

**Installation and Use of  
Upright Freezer  
MODEL TF465A**

**SAFETY NOTE – IF THIS APPLIANCE IS REPLACING AN OLD REFRIGERATOR OR FREEZER WHICH IS GOING TO BE SCRAPPED, REMOVE THE DOOR OR LID BEFORE DISPOSAL TO PREVENT CHILDREN FROM BECOMING TRAPPED INSIDE.**

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 can be transferred to the opposite side to reverse the door hang. Instructions for doing this are given on pages 6 and 7.

## 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. The drawer at the bottom simply pulls forward.

Your 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 'duet' larder-refrigerator. (The sides should not touch each other, — a small gap must be left between the two cabinets). A special joining kit is available for side-by-side installation to make a neat assembly.
3. Placed under a work-surface — provided that a minimum clearance of 25mm (1") is left over the top of the freezer for ventilation, or
4. Stacked with a 'duet' larder-refrigerator to form a combined fridge/freezer unit. A stacking kit 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 sources of direct heat.

The freezer will be quite heavy when loaded and it must therefore be stood on a firm, sound floor, and should be level. Before use, carefully adjust the level by screwing out or in the hexagon headed level adjusters 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 clearance of at least 25mm (1") 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


## Connecting to the Mains

The cooling system is fitted with a 220V (nominal) motor which is suitable for use on 220 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.

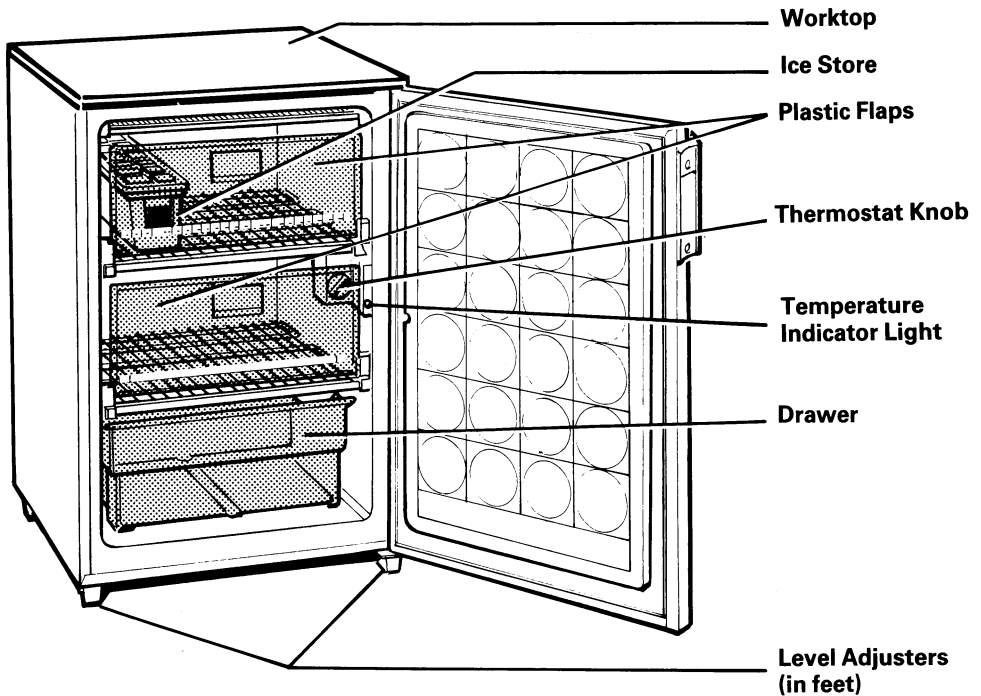
The wire which is coloured BROWN must be connected to the terminal which is marked with the letter 'L' or coloured red.

**WARNING — THIS APPLIANCE MUST BE EARTHED.**

If a 3-pin 13 amp fused plug is used, it should be fitted with a 13 amp fuse; with other plug types, the circuit should contain a 10 amp fuse.

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

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 [ $-18^{\circ}\text{C}$  ( $0^{\circ}\text{F}$ ), 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 becomes warmer again. 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 'O', the thermostat, (and the current to the motor), remains off but the indicator light will remain on, — see note in section headed 'Temperature 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 112 litres (4.0 cubic feet) and will hold approximately 36.3 kg (80 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, prepackaged 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 refreeze or store, — 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 10.5 kg (23 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 8 kg (17 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 load has been placed in the freezer.

## **TEMPERATURE 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 when the temperature returns to normal.

*Note :- In addition to the function described above, the light also serves as a 'mains on' indicator.*

*When the thermostat knob is turned to '0', 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, before you call a Service Engineer, carry out these simple checks.

- a) Is there a power failure? Check your house lights. If there is, keep the freezer door closed until the power is restored.
- b) Is the plug firmly connected to the wall socket and is the socket switch on? Check the power supply by plugging in another appliance.
- c) Is the fuse in the plug intact and are the wires in the mains lead correctly connected to the plug? (see page 2).
- d) Have you turned the thermostat to the correct setting?
- e) Has the door been left open causing the temperature to rise?

If after checking these points your freezer still won't work, call your nearest Service Shop or Office without delay. It is listed on the back page.

## **ICE MAKING**

The ice store enables you to build up a supply of ice cubes for a forthcoming party or spell of hot weather when ice will be in demand. The ice tray fits in the top of the store.

First, make ice cubes by filling the ice tray with fresh drinking water to the top of each ice cube compartment and placing the tray in the top of the ice store, or, for quickest ice-making, directly on the freezing shelf.

When the ice cubes have formed, hold the tray upside down over the ice store and twist the tray along its length, allowing the loosened cubes to fall into the store.

Several makings of ice cubes can be accommodated and, of course, you can also leave the ice tray full of cubes, conveniently placed on top of the ice store.

## HOW TO DEFROST

Every few weeks, it will be necessary to remove soft frost from the shelves of the freezer using a plastic scraper or a stiff bristle brush. **Do not use metal instruments or a wire brush to remove frost as these may pierce the tubes or damage the protective finish.**

Once or twice a year, you should completely defrost and thoroughly clean the freezer choosing, if possible, a time when food stocks are low. Any remaining frozen food should be placed in cardboard boxes and wrapped in layers of newspaper, blankets, or other suitable insulating material, and temporarily put in a cool place.

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  $-18^{\circ}\text{C}$  ( $0^{\circ}\text{F}$ ) 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 be preferably 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.**

### CHANGING OVER THE DOOR HINGES (see figs. 1, 2 & 3).

If preferred, the door hang can be transferred to the opposite side and instructions for doing this are given below. Alternatively, an Electrolux Service Representative may be called in to do this by contacting the Service address for your area, — see back page. A charge would be made for this service.

1. If your freezer is already in use, disconnect it from the electricity supply. Remove loose items and temporarily store frozen food in boxes wrapped in blankets or other suitable insulating material.

2. Gently lay the freezer on its back with the top held away from the floor by at least 12 inches (use a stool or something similar). Remove level adjuster (4) (fig.1) from the small front foot. Remove both front feet by taking out the screw and washer (5) (fig.1) from the centre of the small foot, and both screws and washers (3) from the large foot. (This foot and the hinge blade will come away as a complete assembly.)

3. Carefully disengage the door from the upper hinge pin (7) (fig.2).

4. Unscrew the upper hinge pin (7) and transfer it to the opposite side.

5. Refit the door engaging the top of the door with the upper hinge pin in its new position.

6. Pull out the lower hinge pin (1) (fig.1), which may have come away with the hinge blade or remained in the door. Ensure that the plastic washer (6) is on the hinge pin then push the pin (rounded end) into the bush at the bottom of the door on the side opposite to its original position.

7. Taking care not to press down on the door, refit the lower hinge blade/foot assembly on the opposite side with the screws and locking washers (3). **Take care to ensure that the shaped end of the hinge pin enters and locates properly in the appropriate hole in the hinge blade.**

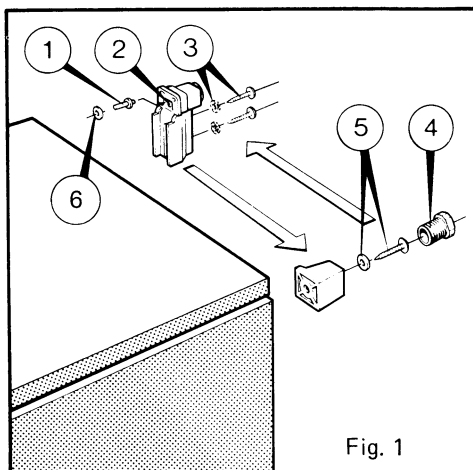
8. Refit the small foot, its screw entering the hole furthest from the cabinet front. Replace the level adjuster (4).

9. Stand the appliance upright.

10. Using a pocket knife blade or similar instrument, carefully prise out the plastic plugs from the alternative handle position on the opposite side of the door. (Protect the paintwork from damage with masking tape or other suitable material between the blade and painted surface).

11. Transfer the handle to its new position and push the plastic plugs into the vacated screw holes.

12. With the appliance standing on a level surface, check that the door opens and closes properly and seals all round. If adjustment to the door is necessary, this can be done by loosening the screw (2) securing the hinge blade to the foot and adjusting the hinge blade and door in or 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. **Finally, carefully level the freezer by means of the level adjusters (4) in the feet.**



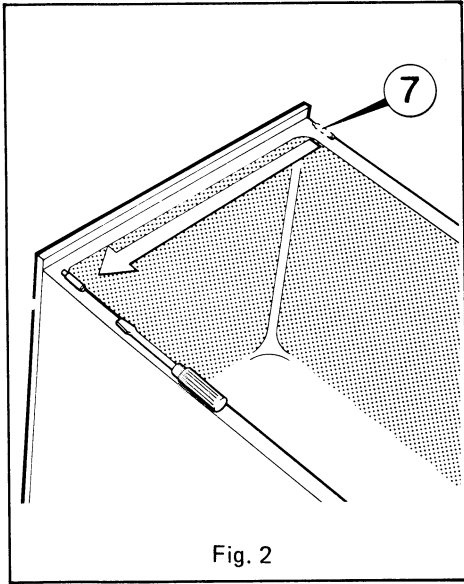


Fig. 2

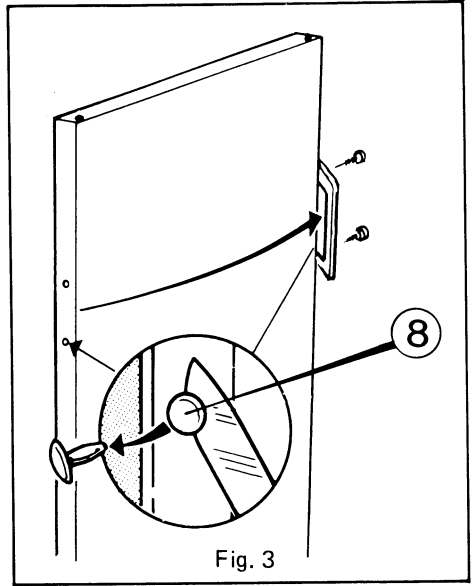


Fig. 3

# 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 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 charge.

**ADDITIONALLY, DURING THE SUBSEQUENT FOUR YEARS, ANY DEFECTIVE PARTS WILL BE REPLACED FREE — LABOUR COSTS ONLY BEING CHARGEABLE,** provided that within 14 days of the purchase the Guarantee Registration Card is completed and returned to the Company.

The Company does not accept liability for defects arising from neglect, misuse, or accident.

There are certain conditions which may invalidate this guarantee:

- a) It is dependent 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.
- b) Service under the guarantee must be carried out by an Electrolux service representative or authorised agent.
- c) The guarantee may be invalidated by unauthorised repair or modification of the appliance.

Proof of the date of purchase will be required before service under guarantee is provided. Addresses or telephone numbers for service requests 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. (See list below or consult your local telephone directory under Electrolux Ltd.). Please specify Model Number when applying.

#### **SOUTHERN REGION**

Electrolux Ltd., Hippodrome House,  
Birchett Rd., Aldershot, Hants GU11 1LU  
Aldershot 24505 (STD code 0252)

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

**Brighton area.** 31, Bristol Gardens,  
Kempston, Brighton 694341 (STD code 0273)

**Buckinghamshire and Watford.**  
High Wycombe 41042 (STD code 0494)

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

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

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

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

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

**Southampton area.** 23A, Church Street,  
Shirley, Southampton SO1 5LG  
Southampton 785231 (STD code 0703)

#### **LONDON REGION**

Electrolux Ltd., 842, Coronation Road,  
Park Royal, London NW10 7QA  
01-965 3849 (Spares only)  
01-965 9699 (Requests for service)

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

#### **MIDLANDS & SOUTH WALES REGION**

Electrolux Ltd., 3, Strensham Hill, Moseley,  
Birmingham B13 8AQ (021-449 5252)

**Bedford area.** Bedford 219000 (STD code 0234)  
(Telephone requests only, for Service or Spares.)

**Luton area.** Electrolux Ltd., Oakley Road,  
Luton, Beds. LU4 9QQ  
Luton 573255 (STD code 0582) (Spares only)  
Luton 575966 (STD code 0582) (Requests for service)

**Northampton area.** 43B, Abbey Road,  
Northampton NN4 9EY  
Northampton 69222 (STD code 0604)

**Norwich area.** 1, Malthouse Lane, Norwich,  
Norwich 667017 (STD code 0603)

**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 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)

**Liverpool area.** 1, Honeys Green Precinct,  
Honeys Green Lane, Liverpool L12 9JH  
051-220-8014

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

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

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

**Yorkshire.** 70, Cross Gates Road,  
Leeds 608511/2 (STD code 0532)

#### **SCOTLAND & NORTH EASTERN REGION**

Electrolux Ltd., 5, Wellington Street,  
Glasgow G2 6JB (041-204 0411)

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

**Ayrshire area.** Unit 'E', Tam's Brig,  
Limekiln Road, Ayr 262242 (STD code 0292)

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

**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.** 3, Charleston Court, Kinmylies,  
Inverness 223056 (STD code 0463)

**Teeside/N.Yorks. area.** 49, Mandale Road, Thornaby,  
Stockton-on-Tees 674848 (STD code 0642)

**Tyne & Wear/Durham areas.** Suite 3,  
Saltwell House, Lobley Hill Road,  
Gateshead 4600440 (STD code 091)

#### **NORTHERN IRELAND**

Electrolux Ltd., Unit C3,  
Edenderry Industrial Estate, 326, Crumlin Road,  
Belfast. BT 14 7EE Belfast 740 296/7 (STD code 0232)

#### **REPUBLIC OF IRELAND**

J.S. Distributors Ltd., Jamestown Road,  
Inchicore, Dublin 8. Dublin 0001-783-144

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Electrolux Ltd. may introduce modifications to their products from time to time consequently the details given in this leaflet are subject to alteration without notice.

#### **UPRIGHT FREEZER TF465A — A LUX MODEL, MADE IN BRITAIN**

This appliance conforms with the requirements of EEC Directive No. 82/499 relating to radio interference.



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

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