0604 37061
28	284 Alma Road, Enfield, EN3	01 805 6825	68	96 Argyll Street, Dunoon, Argyll, PA23 7NE	0369 2147
29	194 Court Road, Eltham, London, SE9 4EN	01 859 3939	69	43 Crosshill Avenue, Cameltown, Argyll	0586 52008
30	Unit 8, Croft Road, Newcastle under Lyme, Staffs, ST5 0TW or Tel:	0782 713003 0382 642828	70	Moss Field Workshop, Moss Field Drive, Oban	0631 664530
31	3-7 Blackness Street, Dundee, Scotland, DD1 or Tel:	0382 642828 0382 455862	71	2 Killweivagh, Gregory, Benbecula, Outer Hebrides	0870 2331
32	33a Burnside, Auchtermuchty, Fife, Scotland	0337 28807	72	Churchouse, 16 James St, Stornaway, Isle of Lewis	0851 5555
33	Unit 63, Stortforth Ln Trad. Est. Chesterfield	0246 231790	73	6 Embankment Ln, Embankment Rd, Plymouth	0752 222540
34	93 Irish Street, Dumfries, Scotland	0387 69694	74	80 Killigrew Street, Falmouth, Cornwall, TR11	0326 314600
35	2-8 Wood Market, Kelso, Borders, TD5 7AX	0573 24411	75	109-111 Hunnyhill, Newport, Isle of Wight	0983 523062
36	27 Antrim Ave, Stranraer, Dumfries & Galloway	0776 3277	76	Roch, Haverfordwest, Dyfed	0437 710366
37	8 Cumbie Way, Aycliffe Ind. Est. Newton Aycliffe	0325 300606	77	4 Market Street, Aberaeron, W. Wales, SA46	0545 570254
38	Unit 1, Boulevard Unit Fact. Est. Hull, HU3 4AY	0482 223335	78	278 Torquay Road, Preston, Paignton	0803 529969
39	Unit 2, Cromwell Road, Grimsby, DN31 2BN	0472 358760	79	3-4 Carlton Place, Lerwick, Shetland, ZE1	0595 2915
40	Unit 14 Stonefield Park, Clifton Street, Lincoln	0522 532330	80	Harisdale, Symbister, Whalasay, Shetland	08066 546

PEACE OF MIND FOR TWELVE MONTHS

Zanussi Standard Guarantee Conditions

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of this guarantee card.

Zanussi Ltd., undertakes that if within twelve months of the date of the purchase this ZANUSSI 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.
- * The appliance is still in the possession of the original purchaser.

All service work under this guarantee must be undertaken by a Zanussi Service Force Centre.

Any appliance or defective part replaced shall become the property of this company.

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 the subject or rental agreements.
- * Products of Zanussi manufacture which are NOT marketed by Zanussi Ltd.
- * EEC 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 Zanussi company in the country concerned will be pleased to advise you further. Sight of your purchase receipt will be required by them.

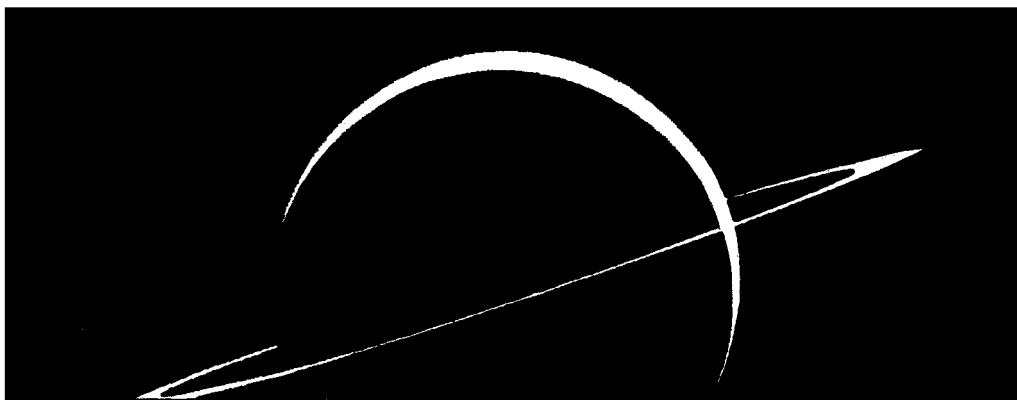
OR FIVE YEARS

Zanussi 5 Year Cover Conditions

For a once-only payment you can extend your Standard Guarantee to 5 years. All the conditions and exclusions of the Standard Guarantee apply.

Notes

1. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.
2. The engineer will need to check the details of your Cover Certificate and may make a charge for his services if it is not presented to him at the time of his call.
3. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of the commencement of cover.
4. Covers issued are not refundable or transferable.



ZANUSSI

The Appliance of Science

Zanussi Ltd., Zanussi House, Newbury

The information in this manual is correct at time of going to press.
Zanussi reserve the right to alter specifications without notice.

PART No. 822020141-00-00