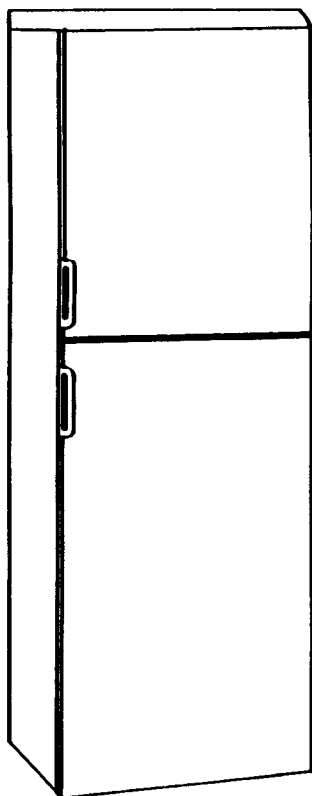

INSTRUCTIONS FOR THE USE AND CARE OF ZANUSSI FRIDGE FREEZER



Model No. DF47/51FF

ZANUSSI
The appliance of science

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is left with the appliance in order that the new owner can get to know the functioning of the appliance and the relevant warnings.

Warnings and Guidance

These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

- This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.
- Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.
- It is dangerous to alter the specifications or modify this product in any way.
- Care must be taken to ensure that the appliance does not stand on the electrical supply cable.
- Zanussi domestic refrigerators, freezers and fridge/freezers are designed to be used specially for the storage of edible foodstuffs only.
- Frozen food must NOT be re-frozen once it has been thawed out.
- Manufacturer's storage recommendations should be strictly adhered to. Refer to relevant instructions.
- There are working parts in this product which heat up. Always ensure that there is adequate ventilation as a failure to do this could result in component failure and possible food loss. See installation instructions.
- Parts which heat up should not be exposed. Wherever possible the back of the product should be against a wall.
- Before any cleaning or maintenance work is carried out, be sure to switch off the appliance and unplug.
- The appliance should be left for 2 hours after installation before it is turned on in order to allow the refrigerant to settle.
- Do not place carbonated or fizzy drinks in the freezer as it creates pressure on the container, which may cause it to explode, resulting in damage to the appliance.
- This appliance is heavy. Care should be taken when moving it.
- Ice lollies can cause frost burns if consumed straight from the freezer.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Zanussi Service Force Centre, and always insist on genuine Zanussi spare parts.

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CONSERVATION

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 countryside tidy - use authorised disposal sites for your old appliances.

For Maximum Efficiency:

Make sure that the appliance is cleaned properly.

Make sure that the door is closed properly.

Do not position the appliance near to sources of heat.

Do not over-fill your appliance, air **MUST** be allowed to circulate.

SPECIFICATIONS

DF47/51/A FF

Dimensions

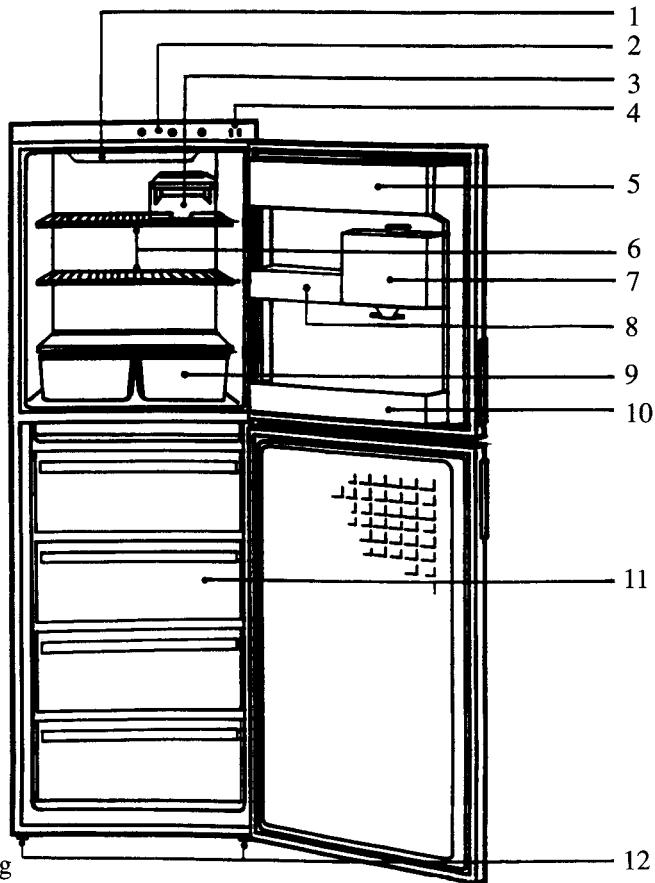
Height:	168.8cm (66.5")
Width:	55cm (21.7")
Depth:	60cm (23.6")

Capacity

Gross	Net
Fridge: 132 litres (4.7 cuft)	130 litres (4.5 cuft)
Freezer: 131 litres (4.6 cuft)	101 litres (3.6 cuft)

Star Rating:	4 ****
Voltage:	220/240v
Frequency:	50Hz
Average daily units:	2.7Kwh

GENERAL FEATURES



- 1 Interior Light
- 2 Control Housing
- 3 Can Dispenser
- 4 Indicator Lights
- 5 Butter and Cheese Compartment
- 6 Adjustable Shelf
- 7 Drinks Chiller
- 8 Half Width Door Shelf
- 9 Salad Drawer
- 10 Door Shelf and Bottle Gripper
- 11 Storage Baskets
- 12 Level Adjusters (all 4 feet)

Please refer to 'Getting To Know Your Machine' for more detailed explanation of appliance.

GETTING TO KNOW YOUR MACHINE

1 Interior Light

The light in the fridge compartment is fitted in the roof of the cabinet. The light cover is easily removable.

2 Control Panel

The control panel on this appliance has a thermostat control, a mains on/off switch and a humidity control switch.

3 Can Dispenser

The can dispenser is a plastic holder which enables the easy storage of cans of drink in the fridge compartment.

4 Indicator Lights

The indicator lights on this appliance are the mains on light, which is on all the time and the red temperature warning light.

5 Dairy Compartment

This is a separate storage compartment for dairy products only such as, butter etc.

6 Adjustable Shelves

This appliance has 2 shelves which can be adjusted into 4 positions.

7 Drinks Dispenser

The drinks dispenser is located in the door of the fridge compartment, and provides an easy way of storing and dispensing your favourite chilled drink.

8 Half Width Door Shelf

The half width door shelf can be easily removed, to enable the storage of tall bottles etc.

9 Salad Drawer

The salad drawer provided will help to keep salad produce fresh.

10 Storage Shelf with Bottle Gripper

This shelf in the lower section of the fridge door is useful for storing large bottles etc. and because of the grippers in the door, they will help prevent spills.

11 Freezer Baskets

This appliance has 4 pull-out freezer baskets, which provide easy access to frozen food.

12 Adjustable Feet

This appliance has 4 feet which can be adjusted to level the appliance on uneven floors.

INSTALLATION

WARNING:

IF YOU ARE DISCARDING AN OLD APPLIANCE THAT HAS A LOCK OR CATCH ON THE DOOR, PLEASE ENSURE THAT IT IS MADE UNUSABLE TO PREVENT YOUNG CHILDREN BEING TRAPPED INSIDE.

The appliance should be gently pushed into place until the top panel rear ventilation grill touches against the wall. (See Fig. 1).

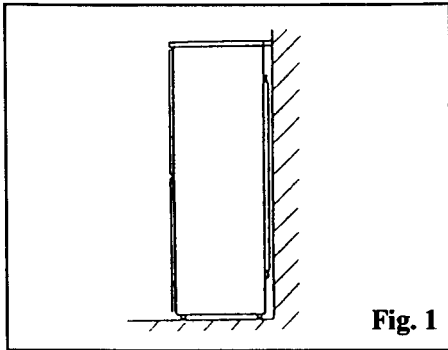


Fig. 1

When in position a 50mm (2") clear space above the appliance should be maintained. If a clear space of 50mm (2") is not available, clearances of 25mm (1") should be maintained on both sides.

Your appliance will be heavy when loaded with food and must therefore be stood on a strong firm floor, which must be level. Adjust the level by screwing out the appropriate level adjusters in the front feet using your fingers or a 25mm (1") spanner. (See Fig. 2).

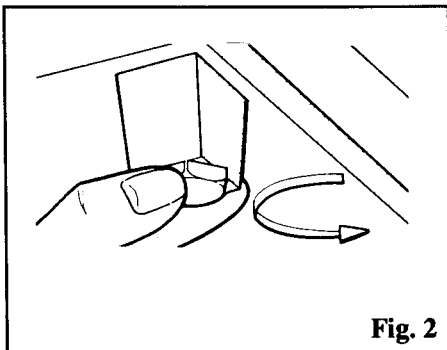


Fig. 2

Level adjusters are also available in the rear feet in the event of excessive floor unevenness.

Make sure that the appliance is upright and all adjusters are in firm contact with the floor so that the cabinet does not rock in any direction.

Care should be taken when opening and closing the door not to trap your fingers, between the top of the door and front moulding. Always use the door handle.

Before you switch the appliance on, make sure that the voltage of your electricity supply is the same as that stated on the rating plate. This is located inside the refrigerator cabinet behind the salad drawer.

DOOR REVERSAL

Before carrying out this instruction make sure that you:

- * Disconnect the appliance from the mains supply.
- * Remove all food and store in a cool dry place.
- * Remove all shelves and other loose items.

Gently lay the appliance on its back with the top held away from the floor by at least 30cm (12"), (use a stool or something similar) see Fig. 3.

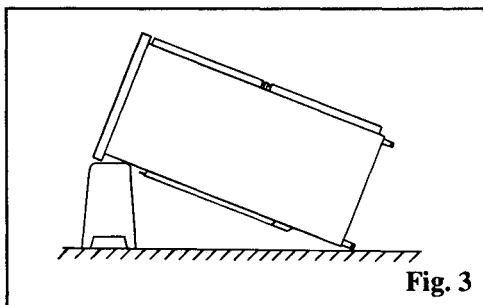


Fig. 3

Remove the level adjuster (1) see Fig. 4 from the small foot assembly. The small foot (2) can now be removed by removing screw (3), in order to remove the large foot/hinge assembly (4), screws (6 and 14) should be removed making sure that the spacer (15) is retained with the assembly.

Pull out the lower hinge pin (16) which may have come away with the hinge blade or remained in the door. Do NOT lose the washer(s) (5) (where fitted).

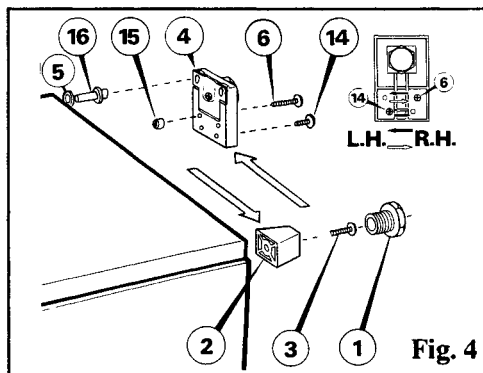


Fig. 4

Remove the bottom door by lifting it slightly and carefully sliding it down off the centre hinge (7) see Fig. 5. Remove centre hinge and washers (where fitted) by taking out the 2 securing screws (8). Access to the outer screw can be gained by inserting a screwdriver through the hole in the body of the hinge, after removing the plastic cap (9). Pull the hinge down out of the top door. The top door can then be removed by carefully sliding it down off the upper hinge pin. Remove the blanking plate (10) by taking out 2 screws (11). Refit the plate and screws on the opposite side.

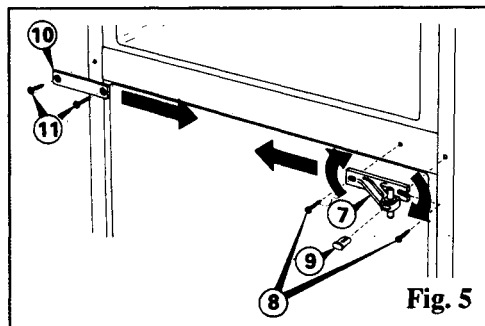


Fig. 5

Unscrew the upper hinge pin (13) see Fig. 6 (using a screwdriver if necessary) and transfer it to the opposite side).

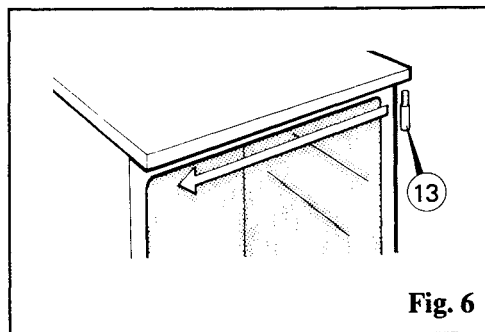


Fig. 6

Refit the top door by carefully sliding it onto the upper hinge pin.

Turn the centre hinge (7) around from its illustrated position and transfer to the opposite side. Partly tighten one of the screws (8) in the outside position. Gently press the hinge up into the top door (refit any spacing washer(s) (5) on

the top side of the hinge, to position the top door at the correct height. Then slide the hinge onto the screw (8). Place the second screw (8) tighten both screws to secure the centre hinge to the cabinet.

Refit the bottom door by carefully sliding it onto the centre hinge pin. Ensure that washer(s) (5) see Fig. 4 (if originally fitted) is/are on the lower hinge pin (4), then push the pin (rounded end) into the bush at the bottom of the door on the side opposite to its original position.

Taking care not to press down on the door. The large foot/hinge assembly should be transferred over to the opposite side of the cabinet and screws (6 and 14) moved over to their new positions in the hinge foot see Fig. 4. It is important that the spacer (15) is retained with screw (6) in the channel between the base of the product and the foot/hinge assembly when screwing the foot/hinge assembly into its new position.

Refit the small foot, its screw entering the hole furthest from the cabinet front on the flat portion of the base.

Then replace the level adjuster (1).

Stand the appliance upright.

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

Transfer the handles to their new positions and push the plastic plugs into the vacated screw holes.

Remember finally to carefully level the fridge/freezer by means of the level adjusters (1) in the feet - see page 7 in this instruction book.

ELECTRICAL CONNECTIONS

WARNING: THIS APPLIANCE MUST BE EARTHED.

The manufacturer declines any liability should this safety measure not be observed.

If the plug that is fitted to your appliance is not suitable for your socket outlet, it must be cut off and the appropriate plug fitted.

The cut off plug MUST be disposed of to prevent the hazard of electric shock in case it should be plugged into a 13amp socket in another part of your home.

Important

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

Green and Yellow	- Earth
Blue	- Neutral
Brown	- Live

If you fit your own plug the colours of the wires on the mains lead of your appliance may not correspond with the markings identifying the terminals in your plug. Proceed as follows, see Fig. 7

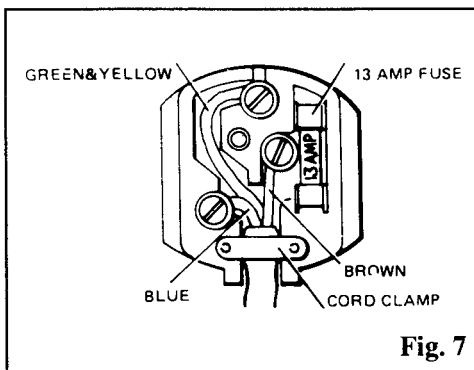


Fig. 7

Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter 'E' or the earth symbol \equiv or coloured green and yellow.

Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter 'N' or coloured black.

Connect the brown (live) wire to the terminal in the plug which is marked with the letter 'L' or coloured red.

The plug moulded onto the cord incorporates a fuse, for replacement, use a 13amp BS1362 fuse. Only ASTA approved fuses should be used.

The fuse cover/carrier is the one shown by the coloured insert at the base of the plug.

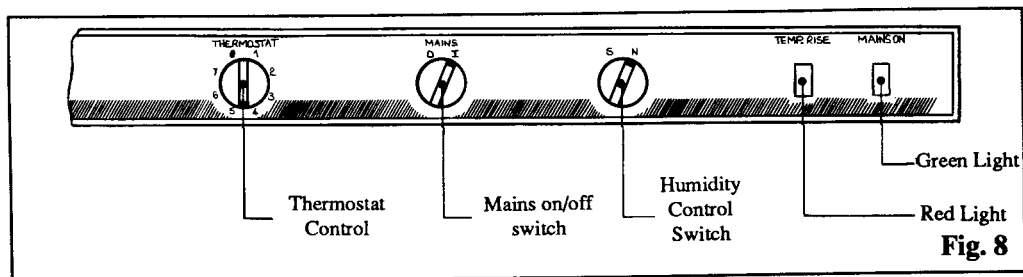
The plug must not be used if the fuse cover/carrier is lost. A replacement cover/carrier must be obtained from your local Zanussi Service Force Centre whose addresses are listed on the pages at the back of this instruction book and can also be found in the telephone directory under 'Z'.

If at any time a replacement mains lead is required, the cross sectional area of its conductors must not be less than 0.75mm^2 . If it becomes necessary to replace the mains lead, the cable clamp should be tightened so as to retain the new cord.

We recommend that the installation be checked by a qualified electrician who can ensure that the appliance is operating satisfactorily and that it has not been damaged in transit.

This appliance complies with E.E.C. Directive number 82/499 of 7.6.82 relative to radio interference suppression.

THE CONTROLS



To start the cooling system, plug into the wall socket and switch the mains on/off switch to the 'on' position which is I. Then turn the thermostat to setting 4-5. The temperature in the fridge and freezer compartments will be affected by the location, room temperature and the number of times the door is being opened, an adjustment of the thermostat setting may be needed to allow for this. When operating, the outside front edges of the freezer may feel warm to the touch. This is quite normal.

Thermostat Control

There is one control for setting the temperature of both the fridge and the freezer compartments.

The thermostat dial (● -7) is located in the control panel on the top of the appliance (See Fig. 8). The higher the number the lower the temperature. Normal setting is 4-5, on setting ● the cooling system is switched off but the appliance is not disconnected from the electricity supply. (The interior light will still come on when the door is opened).

Mains On/Off Switch

For the appliance to operate this switch must be in the I position as well as being plugged into the electricity supply.

Humidity Control Switch

This switch should be in position 'N' (NORMAL) which ensures that no condensation will be visible on or around the area between the two doors. Position 'S' (SUMMER) may be used during dry and less humid conditions.

Green (Mains On) Indicator Light

When the appliance is switched on at the mains and also at the mains on/off switch, the green indicator light will illuminate and continue to do so until the appliance is switched off.

Red Temperature Warning Light

This light will illuminate when the appliance is first switched on and will cease to glow when the freezer temperature falls to the required storage level. In some circumstances (such as after the automatic defrost period) the light may illuminate for a short time. This is normal. If however, the light fails to go out, please make some checks (these can be found on 'What Happens If Something Goes Wrong?' page 23).

HEALTH AND SAFETY GUIDELINES

Because of consumer demand, preservatives have been removed from many pre-prepared food.

This together with the changes in shopping habits to a once-a-week shop, mean that the safe handling and storage of food is even more important than ever.

The following tips should help you to ensure that the food in your home is in as perfect condition as possible.

- * Keep the time between buying chilled and frozen food and placing it in your fridge/freezer as short as possible. Tests showed that the temperature of 1 litre of orange juice rose to 22°C in an hour between the supermarket and home. It then took 11 hours to get down to 7°C in the refrigerator.
- * Be prepared to adjust the refrigerator thermostat control depending on circumstances. If you are adding a quantity of fresh food, turn the control to a higher number, to help the contents cool faster.
- * Keep the refrigerator door closed as much as possible. Remember that warm air is flowing in as you are looking in to decide what to have for tea!
- * Do not push food together too much, air must be allowed to circulate around each item.
- * Cool cooked food as quickly as possible but do not place in the refrigerator or freezer until cool. (Leave food in a place as cool as possible in order that it can be placed in the refrigerator or freezer as soon as possible.)
- * Do not mix raw and cooked meat, they must be in separate containers. Take care not to let the meat juices drip onto other food. If the meat does drip, remove everything and clean thoroughly.
- * Do not store food uncovered.
- * The best way to defrost food is to put it in the refrigerator to thaw slowly.
- * Remove suspect food from your refrigerator and clean the interior with a solution of bicarbonate of soda in warm water (5ml to 0.5 litre of water).
- * Never allow food spills to dry and harden.
- * Ensure that food placed in the freezer is dated and labelled and used in date order to ensure that food is consumed at its best.
- * It is most important that food is used before its 'best before' date.
- * Store eggs in the egg rack provided. Discard any broken or chipped eggs.
- * Regularly check the refrigerator door seal to ensure that it is clean and free from bits and pieces.
- * Always wash your hands with soapy water and dry them with a clean towel before handling food.
- * Keep work surfaces clean and avoid cross contamination by not using the same work surface or knife, for raw and cooked food without washing them thoroughly in between.
- * Use kitchen roll wherever possible for cleaning up food. If you use a dishcloth be sure to boil it frequently.

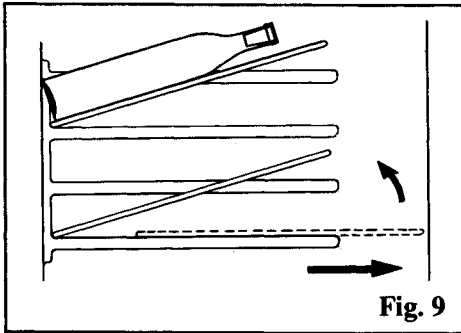
THE REFRIGERATOR COMPARTMENT

When the thermostat knob is set to 4-5, the temperature will be suitable for the storage of fresh food, salad vegetables, milk, certain wines and other drinks.

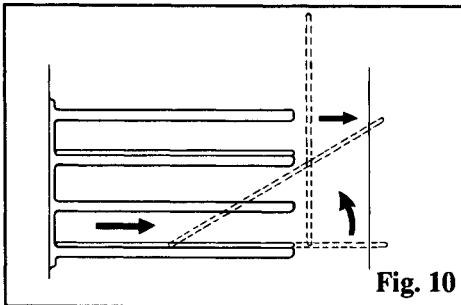
If a lower temperature is needed (e.g. during hot weather), turn the thermostat knob to a higher number or, for less cooling, to a lower number.

Fresh Food Compartment

The refrigerator compartment is fitted with shelves which are adjustable for the storage of different sized articles and may be tilted for the storage of bottles of wine etc., see Fig. 9.



If your fridge/freezer is positioned near to the wall thereby allowing the door to open through only 90° then each shelf when tilted can be removed (See Fig. 10).



Lift the front edge of the shelf and slide forward, tilting the shelf upward as the rear of the shelf comes toward the front of the fridge compartment.

The shelves are designed to allow maximum air circulation and therefore when placing food on the shelves make sure a small space is left between the packages.

The warmest area in the fridge is to the top of the compartment and the coolest is at the bottom. This is where the most perishable food should be kept at the bottom.

Vegetables and salad food can be stored in the salad drawer. To ensure they are maintained in crisp condition it may be necessary to wrap some food in polythene bags e.g. lettuce, watercress or herbs.

Door Storage

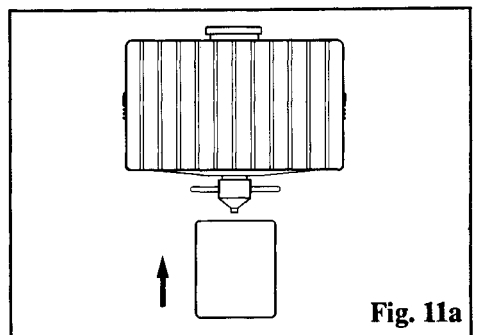
Store light items such as small cartons and jars on the shelves provided in the door. The lidded storage compartment may be used to store dairy products and fats.

The lower door shelf should be used for the storage of heavier items e.g. bottles etc. If you wish to store tall bottles in the door you can remove the half-width door shelf.

Drinks Dispenser

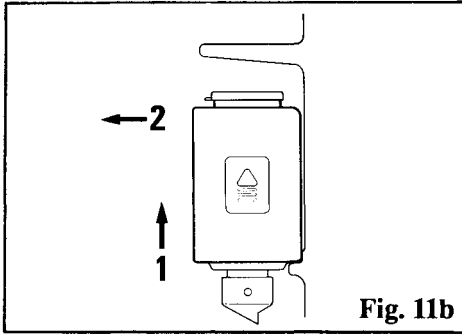
There is a drinks dispenser fitted into the door which can be used for storing your favourite drink.

To dispense a drink, push a glass up onto the arms of the dispenser tap; releasing pressure on the arms will automatically stop the flow of liquid. See Fig. 11a.



To remove the dispenser from the door you simply push the container upward and pull out. See Fig. 11b.

To put the dispenser back into the door you line up the form on the back of the container, with the recess in the door liner. When located in the liner, push the container down to secure it in position.

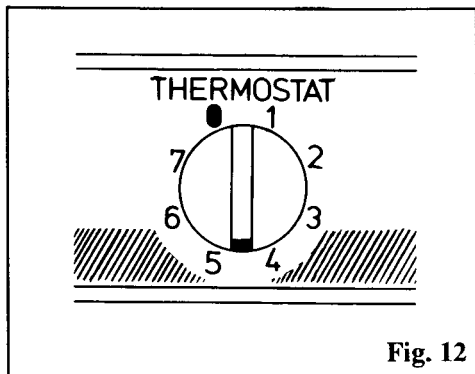


THE FREEZER COMPARTMENT

The **STARS** symbol means that your freezer will store frozen food at -18°C (-0.4°F) for long term storage and will also freeze fresh food.

If frozen correctly, food will retain texture, colour, taste and nutritional content.

The interior temperature of the freezer is automatically controlled by the thermostat which is located in the control housing. The freezer is designed to produce a storage temperature of -18°C (-0.4°F) or colder. This will normally be achieved with a setting of 4-5 on the control dial. The control dial is numbered 0-7. The higher the number the colder the temperature. On setting '0' the cooling system is switched off, but the appliance is not disconnected from the electricity supply. (See Fig. 12).



Due to different installations, methods of usage and weather conditions, adjustments to the temperature setting may be required. These are best assessed against a temperature reading on a thermometer buried in the frozen food.

Remember you must take your reading very quickly since the thermometer temperature will rise rapidly after you remove it.

If colder settings are selected for extra chilling effect, do not forget to turn the control dial back to the correct setting afterward.

Freezing Fresh Food

During the freezing process the temperature of fresh food should be reduced quickly.

The bottom basket should be used for the freezing of fresh food.

* The Maximum quantity of fresh food you can freeze in any 24 hours is 6kg (13.2lbs).

Most fresh food will freeze well, however some freeze more successfully than others. Food with a low proportion of water such as bread, cakes, pastry, meat, fish and poultry freeze exceptionally well. Similarly, game, dairy produce, fruit and vegetables all keep well in the freezer.

Food with a high water content such as lettuce and marrow do not freeze well as the freezing process breaks down their cellular structure.

Other items which do not freeze well are mayonnaise because it separates, bananas because they turn black and whole eggs in their shells because they crack.

Frozen Food Storage

Your freezer has the following frozen food storage capacity:

- * Net storage volume : 101 litres (3.57 cuft)
- * Weight of stored food: 32.3kg (71.3lb)
- * This is a standard measurement and the actual capacity depends upon the density and sizes of the food. The above figures are based on an average density of 0.32kg per litre (20lb. per cu ft).

Some Useful Hints For Freezing

- * The food to be frozen must be fresh and of the best quality.
- * The size of each pack should be small enough to ensure that it is used in one go. Small-sized packs freeze more quickly and uniformly, and give better results.
- * Frozen food, once thawed, must NOT be re-frozen.

- * **Lean food keeps better and longer than fatty food, salt and strong flavours will reduce the storage time.**
- * **Wrap the food in polythene or aluminium freezing bags or foil, so that they adhere to the food and provide an airtight seal. Stick a label on each pack. This makes it easy to check the storage times.**
- * **NEVER place cans or bottles of fizzy drinks in the freezer, as they may explode.**
- * **Never put food to be frozen next to food which is already frozen as this could cause the temperature of the frozen food to rise and its quality and storage life to reduce.**
- * **Any open packets of frozen food should be re-wrapped in airtight material to prevent surface evaporation which causes drying or "freezer burn".**

Storage times for home prepared fresh food are given on page 19

GENERAL FOOD PREPARATION

Fruit and Vegetables

Fruit and vegetables should preferably be frozen immediately after picking or purchasing or kept in the refrigerator for no longer than 24 hours.

For perfect results fruit should be just ripe, and if any show signs of being damaged, then it should be thrown away. Most vegetables and some fruit need to be blanched before freezing.

Blanching

Where necessary, plunge vegetables into boiling water for the specified period, and time from the moment they return to the boil. Drain and cool immediately in iced water before packaging and freezing.

Meat

Freeze joints in handy sizes after trimming the fat and removing the bones if necessary. Game must be cleaned before being hung for the required period.

Poultry (Fresh)

Gut, singe and wash birds thoroughly. Tie legs and wings to the body before placing in the freezer, or cut into joints for packing separately. Giblets should be packed separately.

Fish

All types of fish should be preferably frozen within 24 hours of being caught. Any superfluous scales should be removed along with the fins, then the fish is gutted and washed clean in cold salted water before being frozen.

Ice Making

First, make ice cubes by filling the ice tray with fresh drinking water to the top of each ice cube compartment and place in the top freezer basket.

When the ice cubes have formed, hold the tray upside down and twist the tray along its length, allowing loosened cubes to fall into a plastic container or polythene bag. Store in the freezer and use when required.

Prepared Food

These freeze well, but remember the seasonings may become stronger during frozen food storage.

Salt shortens the storage time of frozen food so add a little more if necessary during preparation for eating. Semi-liquid food has a tendency to thicken, so should be made up with a little more liquid than normal. Highly spiced and aromatic food should be wrapped thoroughly, so the flavour does not transfer to other frozen food. Always cool prepared food quickly and freeze immediately.

How To Cool Food Quickly

Hot food should not be put straight into the freezer because it will raise the temperature in the cabinet, make the freezer work harder, thus increasing the energy consumption. Therefore you should always cool food quickly before placing it in the freezer.

You can cool food quickly by placing it into a cold container and stand it in a sink filled with cold water. Regularly stir the food to help reduce the temperature. Once the food is cooled, transfer into a container suitable for freezing and place into the freezer.

Open Freezing

This method is commonly used to freeze fruit and vegetables. After preparation place the food in a single layer on foil covered baking sheets, trays or special fast freeze trays, ensuring that the items do not touch each other. Freeze the food uncovered until hard (usually 1-2 hours), after which it can be packed into polythene bags.

Open freezing is also useful for delicate food which could become damaged during packing, e.g. decorated cakes, flans and pastries.

Packaging

It is important to use the correct packaging to preserve the quality of frozen food. All food should be wrapped in moisture proof materials and be completely covered. The most useful materials are heavy gauge polythene bags or sheeting, plastic containers with tight fitting lids, aluminium foil containers and waxed cardboard containers.

Plastic film can be used as an inner wrapping for food which is then over wrapped with a polythene bag; or can be used to interleave small items such as chops, steaks, burgers etc., so that they can be removed individually. Use freezer quality film or double wrap food items with standard kitchen film.

Make sure that joints of meat, poultry are well wrapped. This is to ensure that no bones can pierce the packaging during freezer storage.

Boiling bags can be used to both pack food in for freezing and for reheating the same food in a pan of boiling water. They are especially useful for items such as new potatoes, sauces and single portions of cooked food. As much air as possible must be extracted from the bag and an effective seal is essential.

Thawing Food

Most food can be thawed in their original wrapping to maintain moisture and to prevent any deterioration. Food should be thawed in a cool place such as a fridge, or if the food is required quickly a microwave oven may be used, remembering to transfer food from foil containers and remove wire ties from plastic bags. Always follow the instructions in the microwave oven's manual for thawing frozen food. It is essential that all food particularly meat and poultry is completely defrosted before cooking.

Fruit

Keep the container closed and allow to thaw at room temperature for about 5 hours.

Vegetables

It is not necessary to thaw before cooking - place in salted boiling water, cover and time cooking from moment they return to the boil which only takes a few minutes. Some vegetables can also be put in the oven with a knob of butter and some may be deep fat fried.

Meat and Poultry

Thaw completely before cooking by preferably leaving to defrost slowly in a fridge. If required quickly, a microwave oven may be used or allow 2 or 3 hours per 1/2kg. (1lb) at room temperature. To check whether or not the poultry is defrosted the legs should be able to move freely and there should be no ice crystals present.

Dairy Products

Allow eggs to thaw in closed containers and use immediately. Do not freeze eggs in their shells as they will crack. Butter and cream, depending on the quantity will thaw in 1 or 2 hours at room temperature.

Baked Items

Bread takes about 2 hours to thaw or loaves may be heated in the oven. Cakes can be sliced in their frozen state to retain shape and speed up the thawing process.

Prepared Food

Heat gently in closed containers in the oven and season if necessary.

Commercial Packs

Follow the printed instructions given by the manufacturers.

FOOD FREEZING GUIDE

	<i>Max. Storage Period</i>	<i>Method</i>	<i>Remarks</i>
MEAT joints			
Beef	10-12 months	Remove additional fat Cut to handy size wrap thoroughly	Pad bone ends
Pork	6 months	Cut to hand size wrap thoroughly	ditto
Lamb	9 months	Cut to hand size wrap thoroughly	ditto
Steak	10-12 months	Open freeze or interleave with plastic film	ditto
Chops	See Pork or Lamb above	ditto	ditto
Veal Fillets	6-9 months	ditto	
Bacon, cured smoked	6 weeks 1 month	ditto	Pack in handy meal portions
Sausages	6 weeks	Wrap tightly	Pack in handy meal portions
Minced meat	2 months	Wrap tightly	Pack in handy meal portions
Offal and tripe	3 months	Clean thoroughly, remove tubes cores and fat, pack in small portions	Make sure it is really fresh
POULTRY			
Chicken	9-12 months	Clean in usual way, joint if necessary, wrap thoroughly	Wrap giblets separately, pad bone ends. Do not stuff till ready
Turkey	9-12 months	Clean in usual way, joint if necessary	ditto
Duck, Goose	6 months	Clean in usual way, joint if necessary	ditto
Giblets	3 months		Wrap separately from bird
Game	6 months	Hang before freezing	Cook immediately after thawing
FISH			
All types	3 months	Clean, descale, discard head and tail, wrap separately	Must be fresh
Trout	3 months	Clean, descale, discard head and tail, wrap separately	Must be fresh
Salmon	3 months	Clean, stuff with greaseproof paper for shape retention or cut into steaks, cutlets or fillets	Must be fresh
VEGETABLES			
Mushrooms	3 months	Leave button mushroom whole, slice larger ones. Trim stalks, wash, dry thoroughly. Freeze open (or sautéd in a little butter till partially cooked then freeze).	Pack in boxes

	Max. Storage Period	Method	Remarks
Potatoes	3 months	New potatoes and chips can be frozen raw. Otherwise cook partially in one of usual forms, cool then freeze	
Beans (Broad, French or Runner)	12 months	Peel or pod, and wash, top and tail. Cut large beans into shorter lengths or slice.	Blanch for 2 mins., cool for same time in iced water then freeze.
Carrots	12 months	Use small ones. Prepare by scraping, top and tail.	Blanch for 3-4 mins.
Cauliflower	12 months	Break up the florets and wash.	Blanch for 3 mins. Add lemon juice to water to improve whiteness.
Spinach	12 months	Wash thoroughly. Remove thicker veins. Chop if liked.	Blanch a few leaves at a time, for 2 mins.
Sprouts	12 months	Use only small ones. Remove outer leaves.	Blanch for 3 mins.—medium 1½-2 mins.—small
Root crops	12 months	The younger the better. Peel and slice or freeze whole.	Blanch for 3-5 mins.
FRUIT			
Apples	9-12 months	Freeze either of two ways: as puree-stew with little water, beat to smooth pulp, sweeten to taste, blanch for two mins., drain and cool. Pack tightly in layers with a little dry sugar sprinkled between, if so desired; or soak in slightly salted water for ten minutes, dry and freeze.	Freeze in small quantities. Pack in plastic containers, leaving 1.5cm (½ in.) headroom.
Apricots	10-12 months	Preferably remove stones, but leave skins on. Pack in syrup 200- 400g (½-1 lb.) sugar to 550ml (1 pint) of water, making sure fruit is covered.	Pack in plastic containers, leaving 1.25-2.5 cm (½-1 in.) 2.5cm (½-1 in) headroom.
Cherries	12 months	ditto	ditto
Damsons	12 months	ditto	ditto
Plums	9 months	ditto	ditto
Gooseberries	12 months	ditto	ditto
Blackberries	12 months	Either pack in syrup as above, or coat with caster sugar and pack in plastic containers. Also may be frozen open then pack in containers.	ditto
Currants	12 months	ditto	ditto
Raspberries	12 months	ditto	ditto
Strawberries	12 months	ditto	ditto

	Max. Storage Period	Method	Remarks
Peaches	10 months	Cover with boiling water for 1 minute, then cool by dipping into cold and peel carefully. Cut into halves, removing stone. Use syrup method of packing and freezing.	Keep fruit submerged in syrup, place crumpled greaseproof paper on top, so there is no room between the surface of the liquid and the lid.

DAIRY PRODUCTS

Eggs Whole	6 months	Pack leaving headspace, beat slightly.	Do not freeze eggs in their shells as they will crack.
Egg Whites	6 months	Beat slightly, place whites in small containers just a few at a time.	
Egg Yolks	6 months	As for whites, but to prevent coagulation mix with ¼ tsp. salt or ½ tsp. caster sugar to every two yolks.	Use for savoury or sweet dishes, label so that correct yolks are used.
Butter	6 months (unsalted) 3 months (salted)	Wrap bought butter in foil and freeze	
Cream Whipping and Double only	3 months	Must first be beaten lightly before freezing. Rosettes of whipped cream can be piped onto silicone paper and open frozen.	Allow slight room for expansion in the container. Pack in layers.
Cheese	4 months (soft) 3-4 months (hard)	Wrap all varieties tightly in foil	Hard cheese stores much better when grated.

BAKED ITEMS Wrap in foil or polythene bags

Bread (Freshly baked)	1-2 months	Wrap and freeze	
Cakes, plain	6 months	Wrap and freeze.	
Cakes, iced	3 months	Freeze without wrapping, then wrap and store in polythene.	

PREPARED FOODS

Stews	2 months	May be frozen quite satisfactorily in a polythene bag	Place bag inside a square plastic or cardboard box to shape the contents into bricks which save space in freezer.
Sauces	4 months	Freeze in quantities of 275ml (½ pint) A little extra liquid may be required, when you come to use it.	Egg based sauces are unsuitable
Full courses	3 months	Assemble individual helpings on specially constructed aluminium trays, then cover with foil. To re-heat leave the cover on and put in the oven for about 45 minutes at 200°C/Mark 6.	Cover slices of meat with gravy to prevent drying out

MAINTENANCE AND CLEANING

BEFORE any maintenance or cleaning work is carried out, **DISCONNECT** the appliance from the **MAINS** supply.

Internal Cleaning

Clean the inside and accessories with warm water and bicarbonate of soda (5ml to 0.5 litre of water). Rinse and dry thoroughly.

NEVER USE DETERGENTS, ABRASIVE POWDERS, HIGHLY PERFUMED CLEANING PRODUCTS OR WAX POLISHES, TO CLEAN THE INTERIOR AS THESE WILL DAMAGE THE SURFACE AND LEAVE A STRONG SMELL.

External Cleaning

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

Once or twice a year dust the condenser (black grill) and compressor at the back of the appliance with a brush or vacuum cleaner. (See Fig. 13, you **must** make sure that the appliance is switched **off**). An accumulation of dust will affect the performance of the appliance and cause excessive electricity consumption.

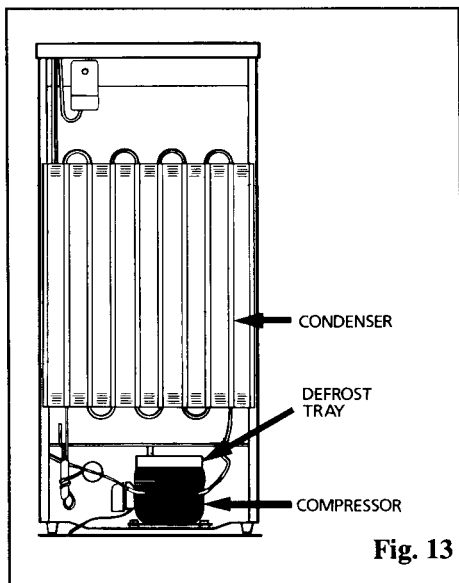


Fig. 13

When The Appliance Is Not In Use

When the appliance is not in use for long periods, disconnect from the mains supply, empty all food and clean the appliance, leaving the door ajar to prevent unpleasant smells.

Replacing The Interior Light Bulb

Should the interior light in the fridge fail to work, first switch off and unplug the appliance, and then replace the light bulb as follows, See Fig. 14.

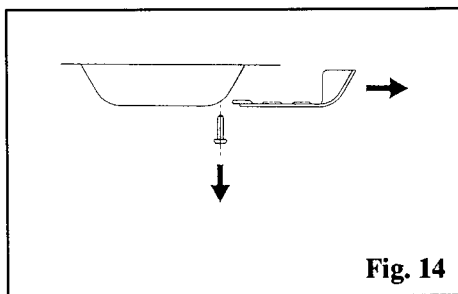


Fig. 14

Remove all shelves etc. from the fridge and then remove the light cover by removing the screw at rear with a screwdriver and pulling the cover outward toward the back of the cabinet.

Unscrew the bulb and replace it with a new 15watt E14 SES bulb (You can obtain a new bulb from your local Zanussi Service Force Centre, whose address and telephone number can be found in the directory at the back of this instruction book and also in your local telephone directory under 'Z').

To replace the light cover, slide the 2 tongues into their original position and move the cover into position then replace the screw.

Defrosting Your Fridge/Freezer

This appliance is designed to be frost free. This means there is no need to defrost your appliance, as this will be carried out automatically. During automatic defrosting, the frost is turned to water and this flows into the defrost tray, where it evaporates. The defrost tray is situated on top of the compressor. (See Fig. 13).

WHAT HAPPENS IF SOMETHING GOES WRONG?

BEFORE contacting your local Zanussi Service Force Centre, check the following points:

The appliance does not work...

Check that:

- * There is power at the socket.
- * Ensure that there is not a power cut by checking the household lights.
- * The fuse is not blown.
- * The air circulation passages are not covered.

Vibration or abnormal noises...

- * At first you may be aware of sounds in your kitchen which you are not used to, particularly if your appliance is against sound-reflective surfaces such as tiled or painted walls. Please remember the cooling unit includes precision built components which, like those in car engines and other machinery with fast moving parts, need a running in period which may last several weeks.

During this period don't worry, just allow the appliance time to settle down.

The light does not come on...

Check that:

- * The bulb is fitted correctly.
- * Replace the bulb if it has blown.

Other points to check...

- * Have you turned the thermostat to the correct setting?
- * Have the doors been left open causing the temperature to rise?
- * Sometimes the freezer door will be difficult to open shortly after you have closed it. Don't worry; this is

due to a pressure difference which will quickly equalise and allow the door to open normally.

If after the above checks, there is still a fault, call your local Zanussi Service Force Centre, whose address can be found on the following pages of this instruction book, and can also be found in your local telephone directory under 'Z'.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

- * Please note that proof of purchase is required for any in-guarantee service calls.

Spent/I.B/0001/LW/6.11.90

SERVICING

How to find the telephone number of your Zanussi Service Force Centre

Zanussi Service areas are allocated by postcodes which are listed in alphabetical order for easy reference.

1. Look for the first 2 letters of your address postcode in the far left 'Postcode' column.
2. Match up the number of your postcode against the number listed in the 'Postcode Numbers' column.
3. Look across the column to the Service Force Key Number for your area. Turn to the last page of this directory for the address and telephone number to contact for service which is listed against your key number.

If you are unsure of your postcode, the main towns and cities are listed in alphabetical order for easy reference.

Additionally, your local Zanussi Service Force Centre telephone number is listed under 'Z' in your telephone directory.

The **Customer Care Department** at Zanussi House, Hambridge Road, Newbury, Berks, RG14 5EP, Tel: 0635 521313, will be happy to help you with any queries or difficulties.

Post-code Letter	Town	Post-code Number	Service Force Key Number	Post-code Letter	Town	Post-code Number	Service Force Key Number
AB	Aberdeen	1-5	1	DG	Dumfries	8-9	36
AL	St Albans	1-10	2	DH	Durham	1-9	37
A	Brecon	45	3	DL	Darlington	1-17	37
BA	Bath	1-5, 11-15	4	DN	Doncaster	1-7, 10-12, 22	33
BA		7-10, 20-22	5	DN		14	38
BA		6, 16	6	DN	Doncaster	8-9, 15-21, 31-40	39
BB	Blackburn	1-12	7	SUB POSTCODE DIVISION			
BD	Bradford	1-23	8	DN	Gainsborough		
BD		24	7		South	21-1, 21-2, 21-5	40
BH	Bournemouth	1-25	9	DN	Gainsborough		
BL	Bury	0-9	11		North	21-3, 21-4	39
BN	Brighton	1-9, 11-15,	12	DT	Dorchester	1-6, 10-11	9
BN		20-27	12	DT		6-9	5
BN		16-18	13	SUB POSTCODE DIVISION			
BR	Bromley	1-8	14	DT	Bridport East	6-3, 6-4	9
BS	Bristol	1-28, 98-99	15	DT	Bridport West	6-5, 6-6	5
BT	Belfast	1-82	16	DY	Dudley	1-6, 8-9	17
B	Birmingham	1-21, 25-33,	17	DY		7, 10-14	41
B		38, 40, 45, 47-48,	17	EC	London	All EC Codes	28
B		60-71, 80, 97-98	17	EH	Edinburgh	1-42, 52-54	42
B	Birmingham	23-24, 34-37,	18	EH		43-46	35
B		42-44, 46, 72-	18	EH	Edinburgh	47-49, 51, 55	43
B		79	18	EN	Enfield	1-11	28
B	Birmingham	49-50,	19	EX	Exeter	1-17, 20	45
B		96	19	EX		18-23, 31-39	46
B	Birmingham	95	20	E	London	All East Codes	28
CA	Carlisle	1-28	21	FK	Falkirk	1-4	43
CB	Cambridge	1-8	22	FK		10-14, 18-19	32
CB		9-11	23	FK	Falkirk	5-9, 15-17	47
CF	Cardiff	1-8, 31-48	3	FK		20-21	31
CH	Chester	1-4	24	FY	Fleetwood	0-8	7
CH		5-7	25	GCI	Guernsey		48
CH		8	26	GL	Gloucester	1-8, 10-19,	49
CM	Chelmsford	0-6, 8-9, 11-15	27	GL		50-56	49
CM		7	23	GL		9	15
CM	Chelmsford	16-24	28	GL		20	19
CO	Colchester	1-16	23	GU	Guildford	1-24, 26, 34-35	50
CR	Croyden	0, 2-4, 9	29	GU		25	51
CT	Canterbury	1-21	14	GU	Guildford	27-33	13
CV	Coventry	1-8, 10-12, 21-23	20	G	Glasgow	1-5, 11-15, 20-23,	47
CV		9, 13	18	G		31-34, 40-46, 51-	47
CV	Coventry	31-35, 37	20	G	Glasgow	53, 58, 60-69, 73,	47
CW	Crewe	1-12	30	G		76-78, 81-84	47
DA	Dartford	1-18	14	G	Glasgow	71-72, 74-75	43
DD	Dundee	1-5, 7-11	31	HA	Harrow	0-9	2
DD		6	32	HD	Huddersfield	1-8	8
DE	Derby	1-7, 13-15, 55	33	HG	Harrogate	1-5	8
DE		11-12	18				
DG	Dumfries	1-7, 10-12	34				
DG		13-14	35				

Post-code Letter	Town	Postcode Number	Service Force Key Number	Post-code Letter	Town	Postcode Number	Service Force Key Number
HP	Hemel	1-3	2	MK	Milton Keynes	18	65
HP	Hempstead	4-23	53	ML	Motherwell	1-12	43
HR	Hereford	1-2, 4, 6-9	49	M	Manchester	1-35, 60	11
HR		3, 5	54	NE	Newcastle-on-Tyne	1-49, 61-70, 88	66
HU	Hull	1-20, 55	38	NE		98-99	66
HX	Halifax	1-7	8	NE		71	35
IG	Ilford	1-11	28	NG	Nottingham	1-23, 25	33
IOM	Isle of Man		55	NG		24	40
IP	Ipswich	1-15, 30-31	56	NG	Nottingham	31-34	64
IP		16-27	57	NN	Northampton	1-7, 11-12	67
IP	Ipswich	28-29, 32-33	22	NN		8-10, 14-18	22
IV	Inverness	1-24, 26, 30-36,	58	NN	Northampton	13	65
IV		40-49, 51-56	58	NP	Newport	1-9, 44	3
IV	Inverness	25, 27-28	59	NR	Norwich	1-35	57
JCI	Jersey		60	NW	London	All NW Codes	52
KA	Kilmarnock	1-26, 28-30	43			Except 2,4,7,9,10	
KA		27	61	NW	London	2, 4, 7, 9, 10	2
KT	Kingston-on-Thames	1-23	51	N	London	All N Codes	28
KT		24	50	OL	Oldham	1-12, 15-16	11
KW	Wick	1-14	59	OL		13-14	7
KW		15-17	62	OX	Oxford	1-17	65
KY	Kirkcaldy	1-16	32	PA	Paisley	1-4	47
LA	Lancaster	1-23	7	PA		5-19	43
LD	Llandrindod	1-8	54	PA	Paisley	20-27, 33, 35, 40-	68
LD		3	3	PA		49	68
LE	Leicester	1-5, 7-8, 11-14,	63	PA		28-31	69
LE		16-17	63	PA	Paisley	32, 34, 36-39, 61	70
LE	Leicester	6, 9-10	63	PA		62-78	68
LE		15	64	PA	Paisley	80-82, 88	71
LL	Llandudno	11-15	25	PA		83-87	72
LL		16-19	26	PE	Peterborough	1-15, 34, 38	64
LL	Llandudno	20-21, 23, 27, 31-	25	PE		16-19	22
LL		32, 34-40, 42-47	25	PE	Peterborough	20-25	40
LL	Llandudno	22, 24-26, 28-30,	26	PE		30-33, 35-37	57
LL		33-34, 41, 48-49,	26	PH	Perth	1-2, 8-9, 10-18	31
LL		51-78	26	PH		3-7	32
LN	Lincoln	1-6, 8-10	40	PH	Perth	19-26, 30-44	58
LN		7, 11-13	39	PL	Plymouth	1-21	73
				PL		22-35	74
SUB POSTCODE DIVISION				PO	Portsmouth	1-22	13
LN	Lincoln	3-4, 3-5	40	PO	I.O.W.	30-41	75
LN		3-6	39	PR	Preston	1-9	7
				RG	Reading	1-17, 26	53
LS	Leeds	1-29	8	RG		21-25, 27	50
LU	Luton	1-6	2	RG	Reading	28	4
LU		7	22	RH	Redhill	1-3, 6-7, 9-20	12
L	Liverpool	1-49, 60-70	24	RH		4-5	50
ME	Medway	1-20, 99	14	RH	Redhill	8	29
MK	Milton Keynes	1-17, 19, 40-46	22	RM	Romford	1-5, 7, 10-18	27

Post-code Letter	Town	Postcode Number	Service Force Key Number	Post-code Letter	Town	Postcode Number	Service Force Key Number
RM	Romford	6, 8-9	28	TQ	Torquay	7-8	73
SA	Swansea	1-20, 31-32	3	TQ		14	45
SA		33-39, 41-44, 61-73	76	TR	Truro	1-27	74
SA		40, 45-48	77	TS	Stockton-on-Tees	1-29	37
SE	London	All SE Codes	29	TW	Twickenham	1-20	51
SG	Stevenage	1-9, 11, 15	2	UB	Uxbridge	1-10	2
SG		10, 12-14	28	WA	Warrington	1-5, 8-9, 10-15	11
SG	Stevenage	16-19	22	WA		6-7	24
SK	Stockport	1-3, 6-12	30	WA	Warrington	16	30
SK		4-5, 13-16	11	WC	London	All WC Codes	52
SK	Stockport	17	33	WD	Watford	1-2, 4-7	2
SL	Slough	1-10	53	WD		3	53
SM	Sutton	1-3, 7	51	WF	Wakefield	1-17	8
SM		4-6	29	WN	Wigan	1-5, 7	11
SN	Swindon	1-8, 11-16	65	WN		6, 8	24
SN		9-10	4	WR	Worcester	1-14	19
SO	Southampton	1, 4, 41-43, 51	9	WR		15	41
SO		2-3, 5, 21-24, 52	13	WS	Walsall	1-15	18
SO	Southampton	20	4	WV	Wolverhampton	1-4, 10-14	18
SP	Salisbury	1-5, 9-11	4	WV		5-9, 15-16	41
SP		6	9	W	London	All West Codes	52
SP	Salisbury	7-8	9			Except 1-14	
SR	Sunderland	1-7, 9	66	W	London	3, 4, 5, 7, 13	2
SR		8	37	W	London	1-2, 6, 8-12, 14	44
SS	Southend-on-Sea	0-9, 11-17, 99	27	YO	York	1-3, 5, 7-8	8
ST	Stoke-on-Trent	1-18, 20-21	30	YO		4, 6, 11-18, 25	38
ST		19	18	YO	York	21-22	37
SW	London	All SW Codes	52	ZE	Lerwick	1,3	79
		Except 2, 4, 8, 9, 11-20		ZE		2	80
SW	London	2, 9, 16	29				
SW	London	1, 3, 5-7, 10	44				
SW	London	4, 8, 11-15, 17-20	51				
SY	Shrewsbury	1-6, 9-17, 18-22	25				
SY		7, 17-19	54				
SY	Shrewsbury	8	41				
SY		23-25	77				
S	Sheffield	1-19, 30-31, 40-45,	33				
S		60-66, 74, 80-81	33				
S	Sheffield	70-73, 75	8				
TA	Taunton	1-11, 21-24	6				
TA		12-20	5				
TD	Selkirk	1-15	35				
TF	Telford	1-8, 10-13	41				
TF		9	30				
TN	Tonbridge	1-2, 4, 8-18, 23-30	14				
TN		3, 5-7, 19-22, 31-40	12				
TQ	Torquay	1-6, 9, 12-13	78				

SCP/0001/LW/11.90

Service Force Key Number	Service Force Address	Telephone Number	Service Force Key Number	Service Force Address	Telephone Number
1	60 Commerce Street, Aberdeen, AB2 1BP or Tel:	0224 583949 0224 582704	40	Unit 14 Stonefield Park, Clifton Street, Lincoln	0522 532330
2*	Unit 4, Riverside Est, Coldharbour Ln, Harpenden	0582 461909	41	1 Underhill Street, Bridgnorth, Salop, WV16	0746 763322
3	3 Pentwyn Road, Blackwood, Gwent, Sth Wales	0495 223151	42	38 Buccleuch St, Dalkeith, Midlothian, EH22	031 663 7758
4	31 St Andrews Road, Benerton, Salisbury, SP2	0722 336072	43	Block 2 Unit 5, Auchentraith Ind. Est. Rosendale Way, Blantyre	0698 828145
5	31 East Street, Crewkerne, Somerset, TA18	0460 72740	44	4 Royal Lane, Yiewsley, W.Drayton, UB7	0895 441917
6	80 Killigrew Street, Falmouth, Cornwall, TR11	0984 31858	45	91 Exeter Road, Exmouth, Devon, EX8 1QD	0395 263531
7	333 Ranglet Road, Walton Summit, Preston, PR5	0772 321200	46	3 Bear St, Barnstaple, North Devon, EX32	0271 71774
8	57 Ingram Road, Holbeck, Leeds, Yorks	0532 460992	47	Unit E6C Anniestland Ind. Est. Netherton Rd, Glasgow, Scotland	041 954 5304 or Tel: 041 954 5349
9	63 Curzon Road, Bournemouth, BH1 4PW	0202 303363	48	Blencathra, Saumarez Lane, Castel, Guernsey	0481 56854
11	Unit 41/42 Clarendon Ct, Winwick Quay, W'ton	0925 50822	49	134 Eastgate Street, Gloucester, GL1 1QT	0452 422488
12	Unit 3, 21/25 Bridge Road, Haywards Heath, RH1	0444 417656	50	Unit 1 Redfields Ind. Pk, Church Crookham, Fleet	0252 851414
13	266 Main Road, Southbourne, Emsworth, PO10 or Tel:	0243 374814 0243 371170	51	127 Walton Road, Molesey, Surrey, KT8 0DT or Tel:	01 979 6366 01 979 7962
14	Bridgewood Hse, 8 Laker Road, Rochester, ME1 or Tel:	0634 201441 0689 61444	52*	Unit 4, Riverside Est, Coldharbour Ln, Harpenden	0582 461909
15	89 Stoke Croft Road, Bristol, Avon, BS1 3RD or Tel:	0272 246271 0272 246378	53	Reform Road, Maidenhead, Berkshire	0628 783711
16	Owenmore Hse, Kilwee Ind. Est., Upper Dunmurry Lane, Belfast	0232 301121	54	Merion House, High Street, Llandrindod Wells	0597 824842
17	66 Birch Rd East, Wyreley Rd Ind. Est, B'ham	021 327 1671	55	Tromode Wks, Cronkbourne Vill, Douglas, I.O.M.	0624 76066
18	Unit 3 Sterling Park, Claymore, Tamworth or Tel:	0827 289800 0827 289822	56	Unit 2b, Elton Park Business Centre, Hadleigh Road, Ipswich, IP2 0DQ	0473 211713 0603 629653
19	22 Newton Road, Malvern, Worcs, WR14 1NZ	0684 572915	57	75 Grove Road, Norwich, NR1 3RL	0463 791822
20	Unit 23/24, Alliance Business Pk, Townsend Drv, Nuneaton, CV11	0203 350666	58	Unit 3B3, Smithton Ind. Est. Smithton, Inverness	040 833517
21	High Ehsenside, Egremont, Cumbria, CA22	0946 820509	59	Main Street, Golspe, Sutherland, KW10 6FA	0534 67001
22	1 Wharf Road, Higham Ferrers, Northants	0933 317727	60	P.O.Box 45, Queens Road, St Helier, Jersey	077 086 246
23	Unit 18, Fourth Ave, Bluebridge Ind. Est, Halstead, Essex	0787 473982	61	Bruach, Blackwaterfoot, Isle of Arran	0856 5457
24	Unit 14, Dock Road, Birkenhead, L41 1JJ	051 639 1287	62	Hatson Ind. Estate, Kirkwall, Orkney	0858 33229
25	Plas Fynnon W/house, Middleton Rd, Oswestry	0691 652917	63	30a Scotland Road, Market Harborough, LE16	0778 422147
26	Easy Launderette, Panton Hall, Denbigh, Clwyd	0745 813272	64	Pinfold Rd, Manning Rd Ind. Est. Bourne, Lincs	0869 248598
27	19 Sirdar Rd, Off Brook Rd, Rayleigh, Essex	0268 741171	65	Unit E19, Telford Rd, Launton Ind. Est. Bicester	091 2960166
28	284 Alma Road, Enfield, EN3	01 805 6825	66	Unit C1, Bergen Cl, Tyne Tunnel Trad. Estate, North Shields, Tyne & Wear	0604 37061
29	194 Court Road, Eltham, London, SE9 4EN	01 859 3939	67	53 Sandringham Road, Northampton, NN1	0369 2147
30	Unit 8, Croft Road, Newcastle under Lyme, Staffs, ST5 0TW	0782 713003	68	96 Argyll Street, Dunoon, Argyll, PA23 7NE	0586 52008
31	3-7 Blackness Street, Dundee, Scotland, DD1 or Tel: or Tel:	0382 642828 0382 455862 0382 826809	69	43 Crosshill Avenue, Carneltown, Argyll	0631 664530
32	33a Burnside, Auchtermuchty, Fife, Scotland	0337 28807	70	Moss Field Workshop, Moss Field Drive, Oban	0870 2331
33	Unit 63, Storforth Ln Trad. Est. Chesterfield	0246 231790	71	2 Killweivagh, Gregory, Benbecula, Outer Hebrides	0851 5555
34	93 Irish Street, Dumfries, Scotland	0387 69694	72	Churchouse, 16 James St, Stornaway, Isle of Lewis	0752 222540
35	2 8 Wood Market, Kelso, Borders, TD5 7AX	0573 24411	73	6 Embankment Ln, Embankment Rd, Plymouth	0326 314600
36	27 Antrim Ave, Stranraer, Dumfries & Galloway	0776 3277	74	80 Killigrew Street, Falmouth, Cornwall, TR11	0983 523062
37	8 Cumbie Way, Aycliffe Ind. Est. Newton Aycliffe	0325 300606	75	109-111 Hunnyhill, Newport, Isle of Wight	0437 710366
38	Unit 1, Boulevard Unit Fact. Est. Hull, HU3 4AY	0482 223335	76	Roch, Haverfordwest, Dyfed	0545 570254
39	Unit 2, Cromwell Road, Grimsby, DN31 2BN	0472 358760	77	4 Market Street, Aberaeron, W. Wales, SA46	0803 529969
			78	278 Torquay Road, Preston, Paighton	0595 2915
			79	3-4 Carlton Place, Lenwick, Shetland, ZE1	08066 546
			80	Harlsdale, Symbister, Whalassay, Shetland	

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PEACE OF MIND FOR TWELVE MONTHS

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.

Zanussi Ltd., undertakes 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.

OR FIVE YEARS

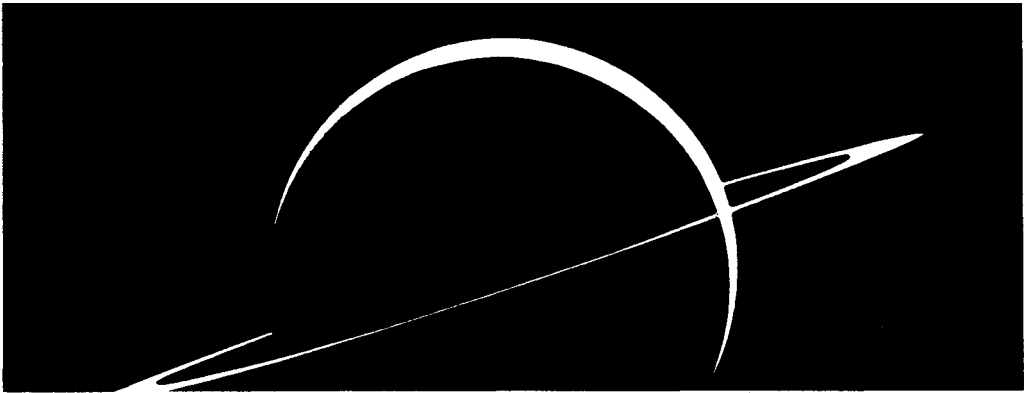
Zanussi 5 Year Cover Conditions

For a once-only payment you can extend your Standard Guarantee to 5 years. All the conditions and exclusions of the Standard Guarantee apply.

Notes

1. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.
2. The engineer will need to check the details of your Cover Certificate and may make a charge for his services if it is not presented to him at the time of his call.
3. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of the commencement of cover.
4. Covers issued are not refundable or transferable.

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ZANUSSI

The appliance of science

Zanussi Ltd., Zanussi House, Newbury

**The information in this manual is correct at time of going to press.
Zanussi reserve the right to alter specifications without notice.**

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