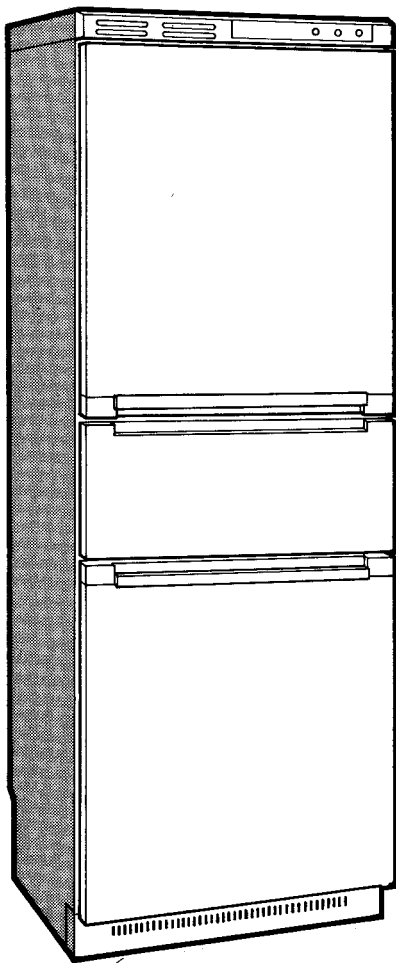


INSTRUCTION BOOKLET

**READ and SAVE
THESE INSTRUCTIONS**



**FRIDGE
SUPERCHILL
FROST FREE FREEZER
DF 102/3T**

ZANUSSI

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REFRIGERATION WARNINGS

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 supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

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.
 - ▲ This product should be serviced by an authorized Zanussi Service Force Centre, and only genuine Zanussi spare parts should be used.
 - ▲ 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 and fridge/freezers are designed to be used specifically for the storage of edible foodstuffs only.
 - ▲ Frozen food must not be re-frozen once it has been thawed out.
 - ▲ Manufacturers' 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 will 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 inner lining of the appliance consists of channels through which the refrigerant passes. If this should be punctured this would damage the appliance beyond repair and cause food loss. **DO NOT USE SHARP INSTRUMENTS** to scrape off frost or ice. Frost may be removed by using the scraper provided. Under no circumstances should solid ice be forced off the liner. Solid ice should be allowed to thaw when defrosting the appliance. See defrost instructions.
 - ▲ 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 more serious malfunctioning. Refer to your local Zanussi Service Force Centre, and always insist on genuine Zanussi spare parts.

TECHNICAL DATA

DIMENSIONS

Height	170cm (67in)
Width	60cm (23.6in)
Depth	60cm (23.6in)

STAR RATING

Power Absorbed	250 W
Voltage	220/240 V
Frequency	50Hz
Average daily units electricity (kWh)	2.7

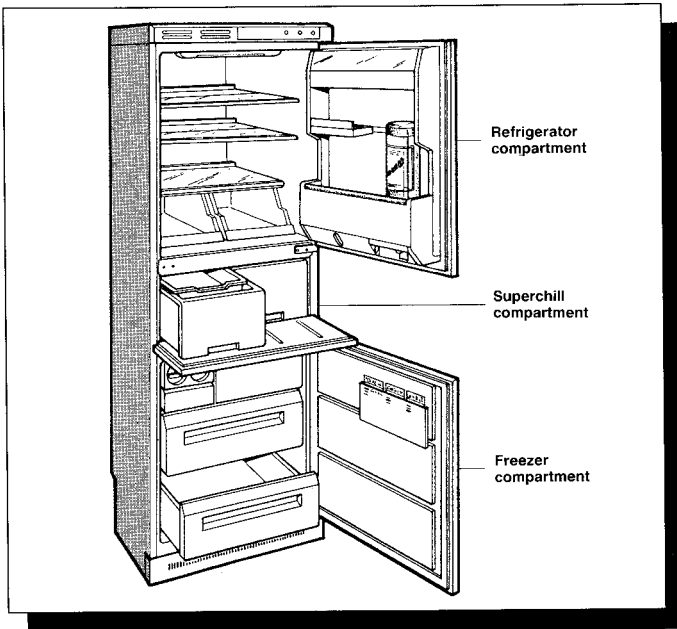
CAPACITY

Gross Fridge	162 l (5.72 cu.ft.)
Freezer	83 l (2.93 cu.ft.)
Superchill	47 l (1.65 cu.ft.)
Net Fridge	160 l (5.65 cu.ft.)
Freezer	62 l (2.19 cu.ft.)
Superchill	31 l (1.1 cu.ft.)

This fridge/freezer is a high quality product specifically designed to suit the requirements of modern living.

Not only is this model a combination of three appliances into one, but it also incorporates a system which means that the chore of defrosting has been removed completely. In addition, the fanned cold air system will prevent frost forming on frozen products.

The refrigeration compartment is designed for storing food which requires consumption within 2-3 days, e.g. dairy products, home cooked meat, fruit and vegetables, at an average temperature of $+5^{\circ}\text{C}$. The middle compartment has a sensor which provides a temperature of between -1°C and $+2^{\circ}\text{C}$ which will considerably increase the storage time of certain chilled products, and there is a spacious freezer.



INSTALLATION

If this new appliance, provided with a magnetic door seal, is replacing one which has a sprung door closing device or a locking device, you are advised to ensure that these devices are made inoperable so that the door can no longer be retained in a sprung or locked closed position before discarding the appliance.

This is to avoid the possibility of children accidentally shutting themselves in the appliance and thus endangering their lives.

CAUTION

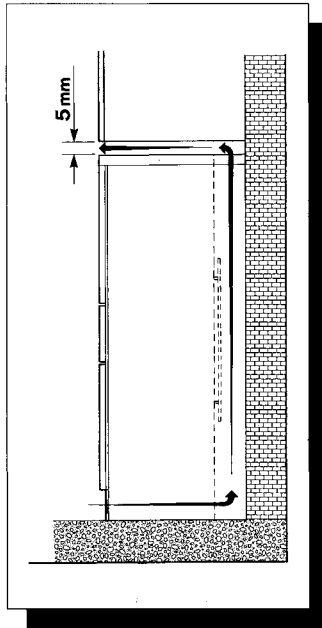
If the appliance has been transported in a horizontal position, wait at least half a day before starting it up to let the oil flow back into the compressor.

1 POSITIONING

Position the appliance well away from sources of heat (radiators, stoves, cooking appliances, direct sunlight etc.).

Correct temperature is only obtained with a room temperature of between +10°C and +32°C.

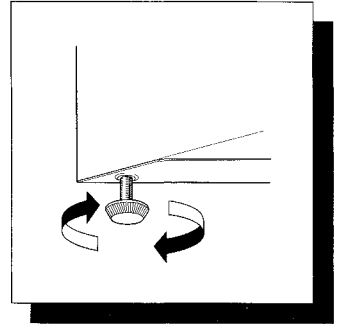
The appliance can also be sited next to other kitchen units as long as air can circulate freely under, behind and over the appliance. (see figure).



2 LEVELLING

The appliance is provided with two levelling feet located at the front, and two rear castors for easy movement.

The refrigerator should be levelled accurately, adjusting the feet as shown in the figure.



3

THE 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 should be disposed of to prevent the hazard of electric shocks in case it should be plugged into a 13 Amp 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 in the mains lead of your appliance may not correspond with the markings identifying the terminals in your plug.

This is what you have to do:

Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter «E» or the earth symbol or coloured green 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 terminal in the plug with the letter «L» or coloured red.

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

The fuse cover/carrier colour 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 Zanussi Service Agents whose addresses are listed on the attached Zanussi Service Force Nationwide.

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

To start the cooling system, insert the plug into the wall socket and switch on.

4

CLEANING THE INSIDE

Wash the inside of the appliance with lukewarm water and a little bicarbonate of soda (1 teaspoonful to 1.2 litre/2 pints of water). Do not use soap or detergent as the smell might linger. Dry thoroughly.

Do not allow water to run into the two small grills on the base at the front of the superchill compartment, as these grills are airways between the superchill and freezer compartment and the water could freeze and block the airways.

5

CHANGING THE OPENING DIRECTIONS OF THE DOORS

The appliance is normally supplied with doors which open from left to right. To change the opening directions, follow the instructions below:

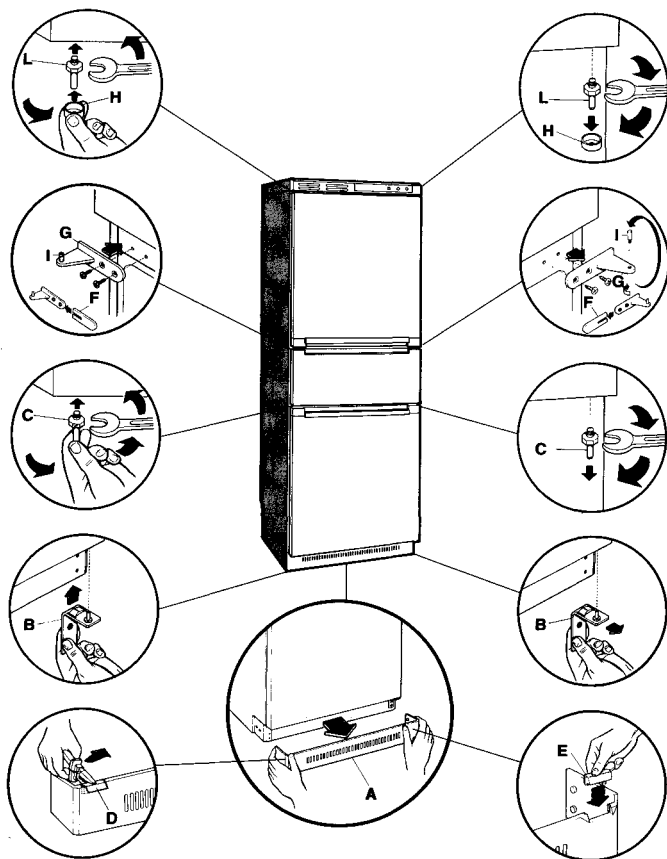
Bottom door:

1. Unclip and remove the ventilation grill (A).
2. Unscrew and remove the lower hinge (B) and slide the lower door from its top hinge.
3. Unscrew the pin (C) from the hinge and refit it onto the hinge on the opposite side.
- 3a. There is a plastic skin over the new hinge hole. This should be opened up with the use of a tool such as a screwdriver. Plug old hole with blank supplied.
4. Refit the lower door onto the pin (C) and reassemble the lower hinge (B) on the opposite side.
5. Break off the insert (D) from the ventilation grill. You may need a pair of pliers for this.

6. Fit the insert (E) (supplied with the appliance) into the plinth ventilation grill on the other side.
7. Refit the ventilation grill (A) clipping it into position.

Top Door

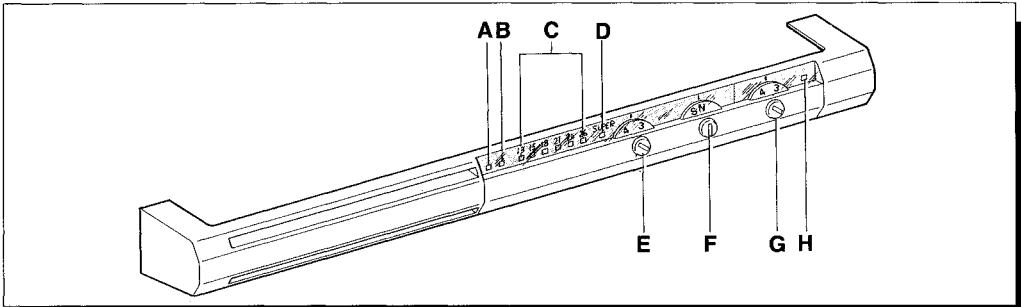
8. Remove the hinge cover (F), unscrew the hinge (G) and slide the upper door out with its washer (H).
9. Unscrew the pin (I) from the hinge (G) and refit the pin onto the same hole, but on the opposite side of the hinge.
10. Unscrew the pin (L) from the upper hinge and refit it on the hinge on the opposite side.
- 10a. There is a plastic skin over the new hinge hole. This should be opened up with the use of a tool such as a screwdriver. Plug old hole with blank supplied.
11. Slide the upper door into the pin (L), ensuring that the washer (H) is in position between the door and pin, reassemble the hinge (G) and the hinge cover (F) on the opposite side.



CONTROLS

1

CONTROLS



- A = Freezer mains-on pilot light
- B = Alarm light
- C = Electronic Freezer Thermometer display
- D = Fast freeze pilot light
- E = Freezer thermostat knob
- F = Fast freeze/storage knob
- G = Refrigerator thermostat knob
- H = Refrigerator mains-on pilot light

2

STARTING UP

Turn the refrigerator dial **G** and the freezer dial **E** to the required position; a setting of between 3-4 is usually the most suitable.

The green refrigerator mains-on pilot light **H**, the green freezer mains-on pilot light **A** and the red alarm light **B** will come on. The alarm light will go off only after the correct temperature for storing food has been reached.

The yellow pilot light will come on when the appliance is set to fast freeze-dial **N/S** to **S**.

Position ● = STOP

Position 1 = minimum cold

Position 7 = maximum cold

To stop the refrigerator, turn dial **G** to position «●», and to stop the freezer, turn dial **E** to position «●».

Turning off the freezer will also turn off the Superchill compartment.

3

FREEZING FOODS

If food is to be frozen immediately after starting up or cleaning of the appliance, turn the dial «**N/S**» to position «**S**» and run the appliance empty for at least 4 hours before placing food inside.

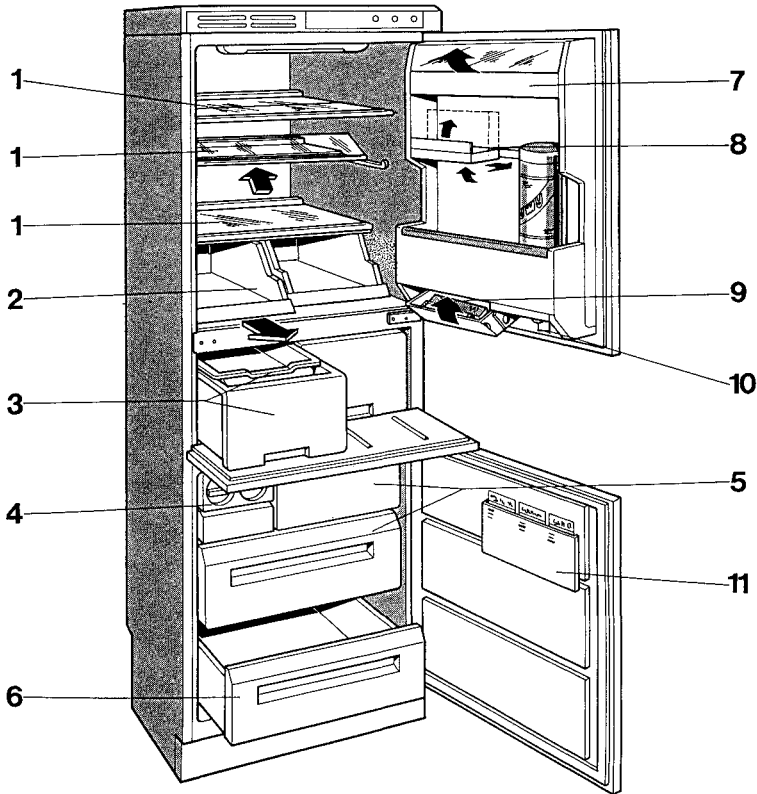
If the freezer is already running with food inside, turn to position «**S**» 24 hours before beginning freezing.

The yellow pilot light will indicate that the freezer is in fast freeze mode.

Turn the dial back to position «**N**» (normal storage) 24 hours after placing food inside.

USE

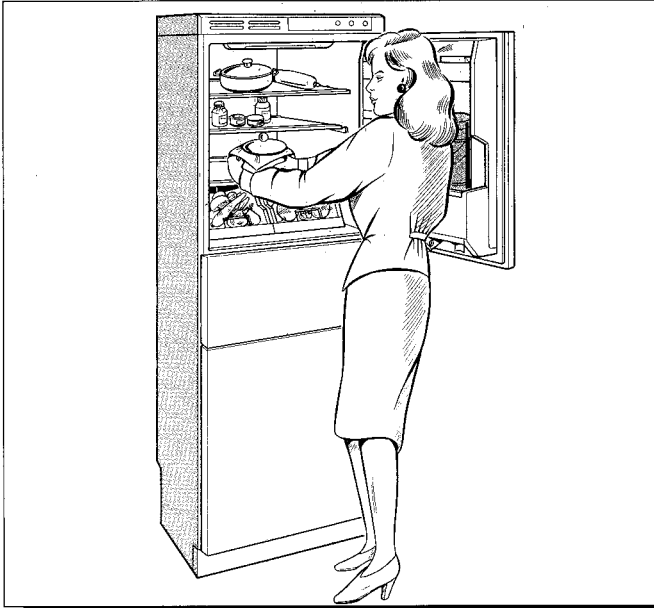
1. Cooked foods, drinks, cold meats, foods used every day. For best use of the space, the front shelves can be stacked onto the rear shelves.
2. Fruit and vegetables.
3. Sealed, pre-packed food only.
4. Twist'n serve trays and ice servery.
5. Frozen food storage baskets.
6. Fast freeze compartment.
7. Butter, cheese.
8. Canned drinks.
9. Small items such as tubes or cubes of flavour concentrates.
10. Drinks dispenser.
11. Food storage guide, write on/wipe off freezer record cards.



HELPFUL HYGIENE TIPS

- 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 for raw and cooked food without washing it thoroughly in between.
- Use clean kitchen roll wherever possible for cleaning up food. If you use a dishcloth be sure to boil it frequently.
- Regularly remove suspect food from your refrigerator and clean the interior with a solution of bicarbonate of soda in warm water. (1tbs to 1 litre of water). Never allow spills to dry and harden.
- Regularly check the refrigerator door seal to ensure that it is clean and free from bits and pieces.
- Make sure that food is used before its «best before» date.
- Cool food as quickly as possible but don't place in 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 without delay).
- Do not store food uncovered.
- 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.
- Store eggs in the egg rack provided in the refrigerator door. Discard any broken and chipped ones.
- Do not put any food other than sealed chilled food into the Superchill compartment.

REFRIGERATOR COMPARTMENT



IMPORTANT

If the fridge is not defrosting correctly, it is possible that because a very low temperature has been selected, the motor is working continuously, which prevents the defrost cycle from operating.

To ensure correct defrosting, a lower number should be selected on the thermostat and you should notice that the motor cuts out from time to time, which is correct.

If you wish to return to a lower temperature, turn the thermostat to a higher number, however you should turn the setting lower occasionally to allow automatic defrosting.

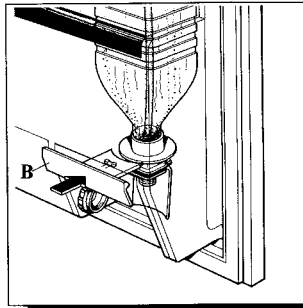
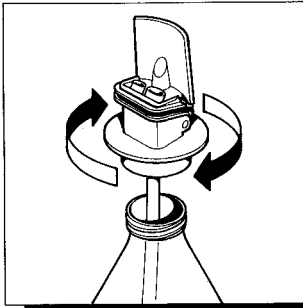
USEFUL HINTS

- Never put hot drinks or food into the refrigerator; first leave them to cool to room temperature.
 - Cover foods, especially if strong-smelling.
 - Space out the food so that the air can circulate freely around it.
- The thermostat setting required will vary as the temperature inside the refrigerator depends on the following factors:
- room temperature
 - how often the door is opened
 - how much food is stored
 - position of the appliance

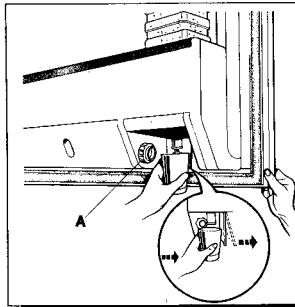
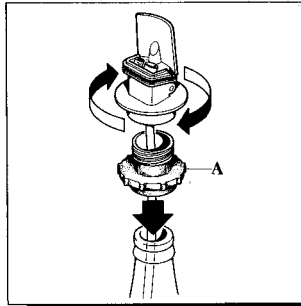
DRINKS DISPENSER

An ideal solution for quick and handy drinks.

Simply fit the special device to a bottle of your favourite drink and insert it upside-down in the door. Lock the bottle in place with the retaining clip B. Push the glass slightly upwards and sideways and the drink will be dispensed.



If the dispenser device does not fit the bottle, the special adaptor «A» can be used, fitted as shown below. This adaptor is normally positioned beside the tube-holder compartment and should only be used for glass bottles.

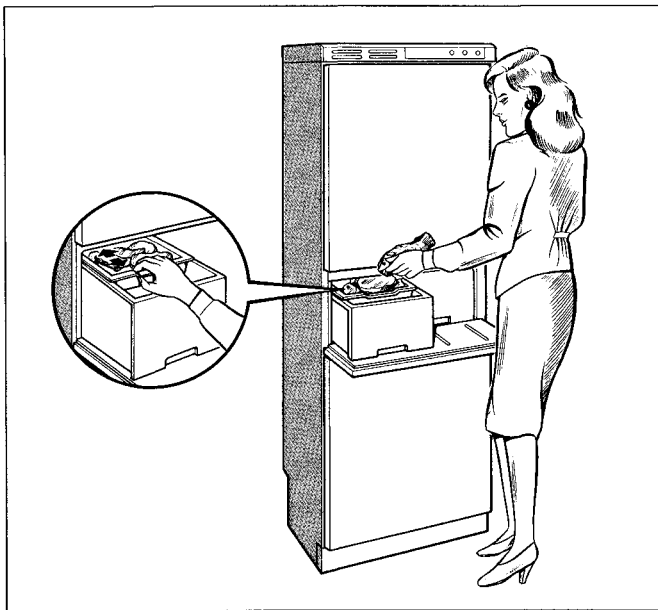


SUPERCHILL COMPARTMENT

The temperature in this compartment of between -1°C and $+2^{\circ}\text{C}$ is kept at a constant level by a sensor. No adjustment is necessary.

This compartment has been developed in response to the growing popularity of chilled food products. The low storage temperature in this compartment slows down the natural deterioration of food, which means that the food retains its colour, texture and flavour better when stored in Superchill.

As the safe storage of chilled products depends on a low temperature being maintained from the manufacturing process through to arrival at your home, there is a special cool-bag supplied with the machine to enable the food to remain cool during the journey home. Always leave the shopping of chilled foods until last.



IMPORTANT

Only sealed pre-packed chilled foods are to be stored in this compartment. Once opened use immediately or store in the fridge and use within 2 days.

Chilled foods suitable to be stored in Superchill are:

- Fresh Fish
- Fresh Meat and Poultry
- Chilled Meals
- Pizza
- Pasta
- Quiche
- Flans
- Cooked Pies
- Cooked Meats

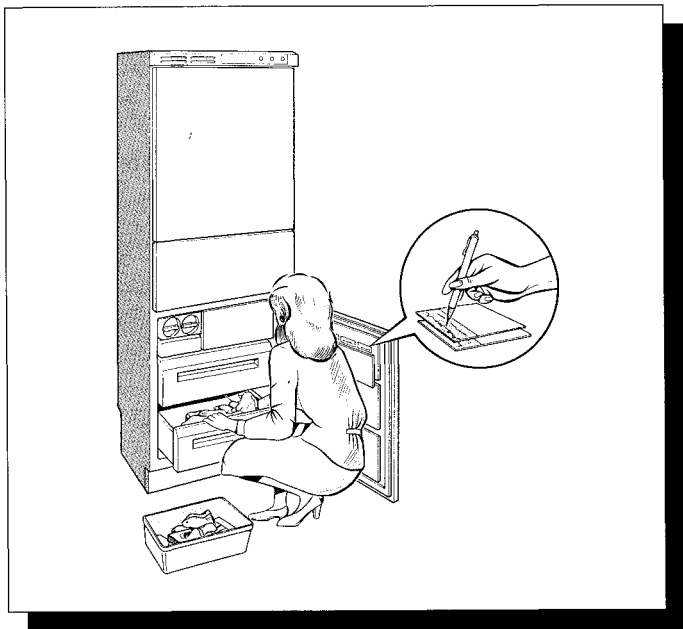
The flap-down door acts as a convenient resting surface for the drawers.

To cool cans of drink quickly without freezing, place them in Superchill.

CAUTION

To maintain the food in its peak condition, do not leave the door open longer than necessary and do not use the compartment for purposes other than those specified.

FREEZER COMPARTMENT



SOME USEFUL HINTS FOR FREEZING

- The fresh foods 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 refrozen.
- Lean food keeps better and longer than fatty food, salt reduces 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 showing the contents and date of freezing. This makes it easy to check storage times. The same information can be copied onto the record cards in the door.
- Never place hot food, bottles or cans of fizzy drink in the freezer as they may explode. Containers with a lid must not be filled to the brim.
- Do not open the door or place extra fresh food in the freezer during the fast freezing process. 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.

FREEZER COMPARTMENT

Fresh food for fast freezing should be placed in the bottom basket and then transferred to the drawers when frozen. The maximum fast freezing capacity is 9 kg in a 24 hour period. Never exceed this quantity stated in one freezing batch.

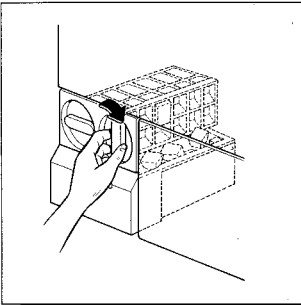
THERMOMETER

The electronic thermometer consists of 6 pilot lights. Each pilot light corresponds to a set temperature for the food stored in the freezer. If the door is opened too often or left open for too long, the temperature shown can vary slightly. Considerable variations in temperature can also occur if the quantity of food to be frozen exceeds the maximum amount indicated on the rating plate.

MAKING ICE CUBES

A plentiful supply of ice can be made in the two trays located above the ice servery. Fill the trays 3/4 full to allow the ice to expand. To dispense the ice, fully turn the dial as shown in the diagram below.

The fanned cold air system means that the cubes will fall from the trays without difficulty into the servery below.



IMPORTANT

Do not consume ice-lollies which have just come out of the freezer. Their extremely low temperature can cause frost burns.

STORING READY-FROZEN FOODS

When starting up the freezer, set it to fast freezing mode at least three hours before placing the frozen food inside. Then reset to normal storage setting.

Storing ready-frozen foods is quite straightforward. The packs can be placed beside each other or on top of each other. You are strongly advised to place ready-frozen food in the compartment as quickly as possible after purchase and we therefore recommend that you buy them last. Also ensure that the external packaging is intact. Packaging which is swollen or has traces of refrozen water droplets on the pack could indicate that the product has not been kept at a suitable temperature and that it may have lost its original quality. Partially thawed food must not be refrozen, it must be consumed within 24 hours. Never exceed the storage times indicated.

Do not open the freezer door too often and do not leave open longer than necessary.

CAUTION

In the event of a power cut, the food in the freezer will not be affected if the power cut is short and if the freezer is full. Do not open the door. Should the food begin to thaw, it must be consumed quickly.

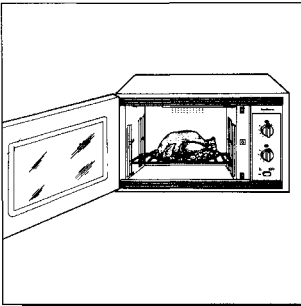
THAWING

Food can be thawed in a number of ways, depending on the type of food and the size of the packs.

Meat, fish and fruit should be thawed in the refrigeration compartment and small pieces of meat or poultry can even be cooked while still frozen.

Vegetables should be directly immersed in boiling water; ready-cooked dishes can be placed directly in the oven in their aluminium wrapping.

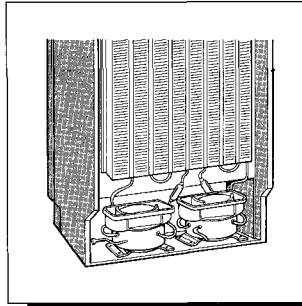
A microwave oven is particularly suitable for thawing any type of frozen or deep-frozen food: follow the oven instructions carefully, particularly regarding the placement of aluminium wrapping in the oven.



DEFROSTING

Defrosting of the freezer, Superchill and refrigerator is automatic.

The water is discharged, via pipes, into two trays located at the back of the appliance, above the compressors, where it evaporates.

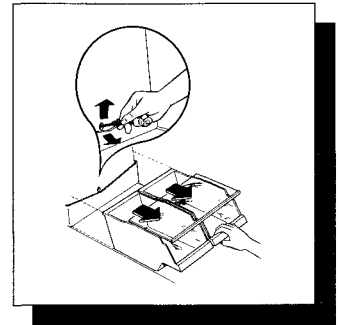


Please note that during the automatic defrost cycle of the freezer the thermometer may show a slight rise in temperature.

IMPORTANT

To avoid defrost water overflowing into the fridge, periodically clean the water discharge hole in the centre of the V shaped drip collector at the back of the refrigerator compartment behind the fruit and vegetable drawers.

Use the special cleaner provided, which you will find already inserted into the discharge hole.



MAINTENANCE

Before all operations, disconnect the appliance from the mains.

INTERNAL CLEANING

Clean the inside and accessories with warm water and sodium bicarbonate (one tablespoon in 4 litres of water). Rinse and dry thoroughly.

The drawers in the Superchill compartment can be easily removed for more thorough cleaning.

Pull out fully and lift, unhooking them from the catches.

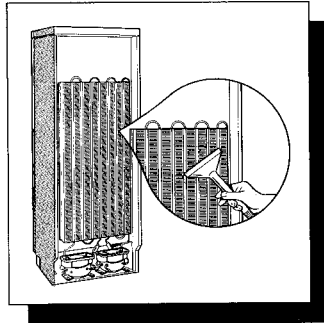
For repositioning, lift the drawers, insert under the catches and slide in.

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. An accumulation of dust will affect the performance of the appliance and cause excessive electricity consumption.



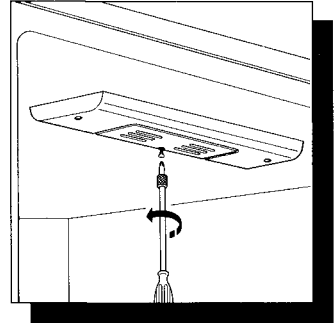
PERIODS OF NON-OPERATION

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

REPLACING THE BULBS

Once the light bulb cover has been released by removing the fixing screw, replacement of the bulb(s) is easy.

Use a bulb of the same type (maximum power 15W).



WHAT TO DO IF THE APPLIANCE DOES NOT WORK

Before calling the Zanussi Service Force, 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 lights in the house.

Check that the thermostat dials are in the correct position.

VIBRATION OR ABNORMAL NOISES

Check that the refrigeration unit pipes at the rear are not touching. If this is so they should be eased away gently.

The liquid refrigerant sometimes causes a faint bubbling sound. This is quite normal in an appliance of this type.

TRACES OF WATER ON THE BOTTOM OF THE REFRIGERATION COMPARTMENT

Check that defrosting water discharge hole is not blocked.

THE LIGHT DOES NOT COME ON

Check if the bulb is fitted correctly.

Replace if it has blown.

If, after the above checks, there is still a fault, call your nearest Zanussi Service Force Centre, the details of which you can find in your local telephone directory under «Z».

Please make sure you give the model and serial number of the appliance. This information can be found on the rating plate inside the refrigerator compartment on the left side behind the vegetable drawer, or on the guarantee certificate.

Original spare parts can be purchased from Zanussi Service Force Centres.

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.

For advice or assistance, contact Zanussi Customer Care Department on 0635 521313, or write to: Zanussi Ltd, Zanussi House, Hambridge Road, Newbury, Berkshire, RG14 5EP.

For service, please contact your local Service Force Centre.

Refer to your Service Force leaflet supplied with the appliance.

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.

We, Zanussi Ltd., undertake 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, we will, at our 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 authorized 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 Network Service Centre.

Any appliance or defective part replaced shall become our property.

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 UK and the Republic of Ireland.
- Appliances found to be in use within a commercial environment, plus those which are the subject of rental agreements.

OR FIVE YEARS

ZANUSSI 5 YEAR COVER CONDITIONS

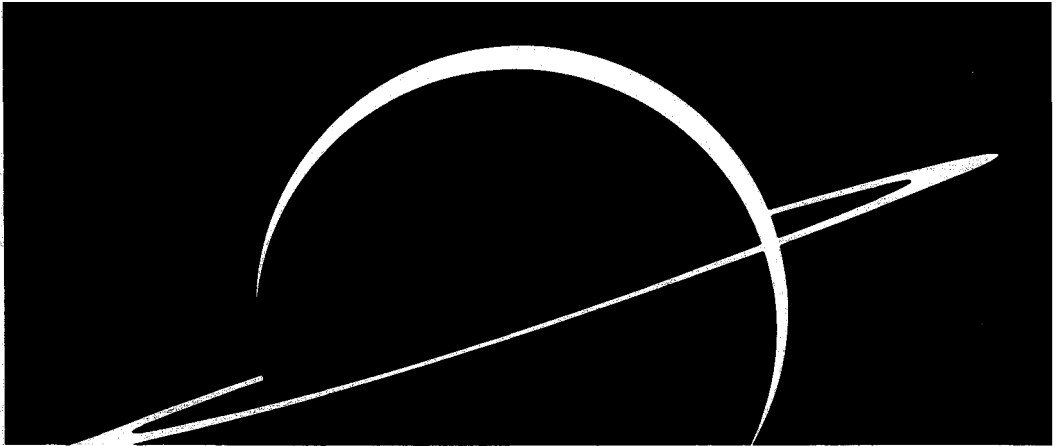
For a once-only payment you can extend your Standard Guarantee to 5 years. All the conditions and exclusions of the Standard Guarantee apply.

NOTES

1. Products supplied as "seconds", refurbished, damaged, or shop-soiled are not eligible for Zanussi 5 Year Cover.
2. The issue of a cover does NOT by virtue of our having done so, nullify the exclusions.
3. The Engineer will need to check the details of your Cover card and may make a charge for his services if it is not presented to him at the time of his call.
4. The date of purchase, or the date of initial payment (deposit) of the appliance will be deemed the date of commencement of cover.
5. Covers issued are not refundable or transferable.

GUARANTEE RECORD

Appliance purchased from _____ on _____
Guarantee card no _____ Model no _____
Serial no _____ (These details may be
Your name _____ taken from your
Address _____ Guarantee Record Card)



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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