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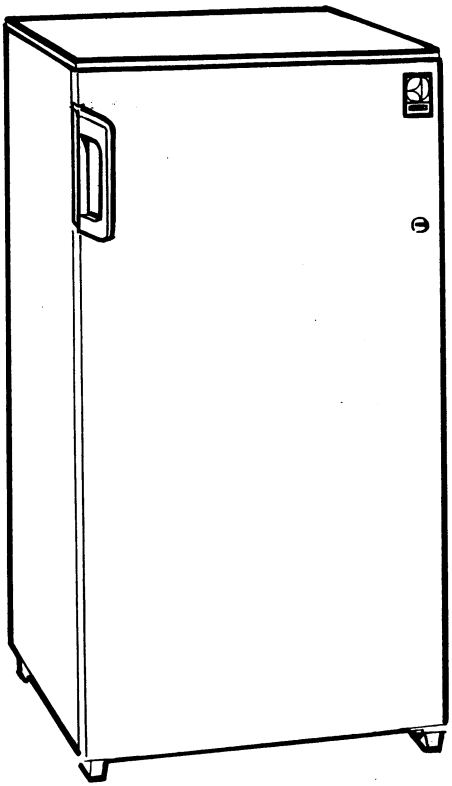


Installation and Use of Upright Freezer MODEL TF630,D

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.

FREEZER SYMBOL

The symbol ****** *signifies that the freezer is suitable for the long-term storage of frozen food, and can also be used for freezing fresh food.*

DOOR HANG

If preferred, the door hinges and handle on this freezer can be transferred to the opposite side to reverse the door hang. Instructions for doing this are given in the separate leaflet.

INSTALLATION

After unpacking your freezer, the interior, shelves, etc. should be washed as described later under 'Cleaning'. The plastic flaps at the front of the upper and centre shelves can be swung forward to the open position after lifting them upwards to release them from the retainers at the sides. The drawer at the bottom simply pulls forward.

Your new freezer can be installed in a number of different ways to suit your particular requirements.

1. As a free-standing freezer, in a convenient position in the kitchen.
2. Side-by-Side with a matching larder-refrigerator such as the 'duet' RF751. (The sides should not touch each other. A small gap must be left between the two cabinets for air to circulate between them).
3. Stacked with 'duet' larder-refrigerator models RF491 or RF751 to form a combined refrigerator/freezer unit. A special stacking kit (part No. 2903056) with fitting instructions is available for safely joining the two selected cabinets together.

If possible, the freezer 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 source of heat. The freezer will be quite heavy when loaded and it must therefore be stood on a firm, sound floor, and should be level. If necessary, the level can be adjusted by means of the levelling screws provided in the feet.

For correct functioning of the cooling system, air must circulate freely over the motor compressor and condenser at the back of the freezer. To ensure sufficient air circulation for satisfactory operation, a vertical free space of at least 50 mm (2") should be left over the top of the freezer, and the space underneath must not be obstructed in any way. The back may be placed close to the wall, but should not touch it. Do not install the freezer in a small pantry or in any other place with restricted ventilation.

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

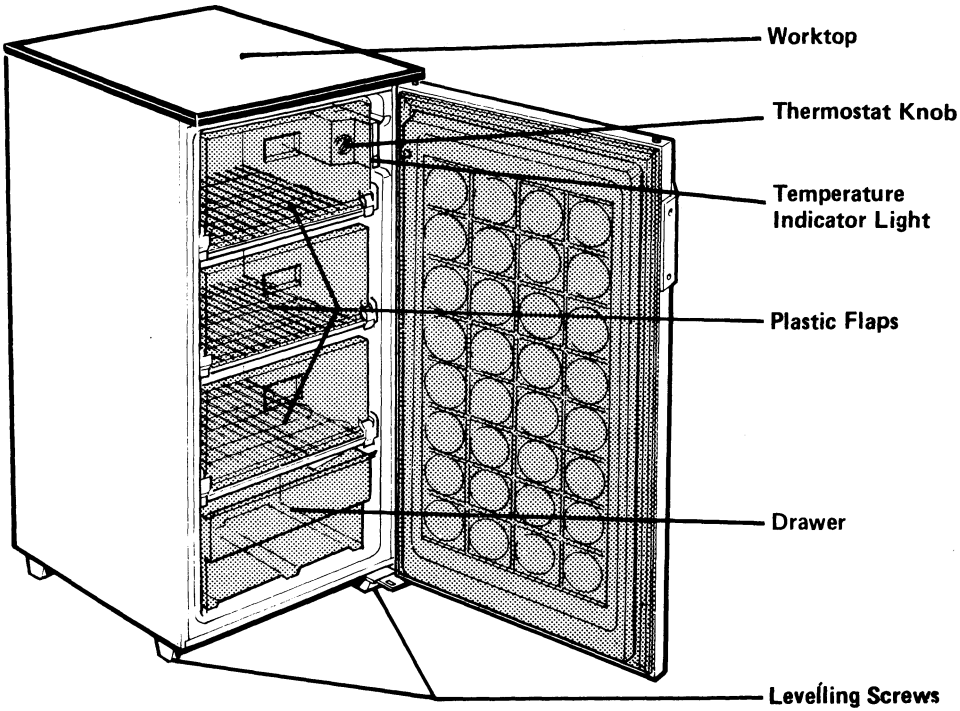
IMPORTANT: The wires in the mains lead of this appliance are coloured in accordance with the following code:

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 freezer is connected should be fitted with a 10 amp. fuse.

To start the freezer, connect the plug to the socket outlet, switch on, and turn the thermostat knob to setting No. 4. When operating, parts of the outer casing may feel warm to the touch; this is quite normal as modern freezers have part of the condenser system incorporated in the casing.

TEMPERATURE REGULATION

The temperature in the freezer will be influenced by such things as its location, room temperature, and the frequency and duration of door openings. These effects can be taken care of by changing the setting of the thermostat knob.

With the thermostat knob set at No. 4, suitable temperatures [$-18^{\circ}C$ ($0^{\circ}F$), or below], will be obtained for the long-term storage of frozen food under most conditions of use. In cold weather, the thermostat knob may be turned back to No. 3, but remember to return it to a higher number when the weather again becomes warmer. If colder temperatures are required for some reason, the thermostat knob may be turned to a higher setting.

With the thermostat knob turned completely anti-clockwise to 'off' the thermostat, (and the current to the motor), remains off but the indicator light will remain on, – see note in section headed 'Indicator Light'.

LOADING THE FREEZER

After starting up the freezer for the first time, wait until the next day to ensure that it is working properly before loading it with frozen food. See then that the thermostat is at the correct setting (normally No. 4) and that the indicator light is 'ON' showing that the correct storage temperature has been reached.

The freezer has a net storage volume of 148 litres (5.2 cubic feet) and will hold approximately 47.3 kg (104 lb) of mixed varieties of food. This is based on a nominal figure of 0.32 kg per litre (20 lb per cubic foot), but, in practice, some variations may occur in the amount which can be stored because of the different shapes and densities of food.

Frozen food should be placed in the freezer soon after purchase. Generally speaking, pre-packaged commercially frozen food should be stored in accordance with the frozen food manufacturer's instructions for a 3-star frozen food storage compartment, which means that most types of these foods can be stored for up to three months. The length of storage time cannot be precisely stated as this varies very much with the nature of the frozen food. It is therefore important to take note of the food manufacturer's estimate of the permissible storage times for his products.

Bulk quantities of frozen food, delivered to the door can usually be stored for longer periods as indicated by the manufacturer. Storage times for fresh foods which have been home prepared and frozen are given in the separate food freezing leaflet.

If frozen food is allowed to thaw, i.e. the packs become wet and limp, no attempt should be made to store or refreeze, — it should be consumed or disposed of within 24 hours.

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

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

Detailed information on the preparation and packaging of fresh foods for freezing, and their storage times, is given in the separate leaflet accompanying the freezer.

The maximum recommended weight of fresh food which can be frozen per 24 hours is 10 kg (22 lb).

Preparing the Freezer

Twenty-four hours before it is intended to place a quantity of fresh food in the freezer for freezing, turn the thermostat knob to MAX in order to achieve lower temperatures in preparation for freezing.

Existing frozen foods should be re-arranged in the cabinet to leave space on the upper shelf for the new load of fresh food.

Freezing

When the twenty-four hour pre-cooling period of the freezer has elapsed and the food has been prepared and packaged as described in the Food Freezing Guide, the packages should be placed on the top shelf in contact with the refrigerated shelf surface as far as possible, and spaced apart so that cold air can circulate between them. They should not touch existing packages of frozen food.

After allowing 24 hours for the food to freeze, return the thermostat knob to its

normal position, and, if room permits, transfer the food to another part of the cabinet to leave space for a further freezing load on the top shelf. No harm will be done if the thermostat knob is inadvertently left at its highest setting for longer periods although, for economy in operation, it should be returned to its original position as soon as possible after the freezing operation has been completed.

The indicator light will not necessarily come on when the thermostat knob is at its highest setting for freezing food, but will come on again when the knob is eventually returned to its normal setting for storing the frozen food.

Alternative Freezing Method

If a smaller quantity of fresh food is to be frozen, i.e. up to about 7 kg (15.5 lb), it is not necessary to turn the thermostat knob to MAX twenty four hours in advance of starting to freeze. In this instance, you may turn the thermostat knob to MAX when the fresh food is placed in the freezer.

The prepared and packaged foods can then be placed on the top shelf as described earlier under 'Freezing'.

Return the thermostat knob to its normal position twenty four hours after the food has been placed in the freezer.

INDICATOR LIGHT

The temperature indicator light is located inside the cabinet and is visible by means of a special viewer when the door is closed.

Some time after the freezer has been started up, the light will come on to show that the correct temperature has been reached for the thermostat setting being used. The light will then stay on to indicate that everything is in order.

The light will go out in the event of a power failure or a blown fuse, or if the temperature in the freezer rises unduly for some reason. It may also go out after the door has been opened, or after placing food in the freezer, but it should come on again as soon as the temperature approaches the correct level once more.

Note: — In addition to its function described above, the light also serves as a 'mains on' indicator. When the thermostat knob is turned to 'off', the light will come on to show that electric power is available, irrespective of the temperature inside the freezer.

If the indicator light goes out for an unknown reason, check the following points:—

a) Is the plug properly connected to the wall socket and is the socket switched 'ON'?
b) Is the fuse in the plug and/or circuit supplying the freezer in order?
c) Is the thermostat at the correct setting?
d) Has there been a power failure? Your lights or electric clocks may give some indication of this.

If the above are in order, have you recently put in a fresh supply of food, or has the door been left open, as this may raise the temperature temporarily.

If, after checking the above you are not able to correct the fault, keep the door closed and apply for service without delay, — see back page.

WORKTOP

The melamine surfaced top of the freezer has been designed to provide the feature of a working surface. Whilst this is suitable for withstanding normal kitchen activities such as pastry making and vegetable preparation, it should not be used for chopping or hammering, and it is not intended to withstand the heat of utensils taken directly from an oven.

If heavy loads are to be supported on the freezer, a sheet of blockboard or similar material should first be placed over the top to spread the load, (except where the special

stacking kit is used). The space at the back must, however, be left open for air circulation purposes.

REMOVAL OF FROST

It will be necessary to remove frost from the shelves of the freezer from time to time and it is advisable to do this when the amount of food being stored is low. Remove the frost from each freezing shelf in turn by using a stiff bristle brush or plastic scraper. Do not use sharp, metal instruments, or a wire brush, as they may pierce the tubes and release the refrigerant or damage the protective finish.

If possible, starting at the top, move existing foods to one side, brush off the frost, then move the foods back again to gain access to the remaining shelves in turn.

Occasionally it is desirable to completely defrost the freezer and to clean it, choosing, if possible, a time when food stocks are low. Any remaining frozen foods should be placed in cardboard boxes and wrapped in layers of newspaper, blankets, etc.

Switch off at the socket outlet and, to defrost quickly, place bowls of hot (not boiling) water on the freezing shelves. As the frost loosens it may be carefully removed with a bristle brush or plastic scraper.

NEVER USE SALT OR OTHER CHEMICALS TO HASTEN THE DEFROSTING.

As soon as all the frost has been removed, clean the cabinet thoroughly as described under 'Cleaning', then switch on at the socket outlet and replace the frozen food. Check that the thermostat knob is at the correct setting.

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 and defrost as described earlier. The cabinet interior and accessories can then be cleaned with a cloth wrung out in a weak solution of bicarbonate of soda and warm water. Wipe over with a cloth rinsed in warm water only and dry 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 to the paintwork every few months.

NEVER USE STRONG CHEMICALS, ABRASIVES, OR HIGHLY PERFUMED CLEANING MATERIALS ON ANY PART OF THE CABINET.

After cleaning and drying, rub a little non-scented talcum powder or French Chalk onto the sealing face of the 'rubber' door gasket, particularly down the hinge side. This will enable the gasket to move readily against the cabinet as the door is closed.

TO SHUT DOWN THE FREEZER

To shut down the freezer, switch off and remove the plug from the socket outlet, then defrost and clean the cabinet as described in the previous item.

When not in use, the freezer door should be left ajar otherwise the air inside may go stale giving rise to an unpleasant odour which could be difficult to remove at a later date.

Remember that, if the electricity supply is turned off at the main switch, the freezer will not operate. When going away for a period, on holiday for instance, do not turn off at the mains unless it is intended to put the freezer out of use.

FURTHER INFORMATION

For the long-term storage of frozen foods (i.e. up to three months for pre-packaged commercially frozen food, and up to a year for home frozen fresh food), the temperature in the freezer should be $-18^{\circ}C$ ($0^{\circ}F$) or below. It does not matter if lower temperatures are obtained, but operating a domestic freezer continuously at temperatures considerably lower than this will only increase the running cost with little corresponding benefit.

If only a small amount of fresh food is to be frozen, it may not be necessary to set the thermostat to its highest setting for the full 24 hour period. One's experience will play a part here, but as it is difficult to tell when the food has frozen completely, it is wiser to keep to the full 24 hour freezing period if there is any doubt on this point.

The stock of foods should be used in rotation as far as possible to prevent any items being left for excessive periods. Packages should preferably be marked with a code or date indicating when they are placed in the freezer, and it is a good idea to keep a simple record of what is being stored, and the dates, to assist when re-ordering fresh supplies.

If you hear the sounds caused by the refrigerant circulating through the cooling system, this is not detrimental and will be less obvious when the freezer is loaded with food.

If your freezer breaks down or if there is an isolated power failure, there will be no noticeable effect on the storage life of the food provided it does not thaw before the freezer is operative again. The time taken to thaw would depend on the amount of food in the freezer and the prevailing room temperature, and could be as long as 24 hours or more under favourable conditions. During such times, the freezer door should be kept closed. Repeated short-time power failures should have no effect provided the food does not thaw. **Never put hot food in the freezer.**

Guarantee

This Guarantee is offered to you as an extra benefit and does not affect your legal rights. 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 within the United Kingdom or the Republic of Ireland. 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.

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 overleaf.

We must point out that this guarantee does not cover liability for loss of food or other contents, but would draw your attention to the insurance facilities described on the separate leaflet.

Electrolux Limited

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

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Electrolux Service Organisation

Requests for service should be made to your nearest Electrolux Service Office. Please specify Model Number when applying.

† **SOUTHERN REGION**
Electrolux Ltd., Hippodrome House, Birchett Rd, Aldershot, Hants GU11 1LU
Aldershot 24505 (STD code 0252).
For Southern, South Eastern and South Western Electricity Board areas.

Brighton area. 12 Gloucester Place, Brighton 694341 (STD code 0273).

Maidstone area. 128 Sutton Road, Maidstone 677727 (STD code 0622).

Southampton area. 19 Church Street, Shirley, Southampton SO1 5LG
Southampton 785231 (STD code 0703).

Devon and Cornwall. 231 Albert Road, Devonport, Plymouth 58161 (STD code 0752).

Avon and Somerset. 3 Waring House, Redcliffe Hill, Bristol 211876 (STD code 0272).

Jersey. 1A Victoria Road, Georgetown, St Saviour. Central 22138 (STD code 0534).

Croydon area. Airport House, Purley Way, Croydon 01-688 2516. (Spares only)

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

† **EASTERN AND LONDON REGION**
Electrolux Ltd., (Eastern & London Service Office), Oakley Road, Luton, Beds. LU4 9QQ
Luton 55966 (STD code 0582).
For Eastern and London Electricity Board areas.

Thames area of Essex. 638 London Road, Westcliffe. Southend 354313 (STD code 0702).

Norwich area. 1 Malthouse Lane, Norwich 614157 (STD code 0603).

MIDLANDS & SOUTH WALES REGION
Electrolux Ltd., 3 Strensham Hill, Moseley, Birmingham B13 8AQ (021-449 5252).
For Midlands and East Midlands Electricity Board areas.

Cheltenham area. 16 Suffolk Parade, Cheltenham, Gloucestershire
Cheltenham 584051 (STD code 0242).

Nottingham area. 213 Derby Road, Bramcote, Nottingham 396927 (STD code 0602).

Potteries area. 107 Church Street, Stoke-on-Trent 413414 (STD code 0782).

South Wales Electricity Board area.
19 David Street, Cardiff 387444 (STD code 0222).
Powell Duffryn House, Adelaide Street, Swansea 51848 (STD code 0792).

NORTHERN REGION
Electrolux Ltd., Altham Lane, Altham, Accrington BB5 5XY
Padiham 74621 (STD code 0282).
For North Western Electricity Board area.

Manchester area. 88 Bury Old Road, Whitefield, Manchester (061-798 9689).

Merseyside & North Wales Electricity Board area.
141 Brook Street, Chester 312038 (STD code 0244).

Yorkshire Electricity Board area. 70 Cross Gates Road, Leeds 608511 (STD code 0532).

Sheffield area. 51 Penistone Road North, Sheffield 338674 (STD code 0742).

SCOTLAND & NORTH EASTERN REGION
Electrolux Ltd., 5 Wellington Street, Glasgow G2 6JB (041-204 0411).
For Scottish Electricity Board areas.

Aberdeen area. 8 Cornhill Arcade, Cornhill Drive, Aberdeen 695761 (STD code 0224).

Cumbernauld area. Westfield Industrial Estate, Cumbernauld 85704 (STD code 023-67).

Dundee area. 119 Hilltown, Maxwell Shopping Precinct, Dundee 22630 (STD code 0382).

Edinburgh area. 4 Lochrin Place, Tollcross, Edinburgh 1232 (STD code 031-229).

Inverness area. Unit 3, Kinmylies, Inverness 223056 (STD code 0463).

Carlisle area. 116 Denton Street, Denton Holme, Carlisle CA2 5HB
Carlisle 44568 (STD code 0228).

Tyne & Wear/Durham areas. 1 Eastbourne Avenue, Gateshead 782381 (STD code 0632).

Teesside/N. Yorks. areas. 49 Mandale Road, Thornaby, Stockton-on-Tees 64848 (STD code 0642).

NORTHERN IRELAND
Electrolux Ltd., 27 Franklin Street, Belfast BT2 8DU, Belfast 27512 (STD code 0232).

UPRIGHT FREEZER TF630,D – A LUX MODEL, MADE IN BRITAIN

This appliance conforms with the requirements of EEC Directive No. 76/889 relating to radio interference.

Electrolux® **ELECTROLUX LTD., LUTON, BEDS., ENGLAND, LU4 9QQ**

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