



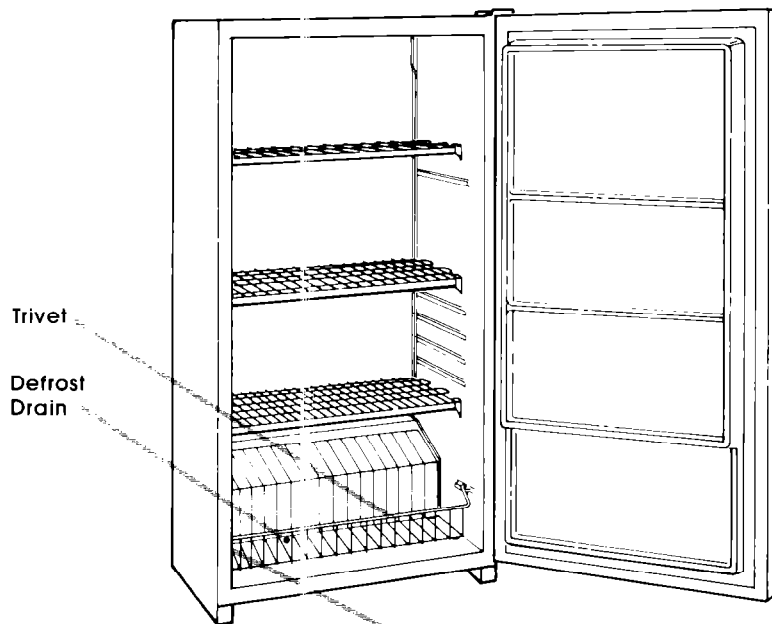
UPRIGHT FREEZER
Model EV150LXK

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 (or date installed).

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

Model Number

Serial Number

Purchase / Installation Date

Service Company and Telephone Number

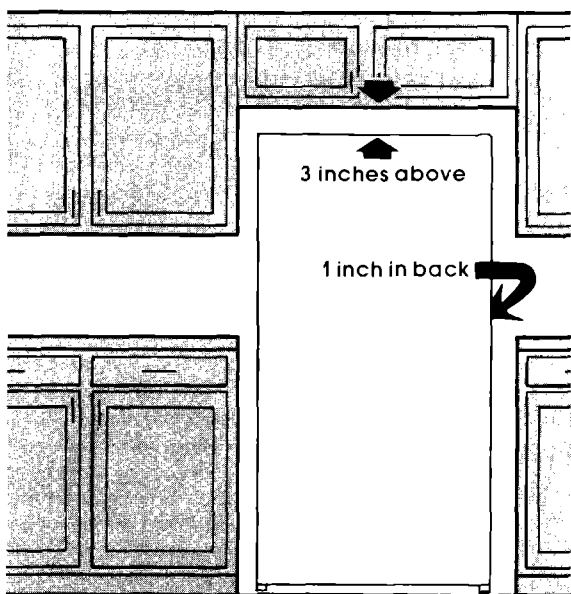
Before you plug it in

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.
- 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.

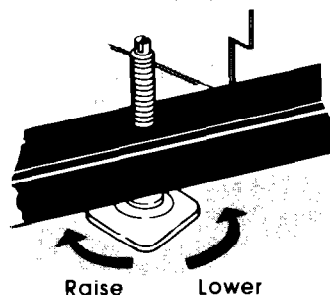
Install Properly...



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 and 1 inch (2.5 cm) at back between condenser and wall.
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.

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.

Remove Sales Labels...

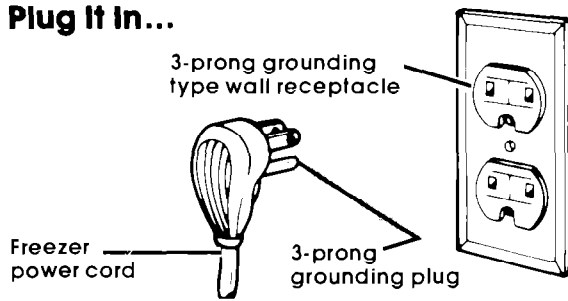
Remove the Consumer Buy Guide label and any inside labels before using the freezer. Remove any left over glue with rubbing alcohol.

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

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.

BEFORE USING YOUR FREEZER

Using your freezer

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.

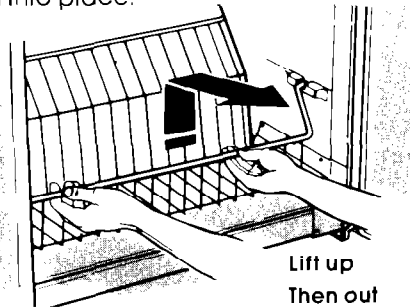
Bottom Trivet...

To remove:

- Lift up, then pull out.

To replace:

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



USING YOUR FREEZER

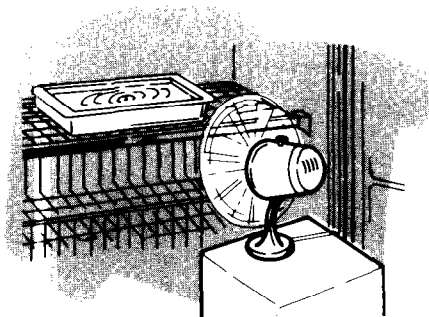
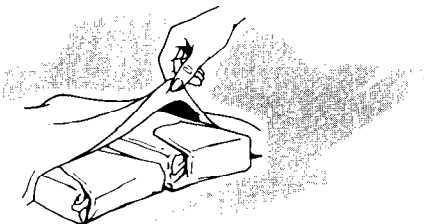
Cleaning your freezer

This freezer should be cleaned when frost has built up to about $\frac{1}{4}$ 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. Unplug power cord.
2. Place a shallow pan on floor under drain hole in bottom of freezer.
3. 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.



4. 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.
5. Clean freezer according to the following directions.

After defrosting:

1. Remove shallow pan from underneath freezer.
2. Plug in power cord.

CLEANING YOUR FREEZER

Part	What to use	How to clean
Removable 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	<ul style="list-style-type: none"> • Wash with warm water and a mild detergent. • Rinse and dry. • Do not use abrasive or harsh cleansers. <div data-bbox="559 343 1399 440" style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>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.</p> </div>
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. <div data-bbox="559 788 1399 884" style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>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.</p> </div>
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. <div data-bbox="559 1010 1399 1078" style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>DO NOT USE cleaning waxes, concentrated detergents, bleaches or cleansers containing petroleum on plastic parts.</p> </div>
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
15 cu. ft. (430 L)	30 lbs. (13.5 kg)	45 lbs. (20.25 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...



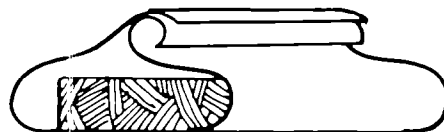
Airtight packaging is important in freezing foods. Containers and wrappings should be moisture and vapor-proof and packages should be sealed carefully to keep moisture in and air out.

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

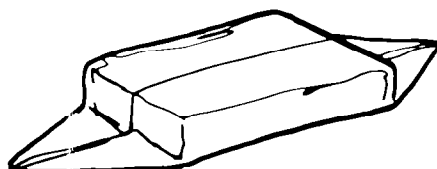
To wrap foods:



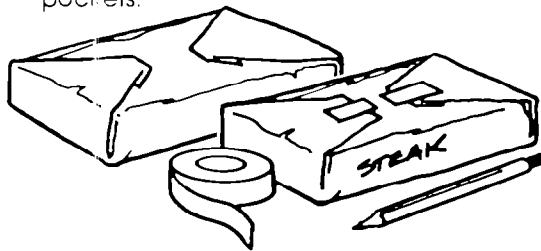
1. Cut sheet of wrapping material about one-third longer than distance around food to be wrapped. Place wrapping sheet on flat surface with food in center of sheet.



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.

Use heavy-duty aluminum freezer foil, kraft paper with cellophane bonded to it, special freezer bags, jars, cartons and freezer sealing tape for packaging your food items. You'll find them at the supermarket or freezer dealer.

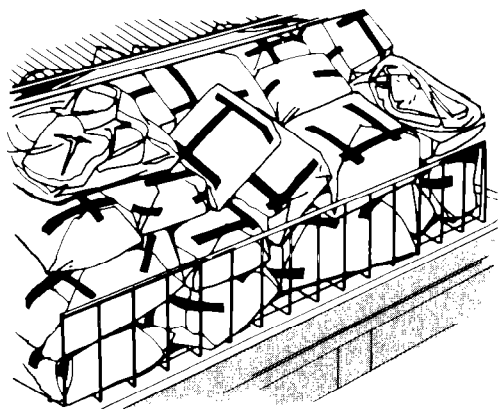
See booklet, "How to Preserve Foods the Modern Way with Your WHIRLPOOL Freezer," for complete information and tips on home freezing.

Loading...

1. To speed freezing, lay packages in a single layer so each rests on the freezing surface of a shelf. Leave space between packages.
2. Add more unfrozen food after first load is frozen (approximately 18 to 24 hours).

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.

Energy Saving Tips...

- Check door gasket and level freezer to assure a 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.
- Clean condenser coils frequently.
- Do not let frost build up to more than 1/4 inch (6 mm) thick. Efficiency is reduced.

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. Place blocks between door and cabinet for air circulation. Tape in place with self-adhesive filament tape.

If you move the freezer:

- Remove trivet.
- Do not place objects inside 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 help, we suggest you follow these three steps:



1. Before calling for service:

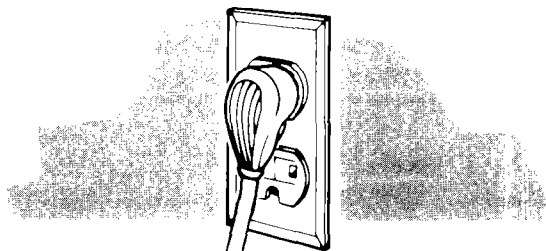
Performance problems are sometimes caused by little things you can correct without tools. Before you call for service, check this list.

If electricity goes off:

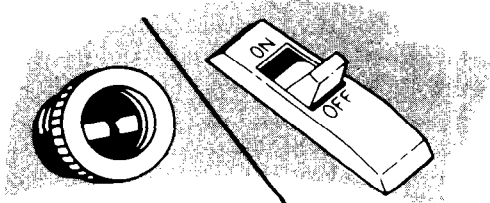
Learn how long power will be off by calling the power company.

- 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.



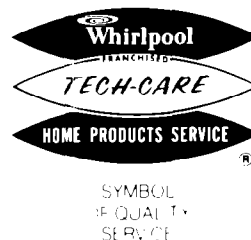
- Check fuse box or circuit breaker.

- Check electric company for a power failure.

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 service®:



If your WHIRLPOOL® appliance ever needs service anywhere in the United States, help is just a phone call away ...to your nearest Whirlpool franchised TECH-CARE® service representative.

Whirlpool maintains a nationwide network of franchised TECH-CARE service companies to fulfill your warranty and provide after-warranty service and maintenance to keep your WHIRLPOOL appliance in peak condition.

You'll find your nearest TECH-CARE service company listed in your local telephone book Yellow Pages under APPLIANCES – HOUSEHOLD – MAJOR – SERVICE & REPAIR. **Should you not find a listing, dial the Whirlpool COOL-LINE® service assistance toll-free telephone number:**

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

If you move...To make sure that your appliance is correctly installed and to insure its continued satisfactory operation, please telephone your nearest TECH-CARE® service company for installation or to get the name of a qualified installer. (Installation cost will, of course, be paid by you.)

Helpful hints...You can help your TECH-CARE service representative give you faster service if you include the model and serial number of your appliance when requesting service. Also, retain your sales slip and warranty to verify your warranty status.



Remember... Your TECH-CARE service representative is specially trained in the expert repairing and servicing of your WHIRLPOOL appliances. He can help you maintain the quality originally built into your WHIRLPOOL appliance. So why not take the time, now, to look up his telephone number and jot it down in the space provided on the cover.

3. If you have a problem*:

Call Whirlpool Corporation in Benton Harbor at the COOL-LINE service assistance telephone number (see Step 2) or write:

Mr. Guy Turner, Vice President
Whirlpool Corporation
Administrative Center
2000 U.S. 33 North
Benton Harbor, Michigan 49022

If you must call or write, please provide: your name, address, telephone number, type of appliance, brand, model, serial number, date of purchase, the dealer's name, 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.

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