

GB **Operating instructions**
Freezer



7080 535

GS 301

Please read all the information contained in these operating instructions carefully. It includes important notes on the appliance's safety, installation and maintenance. Keep these instructions in a safe place and pass them on to the next owner where applicable. These instructions describe all the appliance's controls and equipment. Please bear in mind that individual models may differ slightly from these instructions.

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Safety regulations

The appliance is set to operate within specific ambient temperature limits according to its climate rating. These temperature limits should not be exceeded. The correct climate rating for your appliance is indicated on the type plate. This is explained as follows:

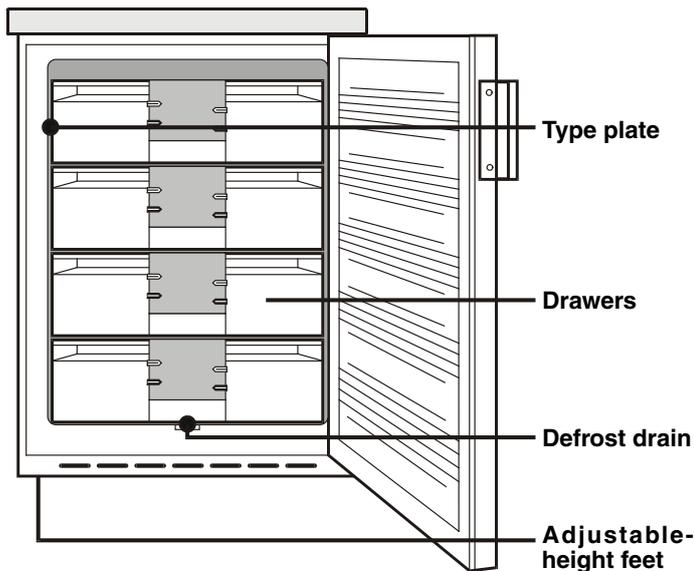
Climate rating	Set for ambient temperatures
SN, N	up to +32°C
ST	up to +38°C
T	up to +43°C

The appliance is guaranteed to operate perfectly in an ambient temperature of 5° C or higher.

The refrigerant circuit has been tested for leaks.

The appliance is radio-suppressed to EN 55014 and thus complies with EC Directive 87/308/EEC.

All types and models are subject to continuous improvement and the manufacturer therefore reserves the right to make modifications to the shape, equipment and technology.



Safety instructions and warnings

- To prevent injury or damage to the unit, the appliance should be unpacked and set up by two people.
- In the event that the appliance is damaged on delivery, contact the supplier immediately before connecting to the mains.
- To guarantee safe operation, ensure that the appliance is set up and connected as described in these operating instructions.
- Disconnect the appliance from the mains if any fault occurs. Pull out the plug, switch off or remove the fuse.
- When disconnecting the appliance, pull on the plug, not on the cable.
- **Any repairs and work on the appliance should only be carried out by the customer service department, as unauthorised work could prove highly dangerous for the user.** The same applies to changing the mains power cable.
- Do not allow naked flames or ignition sources to enter the appliance. When transporting and cleaning the appliance ensure that the refrigerant circuit is not damaged. In the event of damage, make sure that there are no ignition sources nearby and keep the room well ventilated.
- Do not stand on the plinth, drawers or doors or use them to support anything else.
- Do not let children play with the appliance, e.g. do not allow them to sit in the drawers or swing on the doors.
- Do not eat ice cream, particularly ice lollies or ice cubes, immediately after taking them from the freezer compartment as there is a risk of "burning" because of the very cold temperatures.
- Do not consume food which has been stored for too long, as it could cause food poisoning.
- The appliance is designed for freezing and storing food and for making ice and is intended for domestic use. If used for commercial purposes, the relevant legal regulations applicable to the trade concerned must be observed.
- Do not store explosives or sprays using combustible propellants such as butane, propane, pentane etc. in the appliance. Electrical components might cause leaking gas to ignite. You may identify such sprays by the printed contents or a flame symbol.
- Do not use electrical appliances inside the appliance.

Environmental protection and disposal notes

The packaging is designed to protect the appliance and individual components during transport and is made of recyclable materials.

- corrugated board/board (predominantly recycled paper)
- moulded polystyrene (foamed, CFC-free polystyrene)
- polyethylene bags and sheets
- polypropylene straps

● Please return the packaging material to the nearest official collection point so that the various materials can be recycled or reused as far as possible and so as to avoid throwing them away.

Old appliances still contain reusable materials and should not be disposed of with household or bulk refuse.

● Disable discarded appliances immediately by removing the plug and cutting through the connection cable.

Remove the spring-action or bolt catch from the appliance or render it unusable so that children cannot become trapped inside and suffocate.

● Ensure that the refrigerant circuit and in particular the heat exchanger on the rear of the appliance is not damaged before the appliance that is no longer needed is taken away for disposal. In this way the refrigerant will not escape into the environment.

– Information concerning the refrigerant and insulating materials used can be found on the type plate.

– Information on collection dates or collection points can be obtained from the waste disposal authorities or local council.

Non-rewireable plugs BS 1363

If this machine or appliance is fitted with a non-rewireable plug, the following information applies: If the socket outlets are not suitable for the plug supplied with this product, it must be cut off and an appropriate plug fitted. The plug cut from the flexible cord should be disposed of and on no account be inserted into a 13 A socket elsewhere in the house (electric shock hazard). The fuse cover must be re-fitted when changing the fuse, and if the fuse cover is lost the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words on the base of the plug (as applicable to the design of the plug fitted). The correct rating of the replacement fuses that are ASTA approved to BS 1362 should be fitted. Replacement fuse covers may be purchased from your local electrical suppliers, electricity showroom or approved service agent.

Setting up

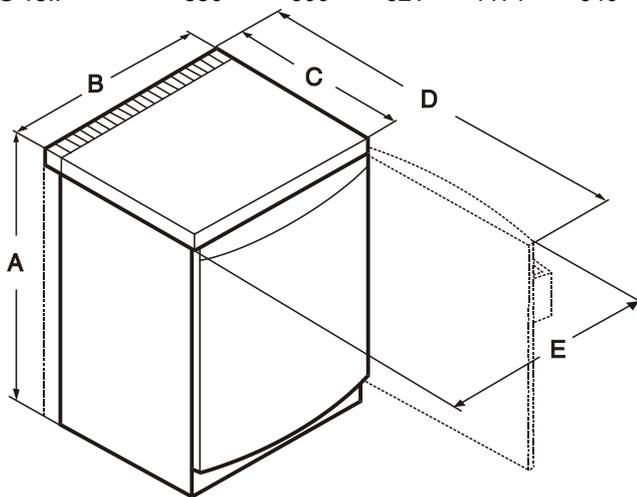
- **Avoid positioning the appliance in direct sunlight or near cookers, radiators and similar sources of heat.** The basement is an ideal site for installation.
- The floor on which the appliance stands should be horizontal and level. To compensate for any unevenness, adjust the height of the feet with the 22 mm open-ended wrench supplied. The appliance can be placed with its back flush to the wall.
- The ventilation grilles should not be obstructed. Always ensure that there is good ventilation and that the outward flowing air is able to escape.
- Do not place heat-emitting appliances, e.g. microwave oven, toaster, etc., on top of the freezer.
- Standard EN 378 specifies that the room in which you install your appliance must have a volume of 1 m³ per 8 g of R 600a refrigerant used in the appliance, so as to avoid the formation of inflammable gas/air mixtures in the room where the appliance is located in the event of a leak in the refrigerant circuit. The quantity of refrigerant used in your appliance is indicated on the type plate on the inside of the appliance.

Notes on energy saving

- Do not set up the appliance close to a radiator or oven; protect from direct sunlight as the energy consumption will increase unnecessarily if the ambient temperature is too high.
- Ensure that the refrigeration unit is well ventilated.
- Avoid opening the door unnecessarily for long periods of time.
- Store frozen food logically and do not exceed the safe storage period.
- Allow hot food to cool to room temperature before storing it in the appliance.
- If an ice layer forms, defrost the appliance. This will improve the cold transfer and reduce energy consumption.

Dimensions (mm)

	A	B	C	D	E
GS 13..	850	553	618	1123	591
GS 14..	850	600	621	1171	640
GS 15..	850	600	621	1171	640



Connecting to the mains

Power supply (a.c.) and voltage at the operating point must comply with the details on the type plate which is located on the left-hand inside wall, next to the top freezer drawer. The socket must be fused with a 10 A fuse or higher.

To ensure trouble-free operation, do not connect the appliance to the power supply until about 1/2 to 1 hour after delivery. Connect the appliance through a properly earthed plug and socket.

The socket should be easily accessible and not directly behind the appliance.

The wires in the mains lead are coloured in accordance with the following code: green/yellow = earth, blue = neutral, brown = live.

Warning! This appliance must be earthed.

Switching the appliance on and off

You are recommended to clean the appliance before switching it on for the first time (see "Cleaning"). Switch the appliance on 4 hours before loading it with frozen food for the first time.

The appliance is delivered ready for use and wired for normal operation (approx. -18°C). When it is connected up (plugged into an approved wall socket) the appliance is ready for operation. If it does not run, proceed in the following manner:

- **To switch the appliance on:** Using a coin, turn the arrow on the temperature control ① to setting "1" or higher (fig. A).
 - The red alarm lamp ④ will flash.
 - The audible warning signal sounds. The appliance is ready for operation.
- By pressing the audible warning button ③ the audible warning signal can be switched off (see "Audible warning signal").
- When the audible warning button ③ has been pressed, the red alarm lamp ④ will stop flashing and will shine continuously.
- The red alarm lamp goes out as soon as the freezer compartment is cold enough (see "Red alarm lamp").
- **To switch the appliance off:** Turn the arrow on the temperature control ① to "0" and
 - The control lamps go out to indicate that the appliance is now switched off.

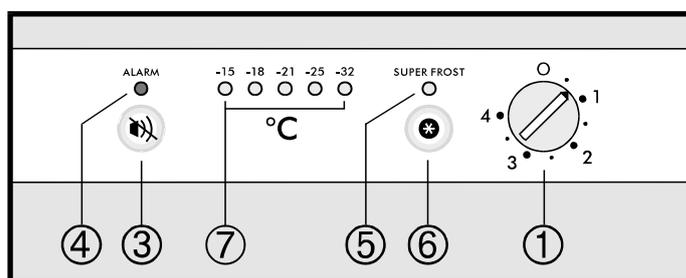


fig. A

Setting the temperature

Using a coin, turn the arrow on the temperature control to a setting between "1" and "4".

Setting "1" = lowest cooling setting, highest temperature
Setting "4" = highest cooling setting, lowest temperature

- A setting between "1.5" and "2" is recommended.

For long-term storage of frozen food a temperature of at least -18°C is recommended. Remember that the temperature depends on the ambient temperature (location of appliance), the number of times the door is opened and how much frozen food is stored. The setting should be adjusted accordingly if necessary.

Audible warning signal

Press the audible warning button ③. The alarm is automatically switched off after the cause of the alarm has been rectified. The audible warning device helps to protect the frozen food and to save energy. It sounds as

– a **temperature alarm** if the freezer temperature is not cold enough. The red alarm lamp ④ comes on at the same time.

The alarm sounds when

- the appliance is switched on for the first time (as long as the freezer temperature is significantly warmer than the set temperature).
- In normal operation this occurs when the temperature has risen too high, e.g.
 - when warm fresh food is placed in the freezer or
 - when too much warm air from the outside enters when inserting, re-arranging or removing frozen food. The alarm automatically switches off as soon as the temperature is cold enough,
 - in the case of a lengthy interruption to the power supply. In this case the cause and the quality of the frozen food should be checked and the frozen food prepared for consumption if necessary.

Notes on freezing and storage

● It is vital to comply with the storage times indicated by the frozen food manufacturer.

● Always store identical food items together to avoid the door being opened for unnecessarily long periods and to save energy.

Items suitable for freezing: meat, game, poultry, fresh fish, vegetables, fruit, dairy products, bread, baked goods, pre-cooked meals
Not suitable: lettuce, radishes, grapes, whole apples and pears, fatty meat.

● Pack food which you are freezing yourself in quantities appropriate to your household. To ensure that the food freezes right through, the following quantities should not be exceeded per package:

- fruit, vegetables: up to 1 kg
- meat: up to 2,5 kg.

This is the best way to preserve the quality of the food.

● Blanch **vegetables** after washing and cutting them. (Add to boiling water for 2-3 minutes, remove and quickly cool down in cold water. If you blanch with a steamer or microwave oven, please observe the relevant operating instructions.)

● Do not salt or season fresh food or blanched vegetables before freezing. Only lightly salt and season other food. The intensity of flavour of some spices can change.

● Use material or containers suitable for freezing to **wrap** the food. The material must be sufficiently strong, neutral in flavour and impermeable to air and liquids in order to avoid loss of quality.

● Do not allow fresh food which is to be frozen to come into contact with food already frozen. Always keep packs dry in order to avoid them sticking together.

● Always write the date and contents on the pack and do not exceed the stated storage time for the food. This prevents any risk of quality impairment.

● Do not freeze bottles and cans which contain carbonated drinks as they might burst. Drinks can be placed in the freezer to cool them down quickly, but take the bottles out again after an hour at the most.

● Only take out as much food as is immediately required for **thawing**. Use food which has been thawed in prepared meals as quickly as possible.

Frozen food can be thawed in the following ways:

- in a fan oven
- in a microwave oven
- at room temperature
- in the refrigerator: the cold given off by the frozen food is used for cooling.

Solid cuts of meat and fish can be cooked when partly thawed. Vegetables can be cooked from frozen (in half the normal time).

● If the temperature increases inside the freezer as a result of a power failure or other malfunction, you should keep the appliance door closed as much as possible to delay any further rise in temperature. Storage time and quality may otherwise be reduced considerably.

Equipment

The information system (depending on options, fig. D)

Helps you keep track of what you have stored in the freezer. It shows you at a glance what has to be used when. It tells you what food you have in the freezer ❶, the number of months it can be stored ❷ and the month by which it should be consumed ❸.

Storage times given are guide times for food frozen at home. Whether or not the lower or upper value is applicable depends on the food quality and how it was processed prior to freezing. The lower values always apply to food with a high fat content. You can calculate the month by which the food should be consumed by adding the storage time to the month of freezing. For ready-frozen food, check the use-by date on the packaging.

Example: If fish can be kept until March, position one slide against the symbol for fish and the corresponding slide against the number 3.

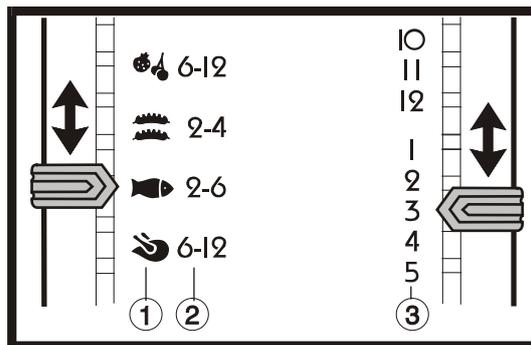


fig. D

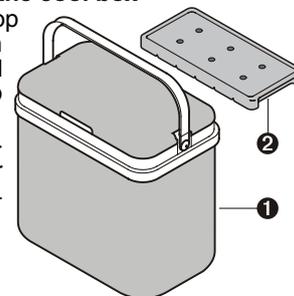
Cold-storage accumulators (depending on options)

The cold-storage accumulators ❷ provided prevent the temperature in the freezer from rising too quickly in the event of a **power failure**, thus preserving the quality of the food.

To ensure maximum storage time in the event of a power failure, place the cold-storage accumulators in the top-most freezer drawer on top of the food.

The cold-storage accumulators in the cool box

keep frozen goods bought in the shop frozen, thus preserving their quality. On journeys and picnics drinks and food remain cool and fresh. The cool box ❶ and accumulator ❷ can be obtained from your dealer. The cold-storage accumulator cools best after it has been kept frozen for approx. 24 hours at -18°C or below and then placed in the cool box.



Defrosting

After a longer period of operation a layer of frost or ice can build up on the cooling elements. If the frost or ice layer is too thick the energy consumption will increase. Remove a **frost layer** of this kind from time to time with a plastic scraper.

If a **layer of ice** has formed, the cooling elements should be defrosted and the inside surfaces cleaned.

● Switch on "Superfrost" the day before defrosting to give the food a cold boost.

● Switch the appliance off to defrost.

- Pull out the mains plug or
- set the temperature control to "0".

● If possible, put the frozen goods in the freezer drawer with the cold-storage accumulator on top, wrap in newspaper or a blanket and store in a cool place.

● Pull out the defrost drain pipe ① (fig. A) and place a bowl or the empty bottom freezer drawer underneath.

If you use the bottom drawer ②, push the drain pipe through the slot (fig. B).

● To speed up the defrosting process put a saucepan of hot but not boiling water on one of the cooling elements.

● Leave the door of the appliance open while defrosting. After defrosting mop up the remaining water and clean the appliance.

Do not use any mechanical devices or other artificial aids for defrosting other than those recommended by the manufacturer.

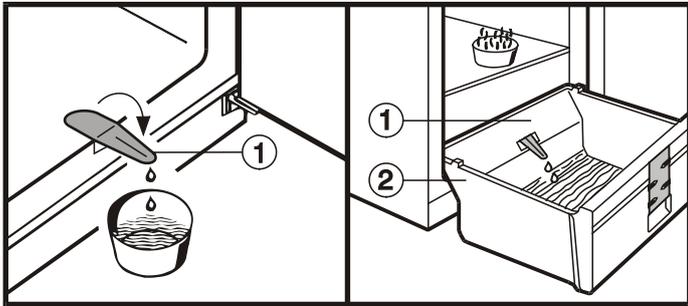


fig. A

fig. B

Cleaning

Before cleaning always switch off the appliance. Pull out the mains plug or remove/unscrew the fuse.

● Clean the inside, equipment parts and outer walls with lukewarm water and a little detergent.

Do not use steam cleaners because of the risk of injury and damage.

Do not use abrasive or acid cleaners or chemical solvents. We recommend the use of an all-purpose cleaner with neutral pH.

● Ensure that no cleaning water penetrates into the electrical components or ventilation grille.

● Dry all parts well with a cloth.

● The dust should be removed from the refrigeration unit and heat exchanger – metal grid at the back of the appliance – once a year.

● The ventilation grilles should be cleaned regularly with a brush or vacuum cleaner. Dust deposits increase energy consumption.

Ensure that none of the wires or other components are dislodged, bent or damaged.

● Then switch on/connect the appliance again; switch on "Superfrost" and start to insert the food to be frozen as the temperature drops. After the temperature has reached at least -18°C you can switch off the "Superfrost" function again.

Malfunctions

Your appliance is designed and manufactured for a lengthy, reliable operating life with no malfunctions. If a malfunction nonetheless occurs during operation, check whether it is due to an operating error. Please note that even during the warranty period the resultant servicing costs in this case will have to be borne by the owner.

You may be able to rectify the following faults by checking the possible causes yourself:

● Appliance does not function: the control lamps are not lit.

- Is the appliance switched on?
- Is the plug correctly fitted in the mains socket?
- Is the socket fuse intact?

● Loud running noise:

- Is the appliance set up firmly on the floor?
- Does the appliance cause nearby items of furniture or objects to vibrate?

Ensure that the appliance is stable and that all parts at the back can vibrate freely. If necessary, carefully bend those components in contact with something else.

Please note that noises caused by the refrigerant circuit cannot be avoided.

● The temperature is not low enough:

- Is the temperature setting correct (see "Setting the temperature")?
- Have excessive amounts of fresh food been placed in the appliance? Observe the temperature display for a further 24 hours.
- Does the separately installed thermometer show the correct reading?
- Is the ventilation system working properly?
- Is the appliance set up too close to a heat source?

● When the red alarm lamp comes on, check the appliance as described in the chapter "Control elements, Red alarm lamp".

If none of the above causes apply and you cannot rectify the fault yourself, contact the nearest customer service department stating the type of appliance ①, index ② and service number ③ as indicated on the type plate (fig. C). The type plate is located in the freezer compartment on the left-hand inside wall, next to the top freezer drawer.

Keep the door closed if there is a fault. This will stop cold from escaping and the temperature from rising. In this way the contents will not thaw and the quality of the food will be preserved.

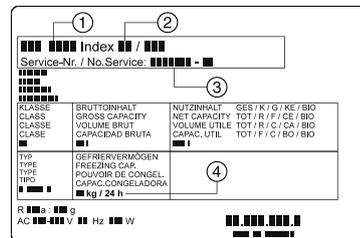


fig. C

Shutting your appliance down

If your appliance is to be shut down for any length of time, switch it off and disconnect the plug or remove the fuse. Clean the appliance and leave the door open in order to prevent unpleasant smells.

Changing over door hinges (fig. D)

- Close the door and unscrew the hinge bracket 4.
- Pull the door out at the bottom and lift off.
- For appliances without plinth covers: lift off the cover plate 3 and seal the retaining holes on the other side with it.
- Unscrew the hinge pin 5 from the hinge bracket 4 and screw into the adjacent retaining hole.

In the handle of the spanner supplied, there is a hexagonal hole which can be used for removing or attaching the hinge pin.

- Unscrew hinge pin 6 and screw in on opposite side.
- Attach door handle 7 and plastic plugs 8.
- Insert plug 9 in the exposed door mounting.
- Mount door on hinge pin 6 and close.
- Insert hinge bracket 4 in lower door mounting and screw onto plinth.
- If the door is not flush with the body of the appliance, adjust it using the slots on the hinge bracket 4 (ensuring that all screws are securely fastened).

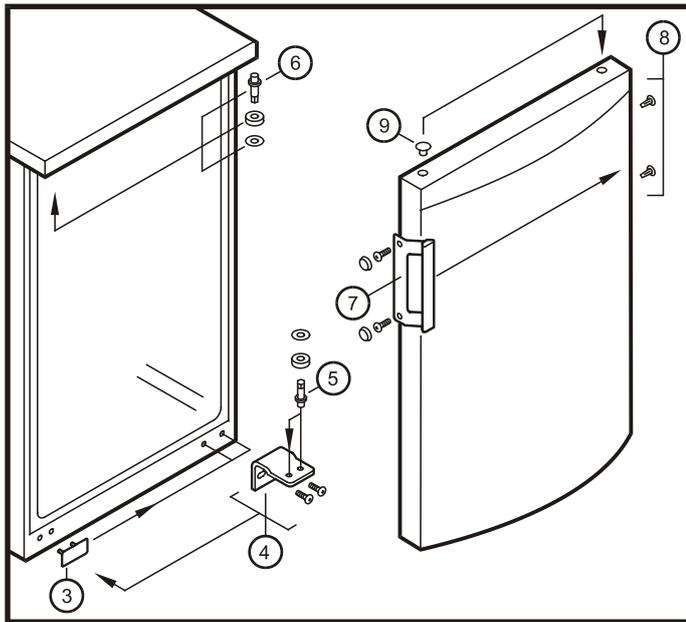


fig. D