

**CHEST FREEZER  
CONGÉLATEURS**



**FCFH 53 BW**

**FCFH 103 BW**

**FCFH 183 BW**

**OPERATING AND INSTALLATION MANUAL  
NOTICE D'UTILISATION**

**GB**

**FR**

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# TECHNICAL SPECIFICATIONS

Model		FCFH 53 BW	FCFH 103 BW	FCFH 183 BW			
Volume (gross)	litres	147	271	514			
Volume (net)	litres	143	265	502			
Height without/with roller	cm	87,6/88,3	87,6/88,3	87,6/88,3			
Width	cm	59,5	93,5	160			
Depth	cm	66,5	66,5	66,5			
Weight	kg	35	44	66			
Energy consumpt./24h	kWh	2,3	2,45	5,35			
Freezing capacity	kg/24h	12	15	20			
Hold-over time	hours	18,5	19,5	22			
Rated power	W	140	155	270			

Ⓢ this appliance complies with the following EC Directives:

- 73/23/EEC of 19. 02. 1973 - Low-Voltage Directive

- 89/336/EEC of 03. 05. 1989 (including Amendment Directive 92/31/EEC - EMC Directive.

Some of the models are not available in all countries.

Testing has been carried out in accordance with ISO 5155 regarding the determination of freezer capacity, energy consumption and hold-ovvertime.

Information for test institute: A plan of the positioning of test packages may be obtained directly from the manufacturer.

# SAFETY INSTRUCTIONS

## WARNINGS AND GUIDELINES

These warnings are provided to improve safety, and should be read carefully before installing or using your freezer.

### IMPORTANT

**It is vital that these instructions are kept with the freezer for future use. If the freezer is sold or given to another user, or if you move and leave the freezer behind, you must ensure that the instructions accompany the freezer to enable the next user to use the freezer correctly and read the relevant warnings.**

- This freezer is only intended for the freezing and storage of food.
- This freezer should only be operated by adults. Children must not be allowed to tamper with the control buttons or play with the freezer.
- Changes in the electrical mains system in connection with the installation of this freezer should always be carried out by an authorised electrician or competent person.
- Do not under any circumstances attempt to repair the freezer yourself. Repairs carried out by untrained people may result in personal injury or serious malfunction of the freezer.
- Service of the freezer should be carried out by an authorised service company, and only original spare parts should be used. See under "Guarantee Conditions and Service".
- It is dangerous to alter the freezer specifications, or to change the freezer in any other way.
- Make sure that the freezer is not placed on top of the mains cable.
- Do not re-freeze food once it has been defrosted.
- Observe the recommendations for storage carefully. See under "Helpful Hints".
- This freezer includes components that are heated during operation. Consequently, adequate ventilation must always be provided. If ventilation is insufficient defects may occur, resulting in the loss of food. See under "Installation".
- The inside of the freezer contains pipes through which coolant flows. If these pipes are punctured the freezer may be damaged beyond repair, and food may be lost. Do not use sharp implements to remove frost or ice. Frost can be removed using the enclosed scraper. Do not knock ice off the sides of the freezer, but remove it by defrosting the freezer. See under "Maintenance".
- Do not place drinks in the freezer. Bottles and cans containing carbonic acid or sparkling drinks are particularly prone to explosion, which may damage the freezer.
- This freezer is heavy. Take care when moving it.
- If the freezer is fitted with a lock to prevent tampering by children, the key must always be kept safely out of the reach of children, and far away from the freezer.
- Before disposing of an old freezer, make sure that the lock (if present) no longer works. This is to prevent accidents and avoid the danger of children getting locked inside.
- Ice lollies can cause frostbite if eaten direct from the freezer.
- Your appliance contains an environmental friendly natural gas, isobutane (R600a) as refrigerant, which is nevertheless flammable.
- During transportation and installation of the appliance, be sure that none of the components of the cooling circuit become damaged.
- If any part of the cooling circuit damaged:
  - avoid naked flames and sources of ignition;
  - thoroughly ventilate the room in which the appliance is installed.

## IN THE INTERESTS OF THE ENVIRONMENT:

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

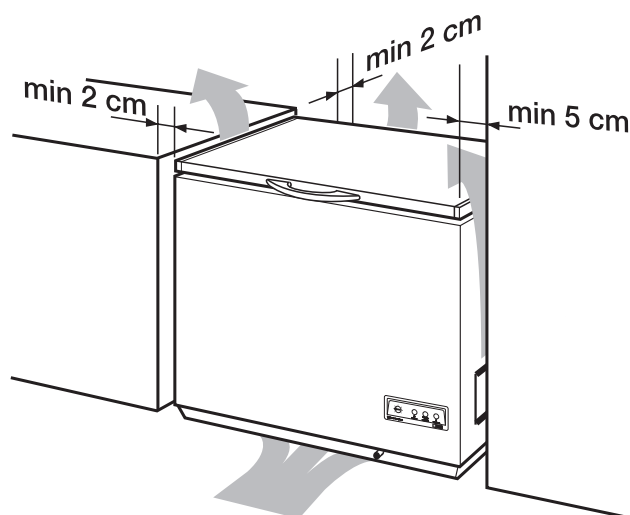
Check with your local Council or Environmental Health Officer to see if there are facilities in your area for collecting the gas from the appliance for recycling. This will help reduce the amount of CFC gas released into the atmosphere.

Help to keep your country tidy - when disposing of an old appliance or a CFC free appliance use an authorised disposal site.

# INSTALLATION

## POSITION

- Place the freezer horizontally on a firm surface, resting on all four plastic feet. Use a wooden block or similar object to compensate for any bumps/holes in the surface.
- The room should be dry and adequately ventilated.  
If the room temperature exceeds 32°C, or falls below freezing point, the freezer will not function as it should.
- Do not place the freezer close to sources of heat, radiators, chimneys, etc., and do not place the freezer in direct sunlight.
- If the freezer has been handled standing on end it should be allowed to stand in normal position for about 12 hours before switching it on.
- Please ensure that when the appliance is installed it is easily accessible for the engineer in the event of a breakdown.



## Appliance Description

### Control Panel

- 1 temperature regulator
- 2 green mains operating light
- 3 fast freeze switch with amber light
- 4 red temperature warning light

### Starting up

- Please clean the appliance interior and all accessories prior to initial start-up (see section: „Cleaning and Care“).
- Insert the mains plug of your chest freezer into the mains supply. Your appliance is then operational.

The **green mains operating light (2)** and **red temperature warning light (4)** show, and the **acoustic temperature warning** sounds.

The green mains operating light indicates operation and must continuously show.

The red temperature warning light tells you that the storage temperature has not yet been attained.

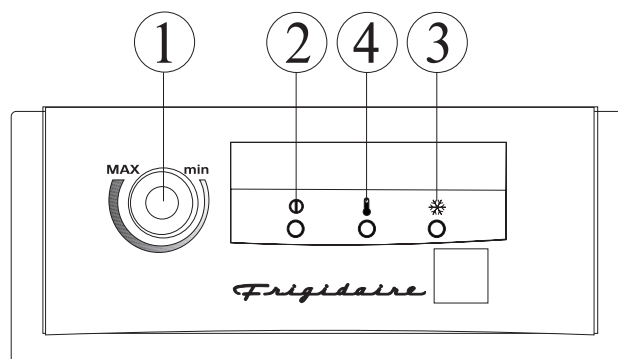
If you additionally operate the **fast freeze switch (3)**, the **amber pilot light in the switch (3)** illuminates, and the refrigerating unit operates in continuous mode.

When the fast freeze switch is pressed, the acoustic temperature warning immediately stops.

If you switch off the **fast freeze switch (3)** when the **red temperature warning light (4)** has gone out, the amber light goes out.

The **red temperature warning light (4)** and **acoustic temperature warning** give an alarm if:

- the storage temperature has not yet been reached (starting up).
- the minimum storage temperature is no longer being maintained (fault).




## INSTALLATION

- large quantities of fresh food have been placed inside.
- the chest lid has been open for too long.

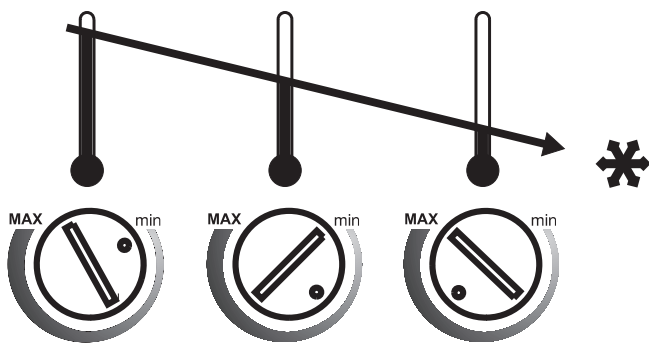
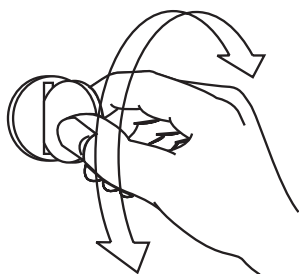
The **red temperature warning light (4)** and **acoustic temperature warning** give no warning:

- if the power supply is interrupted;
- if the thermostat is defective.

 **Important:** Check regularly on the red temperature warning light and on a thermometer placed inside whether the storage temperature is being maintained.

## TEMPERATURE CONTROL

The thermostat ensures that the required temperature is maintained in the freezer. Adjust the temperature by turning the button with a coin that fits the groove. Turning the thermostat button towards no. MAX makes the temperature in the freezer colder, and turning the button towards no. MIN makes the temperature warmer. The correct setting can be found by measuring the temperature of the top package in the middle of the freezer. This should not have a temperature higher than  $-18^{\circ}\text{C}$ .



## Freezing

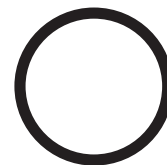
To freeze fresh foods use the small freezing compartment on the right of the dividing partition. This enables you to separate already frozen foods from fresh foods. Always make sure already frozen goods cannot defrost by coming into contact with fresh products. If the freezing compartment is too small you can freeze part of the products in the large storage section on the left of the dividing partition.

### Attention!

Before freezing food the temperature in the freezer must be  $-18^{\circ}\text{C}$  or colder.

Please observe the indicated freezing capacity on the rating plate. The freezing capacity represents the maximum amount of fresh goods that can be frozen within 24 hours. If you freeze goods on several days, one after the other, freeze amounts equal to  $2/3$  to  $3/4$  of the capacity indicated on the rating plate.

Thawed foods which have not been processed further (cooked into meals) may not under any circumstances be frozen a second time.



To freeze the maximum quantity of fresh food quoted on the rating plate press the QUICK FREEZE button 24 hours prior to freezing, or 4 to 6 hours for smaller quantities. The amber fast freeze light illuminates.



The QUICK FREEZE button need not be pressed for freezing small quantities of up to 3 kg.

All foods must be packed air tight prior to freezing, so that they do not dry out or lose their flavour, and so that no transfer of flavour to other frozen goods occurs.

**Caution!** Do not touch the frozen foods with wet hands. Hands can freeze to the goods.

- Place the packed food products into the freezer. Ensure they come into contact with the side walls. Unfrozen goods may not come into contact with already frozen goods, otherwise the frozen goods may start to thaw.
- If more products have to be frozen, keep on the fast freeze switch - otherwise switch the fast freeze function off about 24 hours after inserting the food products, for smaller quantities earlier.

### Tips:

- The following are suited for the packaging of frozen goods:
  - freezer bags and polyethylene wraps;
  - special cans for frozen goods;
  - extra-thick aluminium foil
- The following are suitable for closing bags and foil: plastic clips, rubber bands or adhesive tape.
- Before closing press out the air from the bags and foil, as air makes the frozen products dry out more easily and wastes space.
- Make flat packages, because these freeze more quickly.
- Do not fill cans for frozen goods to the brim with liquid or paste-like goods, because liquids expand during freezing.

# HOW TO USE

## PACKAGING AND POSITIONING

- Food must be cold before freezing (no more than room temperature).
- Food must be packed in airtight and moisture-proof packaging to prevent it from drying out.
- Place fresh food for freezing close to the cold sides of the freezer, making sure that it is not in contact with the frozen food already in the freezer.
- Never fill the freezer to more than 5 mm below the top edge.

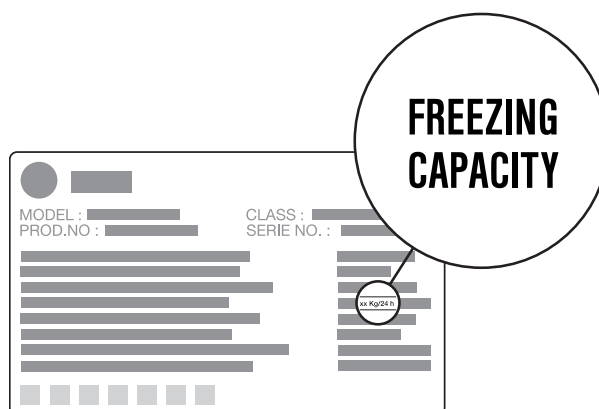
See under "Helpful hints".

## CAPACITY

The freezing capacity of the freezer is stated in the data plate (kg/24 hours). Do not exceed the amount stated - if you do, the freezing time will be extended. The data plate is located inside the lid.

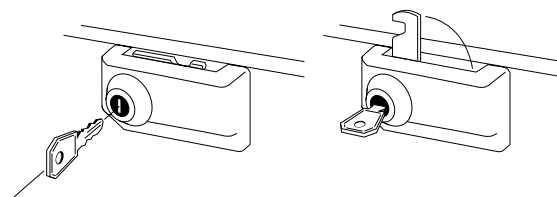
### IMPORTANT

The freezing capacity stated can be utilised to the full occasionally to freeze large amounts of fresh food. However, if the freezer is filled with large amounts of food for freezing every day, the capacity stated is reduced by about one-third.



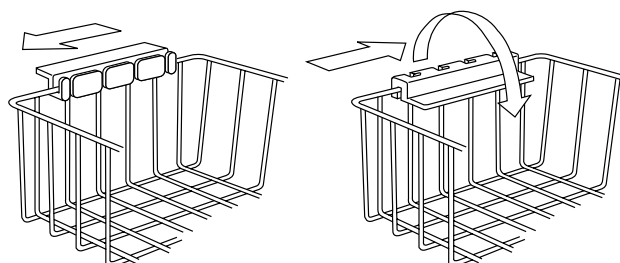
## LOCK

(Not a standard accessory for all models.) The lock works as shown in the drawings. Remember to keep the key out of the reach of children.



## BASKETS

The baskets are designed for the storage of food which has already been frozen. The handles can be placed in two positions, as shown in the drawings. The baskets can either be placed inside the freezer or hung on the edge of the casing.



## HELPFUL HINTS

### STORAGE

Frozen food can be stored anywhere inside the freezer, but should be kept at least 5 mm below the top edge.

Never exceed the maximum storage time for purchased frozen food.

When you buy frozen food, make sure that it has been stored at the correct temperature. Do not buy products which have wet or damaged packaging.

Place purchased products in your freezer as quickly as possible. We recommend using an insulated bag to bring such products home with you.

Never place bottles, warm objects, or fizzy drinks in the freezer.

### FREEZING

Only use fresh food of the best quality. Cool hot dishes to room temperature as quickly as possible before placing them in the freezer.

Wrap food carefully in freezer foil, or use the special freezer boxes or bags which are on the market. Divide food into small portions before freezing - this ensures that freezing is more rapid, and means that you only need to defrost the amount needed for immediate consumption.

Remember that defrosted food must not be re-frozen.

However, dishes which have been made using defrosted food may be frozen.

Mark the freezer packaging with the date of freezing. We recommend keeping a record of the contents of your freezer.

If freezing is too slow, the quality of the food being frozen deteriorates. Consequently, do not freeze larger amounts than stated in the freezer's data plate. If you wish to freeze

food several days in a row, the maximum freezing capacity stated per day is reduced by about one-third.

As far as possible, keep the lid closed during freezing. If you know nothing about home freezing, we recommend that you purchase a book containing advice and guidelines.

### DEFROSTING

In general food should not be defrosted at room temperature, since this increases the risk of bacteria growth. It is best to defrost large portions of meat or poultry in the refrigerator, and this also applies to food which is to be consumed as it is (e.g. fruit, butter and sliced meat).

Small portions of food can be cooked straight from the freezer. A good number of ready-to-cook dishes can also be cooked without defrosting. Always observe the instructions on product packaging.

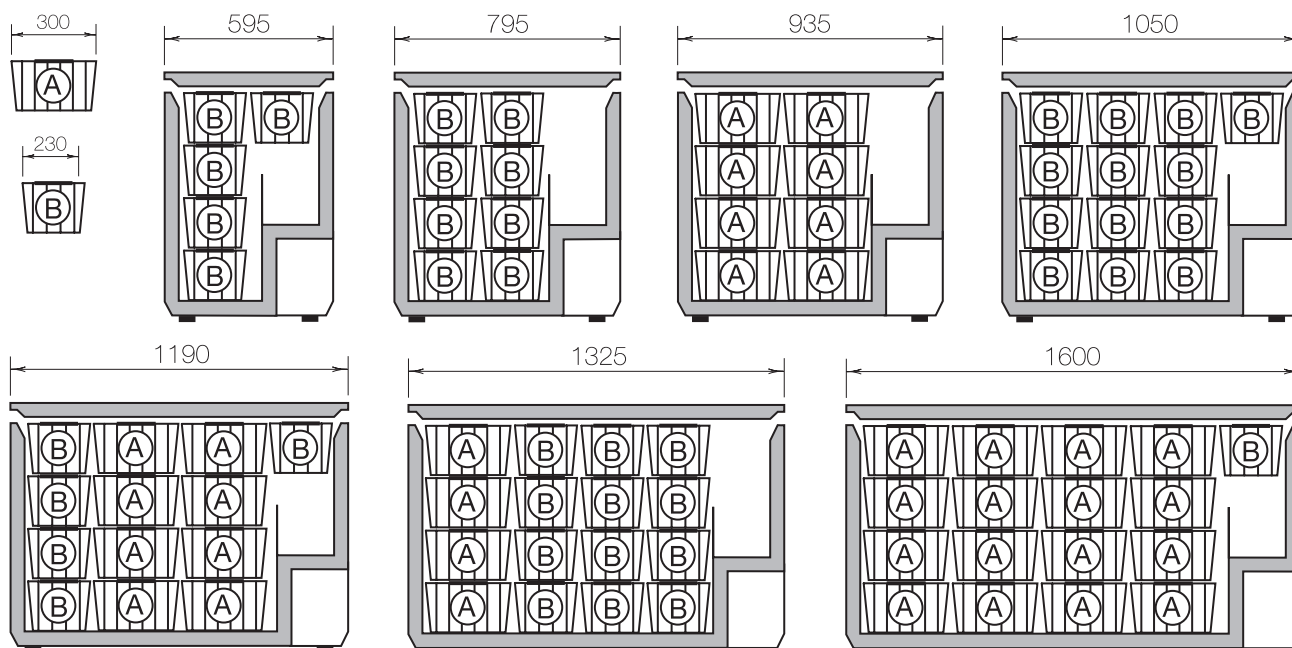
Bread tastes good when defrosted in a moderate oven. Microwave ovens can be used for the rapid defrosting of most frozen foods. Observe the instructions for use of the microwave oven concerned.

### ACCESSORIES

Spare baskets can be obtained from your local Service Centre.

The illustrations on this page show how many baskets can be placed in the various freezer models.

Measure the length of your freezer and find the appropriate illustration. The number above each illustration indicates its length in millimetres.



## MAINTENANCE

### DEFROSTING

The formation of frost on the inside of freezers cannot be avoided. Frost is formed when moisture contained in the air comes into contact with the cold surfaces of the freezer.

Consequently, the lid should only be opened when necessary, and it should never be left open.

A thin layer of ice or frost does not affect the function of the freezer adversely, and can be removed carefully using the scraper provided.

#### IMPORTANT

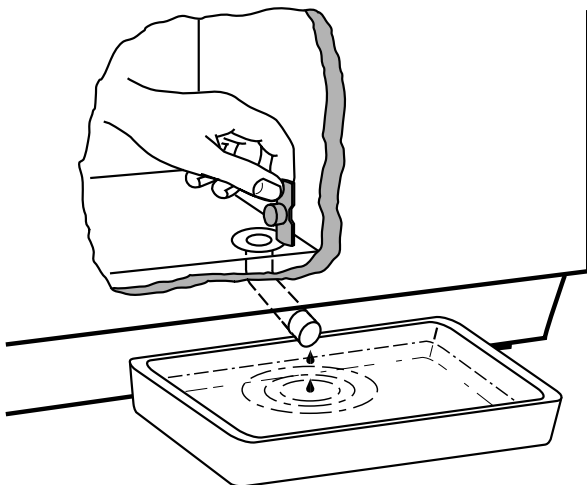
**Never use a knife or any other sharp implement to remove frost.**

When the frost or ice layer is 10-15 mm thick, the freezer should be defrosted. We suggest that you defrost your freezer when there is little or no food inside.

Switch off the current. Remove the contents of the freezer, wrap them in newspapers, and leave them in a cold place.

The speed of defrosting can be increased by placing one or more bowls of hot (not boiling) water inside the freezer and closing the lid. Open the lid after a while, and remove the layer of ice carefully.

The defrost water can be collected in the partition wall as shown in the drawing.



Do not try to speed up defrosting by using anything other than hot water, since this may damage the freezer. After defrosting, clean the inside of the freezer.

#### IMPORTANT

**Remember to replace the plug in the drip water drain.**

### HOW TO CLEAN YOUR FREEZER INSIDE

Remove the plug from the mains socket, and remove all loose accessories before cleaning the freezer.

The best time to clean your freezer is after defrosting and before the electricity supply is connected again.

Use a damp cloth to clean your freezer. Use hot water, and a mild, non-aromatic cleaning agent.

After cleaning the freezer, clean the basket/baskets before replacing them.

#### IMPORTANT

**Never use strong cleaning agents, scouring powder or strongly aromatic cleaning agents to clean your freezer inside, since this will damage the inside and leave a strong smell.**

### EXTERNAL CLEANING

Wash the outer cabinet with warm soapy water. Do NOT use abrasive products.

### WHEN NOT IN USE

- Disconnect the appliance from the electricity supply.
- Remove all goods from the freezer.
- Clean the freezer as described above.
- Leave the lid slightly open.



## IF SOMETHING DOES NOT WORK

### IF YOUR FREEZER DOES NOT FUNCTION SATISFACTORILY

Check the following before calling for service staff:

Defect:	Check if:	Possible cause:	Action:
Freezer not cold enough	Green light not on	Plug not connected correctly	Check plug and socket
		Defect in switch or fuse	Check fuse, call electrician
		Power failure	Wait until current returns
	Green and red light on	Fresh food recently placed in freezer	Wait a couple of hours
		Lid open too long	Wait a couple of hours
	Green light on, red light not on	Thermostat set too warm	Set thermostat colder
Lot of frost and ice formed		Defrost freezer	
Freezer too cold	Yellow light on	"Super" function active	Press "Super" button out
	Yellow light not on	Thermostat set too cold	Set thermostat warmer
Too much frost formed	Lid does not close completely	Lid in contact with goods in freezer	Re-arrange goods, check that lid closes correctly
	Lot of moisture in the room	Moisture from washing machine, tumble-dryer, etc.	Move freezer to a room with less moisture, or air regularly
	Goods packed poorly The pressure equalisation valve does not close appropriately.	Lot of moisture from goods Some pollution has got into the valve.	Re-pack goods, see under "How to use" The valve must be blown through from the airing outlet in the rear wall.

If you are still unable to solve the problem, summon the assistance of authorised service staff.

Do not take any other steps. Incorrect procedure may cause personal injury or lead to additional defects.

It is quite normal for the freezer to seem warm on the outside occasionally, owing to the heat generated by the freezing process. This heat also helps to prevent the formation of moisture on the outside of the appliance which could cause rust.

If the freezer has been switched off briefly, the compressor may not start immediately when the current is re-connected. This is quite normal.

### IN THE CASE OF A POWER FAILURE OR BREAKDOWN

The hold-over period mentioned in the "Technical Specification" section of this book refers to an estimated time the freezer temperature will take to rise to an unacceptable level for keeping frozen foods.

Providing the period of power failure or breakdown does not exceed the hold-over period there will be no risk of damage to the frozen food, providing you do not open the lid during this period.

If the freezer is only half full or the lid is opened this will reduce the hold-over time.

After the breakdown period you are recommended to check the condition of food to ensure it has not started to thaw. Frozen food must NOT be re-frozen once it has thawed out. The following guidelines should assist you.

**Ice cream:** Once thawed should be discarded.

**Fruits & Vegetables:** If soft should be cooked and used up.

**Breads & Cakes:** Can be re-frozen without danger.

**Shellfish:** Should be refrigerated and used up quickly.

**Cooked Dishes:** ie. casseroles should be refrigerated and used up.

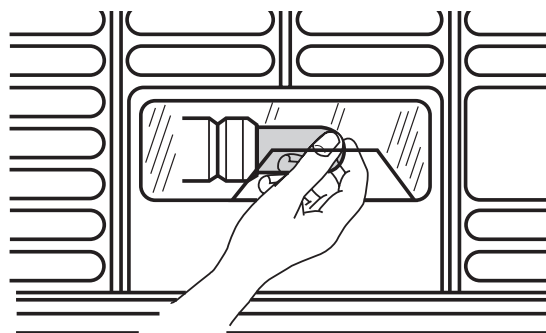
**Large Pieces of Meat:** Can be re-frozen providing there are still ice crystals remaining within them.

**Small Joints:** Should be cooked and can then be re-frozen as cooked dishes.

**Chicken:** Should also be cooked and re-frozen as a cooked dish.

### HOW TO CHANGE THE BULB

Before changing the bulb, isolate the appliance from the electricity supply. Unscrew the bulb, and replace it with a new bulb (max. 15W). Then reconnect the electricity supply. Extra bulbs are available from your local Zanussi Service Force Centre.



## ELECTRICAL CONNECTION

*Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.*

*This appliance must be earthed.*

**The manufacturer declines any liability should these safety measures not be observed.**

### **Electrical Requirements**

Before switching on, make sure the electricity Supply voltage is the same as that indicated on the appliance rating plate.


If the European plug is unsuitable for your sockets, the plug should be removed (cut-off in the case of a moulded-on plug) and an appropriate plug fitted.

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

Green and Yellow: Earth

Blue: Neutral

Brown: Live

The wire coloured green and yellow must be connected to the terminal marked with the letter "E" or by the earth symbol  or coloured green and yellow.

The wire coloured blue must be connected to the terminal "N" or coloured black.

The wire coloured brown must be connected to the terminal marked "L" or coloured red.

Upon completion there must be no cut, or stray strands of wire present and the cord clamp must be secure over the outer sheath.

# GUARANTEE CONDITIONS AND SERVICE

## 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.

We, Zanussi Ltd., undertake 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.

Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

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 of 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 further. Sight of your purchase receipt will be required by them.



Subject to alterations