



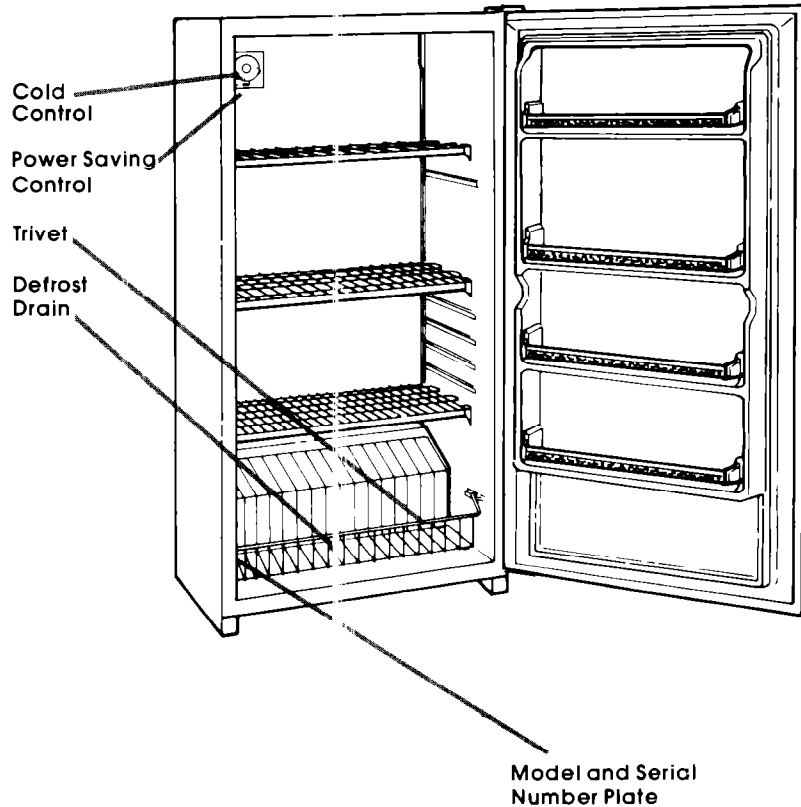
UPRIGHT FREEZER
EV130FXK

Use and Care Guide

Safety First

Child entrapment, and suffocation, are not things of the past. Junked or abandoned freezers are still dangerous...even if they will "just sit in the garage a few days."

If you are getting rid of your old freezer, do it safely. Please read the enclosed safety booklet from the Association of Home Appliance Manufacturers. Help prevent accidents.



Copy Your Model Number and Serial Number Here

When you need service, or call with a question, have this information ready.

1. **Complete** Model and Serial Numbers (see location of plate on front page).
2. Purchase date from sales slip.

Copy this information in these spaces. Keep this book, your warranty and sales slip together in a handy place.

Model Number

Serial Number

Purchase Date

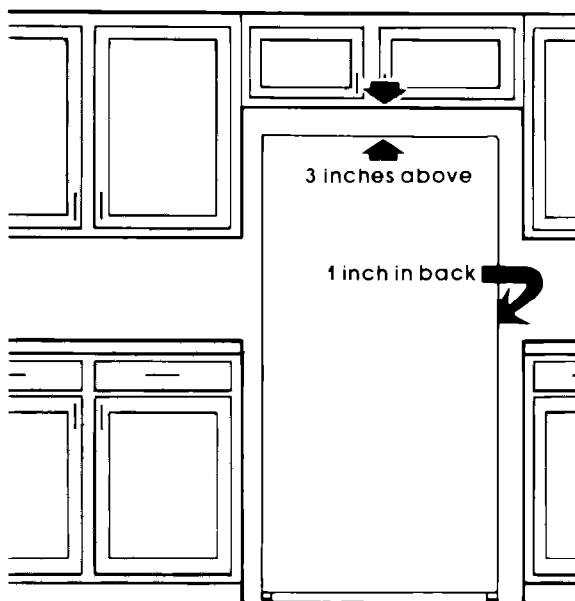
Service Company and Telephone Number

Before you plug it in

Before using your freezer, you are personally responsible for making sure that it...

- is installed and leveled on a floor that will hold the weight, and in an area suitable for its size and use.
- is connected only to the right kind of outlet, with the right electrical supply and grounding. (Refer to your "Electrical Requirements and Grounding Instructions.")
- is used only for jobs expected of home freezers.
- is not near an oven, radiator or other heat source.
- is properly maintained.
- is in a dry sheltered place.
- is used in an area where the room temperature will not exceed 110 F (43.3 C).
- is not run where there are explosive fumes.
- is not used by children or others who may not understand how it should be used.
- is not loaded with food before it has time to get properly cold.

Install Properly...



1. Check the strength of the floor. It should hold the weight of fully loaded freezer.
2. **Pick a safe place, indoors, away from inflammables such as gasoline.**
3. Allow at least 3 inches (7.5 cm) air space on top of freezer; 1 inch (2.5 cm) at back between condenser and wall and 1/2 inch (1.25 cm) at each side.
4. The four bolts that held your freezer in the shipping crate are designed to be leveling legs. Screw them far enough into the bolt holes in the four corners of the bottom of the freezer so the freezer stands about 1 inch (2.5 cm) off the floor.

Remove Sales Labels...

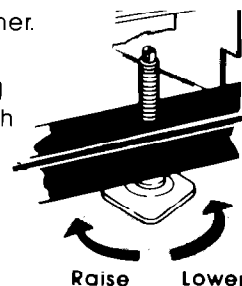
Remove the Consumer Buy Guide label and any inside labels before using the freezer. Remove any left over glue with rubbing alcohol.

Note: DO NOT REMOVE the Tech Sheet fastened underneath cabinet.

Level Freezer...

so that door will stay open at any position.

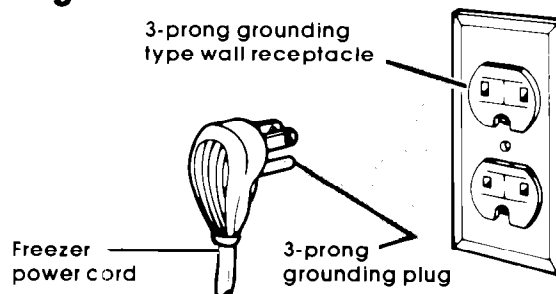
1. Starting with door hinge side, turn left to raise corner.
2. Turn right to lower corner.
3. Check with level.
4. After freezer is loaded with food, recheck with level.



Clean It...

Clean your freezer before using it. See cleaning instructions on page 4.

Plug It In...



Recommended Grounding Method

A 120 Volt, 60 Hz., AC only, 15 ampere fused electrical supply is required. It is recommended that a separate circuit serving only this appliance be provided. **The receptacle should not be controlled by a wall switch or pull chain.**

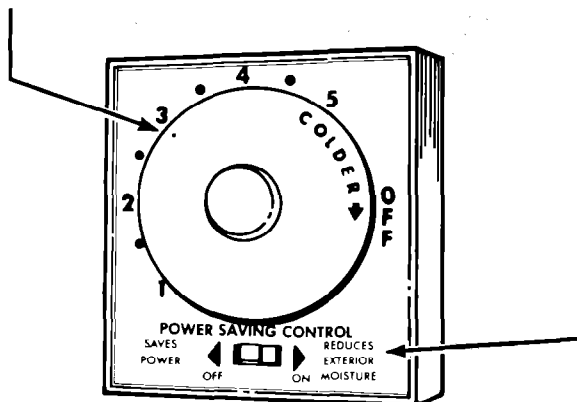
Do not use an extension cord.

See individual electrical requirements and grounding instruction sheet in your literature package.

Using your freezer

Setting the Cold Control...

To start, turn control to the middle of the dial. This setting will maintain zero zone temperatures under normal operating conditions.



Adjusting Cold Control...

- Turn control to higher number for colder temperatures.
- Turn to lower number for less cold temperatures.

Cooling Freezer First...

- Allow freezer to cool 6 to 8 hours before filling with **frozen food**.
- Let it cool overnight before adding large amounts of **unfrozen food**.
- Frost will form on the shelves. It will form first and be heavier on the top shelves.

Note: When freezer is first started the compressor will run constantly until the cabinet is cooled. It may take up to 6 to 8 hours or longer, depending on room temperature and the number of times the freezer door is opened.

After the cabinet is cooled the compressor will turn on and off as needed to keep freezer at proper temperature.

The Power Saving Control...

operates electric heaters. These heaters help prevent moisture from forming on the outside of the freezer when humidity is high.

- Use the OFF setting when humidity is low to save electricity.
- Use ON only if moisture forms on outside of freezer.

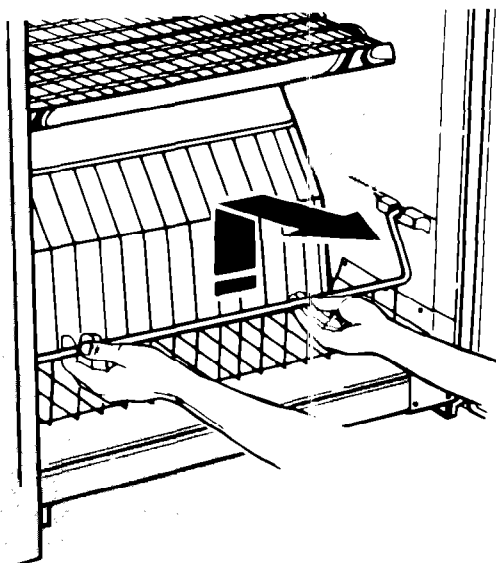
Bottom Trivet...

To remove:

- Lift up, then pull out.

To replace:

- Set in bottom of freezer.
- Push into place.



Lift up
Then out

BEFORE USING YOUR FREEZER

USING YOUR FREEZER

Cleaning your freezer

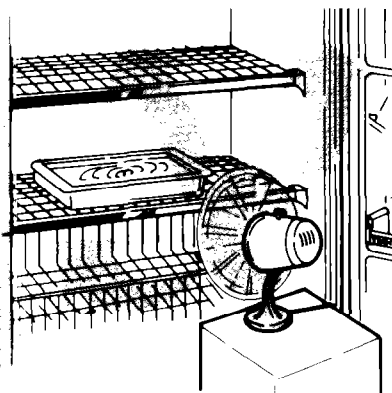
This freezer should be cleaned when frost has built up to about 1/4 inch (6 mm) thickness. Complete defrosting and cleaning should be done at least once a year. In high humidity areas, a freezer may need more frequent defrosting.

To clean:

1. Turn Cold Control to OFF.
2. Unplug power cord.
3. Place a shallow pan on floor under drain hole in bottom of freezer.
4. Take out all food and removable parts.

Note: Wrap frozen foods and packages in several layers of newspaper and cover with blanket. Food will stay frozen several hours.

5. Place pans of hot water inside freezer to speed melting of frost. Keep door open. Ice can be removed in large pieces as it melts. Direct air from electric fan into freezer to speed defrosting.



6. Clean freezer according to the following directions.

After defrosting:

1. Remove shallow pan from underneath freezer.
2. Plug in power cord.
3. See directions for "Setting the Cold Control," page 3.

Part	What to use	How to clean
Removable parts (trivet)	Mild detergent and warm water	<ul style="list-style-type: none"> • Wash with warm water and a mild detergent. • Rinse and dry.
Outside	Sponge, cloth or paper towel; mild detergent, warm water	<ul style="list-style-type: none"> • Wash with warm water and a mild detergent. • Rinse and dry. • Do not use abrasive or harsh cleansers.
	Waxing is recommended in high humidity areas. Use a good auto paste wax or an appliance wax on painted metal surfaces. Do not use on plastic because it may damage these parts.	
Inside walls	Plastic scraper, pans of hot water, electric fan, sponge or towel, baking soda, warm water	<ul style="list-style-type: none"> • Use plastic scraper to remove frost. • Place pans of hot water in freezer with door open to speed melting. Directing air from an electric fan into the freezer will also help. • Wash with solution of 2 tablespoons (26 g) baking soda to 1 quart (.95L) warm water. • Rinse and dry.
	DO NOT USE an ice pick, knife or other sharp-pointed tool or any type of electric defroster to defrost freezer. They can cause damage to the liner and interior parts.	
Door liner and gasket	Sponge, soft cloth or paper towel; mild detergent, warm water	<ul style="list-style-type: none"> • Wash with mild detergent and warm water. • Rinse and dry.
	DO NOT USE cleaning waxes, concentrated detergents, bleaches or cleansers containing petroleum on plastic parts.	
Condenser coil	Vacuum cleaner; use brush attachment	<ul style="list-style-type: none"> • Pull freezer out. • Clean dust and lint from condenser (every 2 to 3 months).

Freezing food in your freezer



When freezer has cooled to a safe storage temperature, it may be loaded with **frozen food**.

When you plan to freeze **unfrozen food**, see the following chart for the amount to freeze at **one time**.

POUNDS OF FOOD TO FREEZE AT ONE TIME

Size of Freezer	Meat or Fish	Vegetables or Fruit
13 cu. ft. (368 L)	26 lbs. (11.7 kg)	39 lbs. (17.5 kg.)

These amounts are based on USDA recommendations. If too many packages of unfrozen food are packed at one time into the freezer, the rate of freezing is too slow. Poor quality products result.

Packaging and Sealing Food...

Airtight packaging is important in freezing foods. Containers and wrappings should be moisture and vapor-proof and packages should be sealed carefully to keep moisture in and air out.

Rigid polyethylene (plastic) containers with tight-fitting lids, straight-sided canning/freezing jars, heavy-duty aluminum foil, plastic-coated paper and non-permeable plastic wraps (such as saran) are recommended. Note: Heat-sealed boiling bags are easy to use and can be used by themselves or as carton liners.

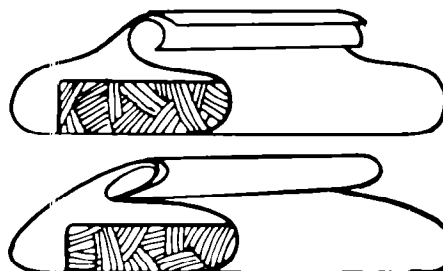
Freezer burn can result if food is not properly wrapped. When this happens food dehydrates and is of poor quality.

To wrap foods

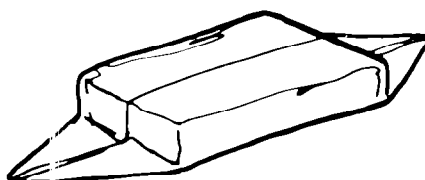


1. Cut sheet of wrapping material about

one-third longer than distance around food to be wrapped. Place wrapping sheet on flat surface with food in center of sheet.



2. Bring front and back of wrapping together and fold in toward food, making at least two one-inch (2.5 cm) folds until food fits tightly against wrapping.



3. Crease ends close to food to eliminate air pockets.



4. Press all air from package. Fold each end over twice. Make sure fold is tight and fasten against end of package with freezer tape.

NOTE: When packaging meats that have not been boned, pad sharp edges with extra wrap or use stockinette to protect against tearing or puncturing.

See booklet, "How to Preserve Foods the Modern Way with Your WHIRLPOOL Freezer," for complete information and tips on home freezing.

Loading...

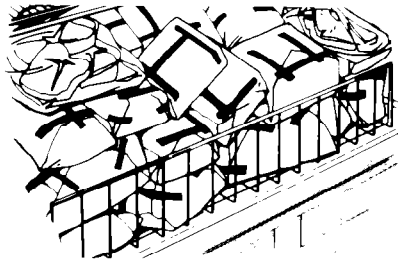
- Before freezing large quantities of food, turn Cold Control to highest position and let freezer operate for several hours.
- To speed freezing, lay packages in a single layer so each rests on the freezing surface of a shelf. Leave space between packages.

Continued next page

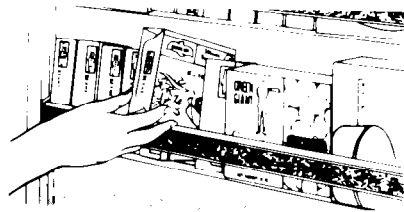
3. Add more unfrozen food after first load is frozen (approximately 18 to 24 hours).
4. After all food is frozen, return Cold Control to the usual setting.

Storing frozen food...

After food is frozen, stack packages anywhere in the freezer. Packages should not extend beyond the shelf edge or they may keep the door from closing and sealing properly.



Trivet – Store heavy and bulky packages here. Trivet should be in place at all times for proper air circulation.



Door storage – Store packages on the door shelves behind the retaining bar.

Energy Saving Tips...

- Check door gasket and level freezer to assure a good door seal.
- Keep door openings to a minimum. Remove several items at one time. Keep contents organized to eliminate searching.
- Fill to capacity. Follow recommended procedures for freezing foods.
- Set Cold Control to provide temperatures around 0°F (-22°C). There is no need to store foods below 0°F.
- Clean condenser coils frequently.
- Do not let frost build up to more than ¼ inch (6 mm) thick. Efficiency is reduced.
- Keep Power Saving Control on OFF when humidity is low.

Vacation and moving care



Vacations...

Arrange for someone to make regular checks of your freezer to make sure it is operating and electricity has not been interrupted.

Shutting off and moving...

If freezer is shut off for more than 24 hours:

1. Remove and store all food.
2. Unplug freezer.
3. Clean thoroughly. See "Cleaning your freezer," page 4.
4. Block door open for air circulation. Turn lock to locked position with door open. Place blocks between door and cabinet and tape in place with self-adhesive filament tape.

If you move the freezer:

- Remove shelves and trivet.
- Do not place objects inside of cabinet.
- Level properly to insure good door seal.

CAUTION: To help prevent accidents, do not allow children near the freezer when the door is blocked open.

To restart freezer, see "Using your freezer," page 3.

If you need service or assistance, we suggest you follow these four steps:

1. Before calling for assistance...

Performance problems often result from little things you can find and fix yourself without tools of any kind.

If electricity goes off:

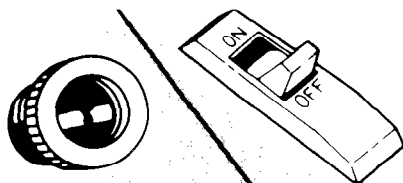
Learn how long power will be off by calling the power company.

- If service is to be interrupted 24 hours or less, keep freezer closed. Most food will stay frozen.
- If service is to be interrupted longer than 24 hours, do this:
 1. Remove all frozen food and store in a frozen food locker. Or...
 2. Place dry ice on top of food, using as large pieces as possible. Protect your hands with gloves when using dry ice.
 3. If neither food locker storage or dry ice is available, use or can perishable food at once.
- The length of time food will stay frozen depends on several factors. For instance: a full freezer will remain cold longer than a freezer only partially filled. And a freezer full of meat will stay cold longer than a freezer filled with baked goods. Also, if the food still contains ice crystals, it may be safely refrozen, although the quality and flavor may be affected. Use this food as soon as convenient. If the condition of the food is poor or is in any way questionable, it is wise to dispose of it.

If freezer stops running:



- Check to see if power cord is plugged into the outlet.
- Check fuse box or circuit breaker.



- Check electric company for a power failure.
- Be sure COLD CONTROL is turned on.

If compressor seems to run too long:

- Check to see that condenser, located on back of freezer, is free of dust and lint.
- On hot summer days or if room is hot, compressor will run longer to provide correct amount of cooling.
- If large amounts of unfrozen food have been put into the freezer, compressor will run longer.
- Check to see that there is enough air circulation space above and in back of freezer.

2. If you need assistance* ...

Call the Whirlpool COOL-LINE® service assistance telephone number. Dial free from:

Continental U.S. (800) 253-1301
 Michigan (800) 632-2243
 Alaska & Hawaii (800) 253-1121

and talk with one of our trained Consultants. The Consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

3. If you need service* ...



Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians are trained to fulfill the product warranty and provide after-

warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES—HOUSEHOLD—
MAJOR—SERVICE & REPAIR

ELECTRICAL APPLIANCES—
MAJOR—REPAIRING & PARTS

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

OR

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

OR

WASHING MACHINES, DRYERS
& IRONERS—SERVICING

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

4. If you have a problem* ...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our Consultants, or if you prefer, write to:

Mr. Guy Turner, Vice President
Whirlpool Corporation
Administrative Center
2000 US-33 North
Benton Harbor, MI 49022



If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.



FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts

will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.



Benton Harbor, Michigan. Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-in Ovens and Surface Units, Ranges, Microwave Ovens, Compactors, Room Air Conditioners, Dehumidifiers, Central Heating and Air Conditioning Systems.