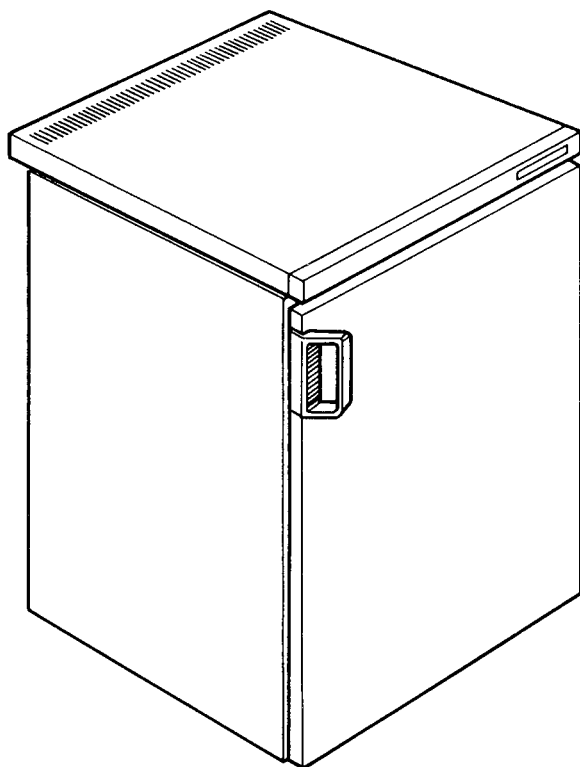


# INSTRUCTIONS FOR THE USE AND CARE OF ZANUSSI VERTICAL FREEZERS



MODEL NO'S VF 45  
Z 1121 HVR

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

## Freezer 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.
- This product should be serviced by an authorised Zanussi Network Service Centre, and only genuine Zanussi spare parts should be used.
- It is dangerous to alter the specifications or modify the product in any way.
- Care must be taken to ensure that the appliance does not stand on the electrical supply cable.
- Zanussi domestic 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 Network Centre, and always insist on genuine Zanussi spare parts.

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Please note that the specifications of your appliance may differ slightly from those shown in this booklet.

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# Specifications

Z1121 HVR  
VF 45

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## Dimensions:

Height	85cm (33.5ins)
Width	55cm (21.7ins)
Depth	60cm (23.6ins)

## Capacity:

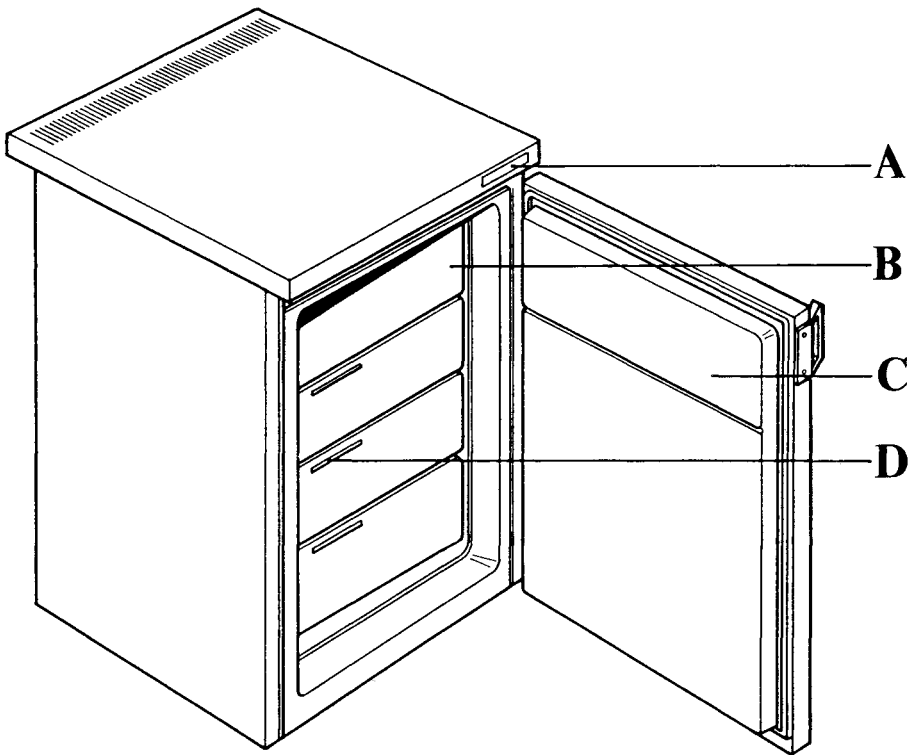
Gross	125 litres
Net	104 litres

<b>Star rating</b>	4
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Power Absorbed	140W
Voltage	220/240V
Frequency	50Hz
Average Daily Units of Electricity	1.20kWh

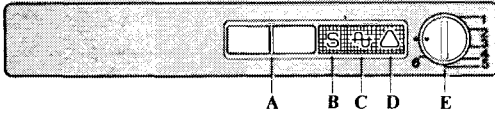
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- A** Freezer controls
- B** Four star freezer compartment
- C** Produce storage guide
- D** Produce storage card

# Getting to know your machine

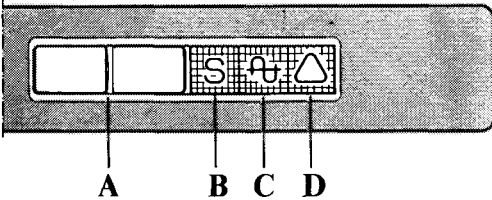
VF 45



## A. Freezer controls (Fig. 1)

Incorporates a fast freeze switch and light (A & B), mains-on indicator light (C), temperature warning light (D) and thermostat control (E).

Z 1121 HVR Front



## B. Four star freezer compartment

The freezer is suitable for long term storage of commercially frozen foods marked with the symbol (\*\*\*) up to 3 months, and for freezing fresh foods.

## C. Produce storage guide

Quick, easy to read guide to aid the user with recommended storage times for frozen foods.

## D. Produce storage cards

Write on, wipe off cards for recording what has been stored in the freezer and when.

Rear

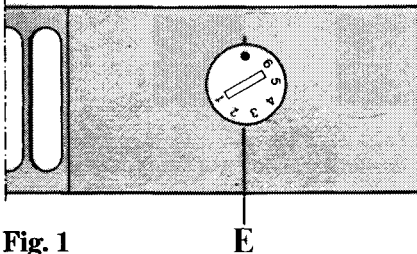


Fig. 1

E

# Installation

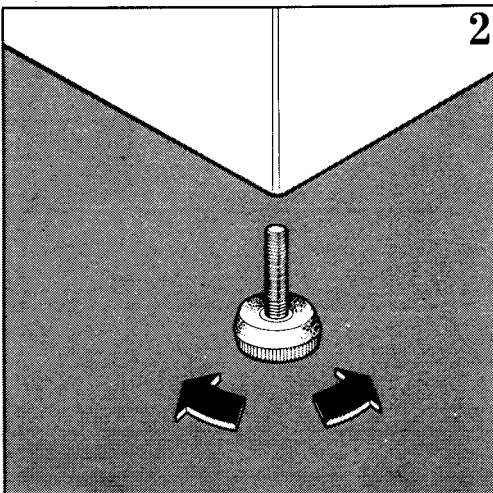
## Warning

If you are discarding an old appliance that has a lock or catch on the door, please ensure that this is made unusable to prevent young children being trapped inside.

Depending upon the position which you choose for your freezer, it may be preferable to reverse the way in which the door opens. To do this refer to the door reversion instructions on page 14.

For the freezer to work efficiently it should be located away from heat sources e.g. not next to a cooker or radiator and away from direct sunlight. It should also be positioned in such a way to allow air to circulate freely to the back and around the top of the cabinet. There should be at least 25mm (1") distance between the top of the appliance and any overhanging kitchen furniture. Ideally, the appliance should not be positioned beneath overhanging furniture. **DO NOT** install in places with restricted ventilation.

Adjust the level of the freezer by screwing out the adjustable feet at the bottom of the cabinet using your fingers or a spanner (see Fig. 2).



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# 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  $\perp$ , 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 the 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 Agents Nationwide».

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




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# Using your machine

## Before Using:

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

## The freezer

The four star freezer is suitable for storage of commercially frozen food marked with the symbol . The temperature reached of  $-18^{\circ}\text{C}$  is suitable for long term storage of frozen foods; this means up to 3 months unless otherwise stated by the manufacturer. It is also suitable for the freezing down of fresh foods.

Do not exceed the storage times shown by the manufacturer on the commercially frozen food packets.

## Temperature control

The temperature within the freezer is controlled by the thermostat situated at the top of the freezer (see Fig. 1).

To operate the freezer proceed as follows:

Plug the appliance into the wall socket and turn the thermostat control «E» beyond the «0» position. The pilot lamp «C» will light up to show that the appliance is connected to the mains.

When you first start the freezer, we suggest that you turn the thermostat control «E» to a medium setting.

The internal temperature of the freezer is automatically adjusted by the thermostat to ensure safe storage of food. However, if the appliance is working in unfavourable room conditions such as poor ventilation, high temperature and frequent door openings, it may be necessary to select a more suitable setting.

To obtain a lower temperature, turn the thermostat control (E) to the higher numbers; to obtain a higher temperature turn the control to the lower numbers.

## Warning light

If the temperature warning light (D) lights up, it indicates that the temperature within the freezer has reached a level where the safe storage of food is no longer ensured.

When the freezer is first switched on, the warning light will stay on until the temperature has dropped to a safe level for the storage of frozen food.

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### **Frozen food storage**

Your freezer has the following storage capacity:

Net storage volume: 104 litres.

We advise you to run your new freezer for a day before storing frozen foods.

### **Freezing fresh foods**

In any 24 hours you can freeze up to 10kg (22lbs).

Slide the fast freeze switch (A) to the left to position «S» about 2-3 hours before you want to freeze your food. The fast freeze light will come on (B). After the time has elapsed place the food to be frozen in the top compartment of the freezer as this is the coldest part.

Only freeze top quality, fresh and thoroughly cleaned foodstuffs.

Remember also that lean foods keep better and longer than fatty foods. Salt too reduces storage time.

Wrap the foods in foil or food film, or freezer bags, ensuring that the wrapping is well sealed. In this way, by avoiding contact with the air, the retention of colour, flavour and nutritional value is greater.

Mark the packs, or the storage cards with contents and dates so that you can keep a check on storage periods.

Do not allow fresh food to touch food which is already frozen. During the freezing process ensure that the freezer door remains closed.

Once the food is completely frozen, (which will take up to 24 hours depending on the amount), return the Fast Freeze switch (A) to the off position. The Fast Freeze light (B) will go off.

### **Attention**

Do not put carbonated liquids (fizzy drinks) in the freezer compartment.

Water ices, if consumed immediately after removal from the freezer, can possibly result in a low temperature skin burn condition.

If there is a power failure during the storage of frozen food, do not open the door during the whole time of the failure. If the freezer is fully loaded, the frozen food will not be affected if the power cut is of short duration; otherwise it is recommended to consume the food within a very short time.

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### **Ice making**

Fill the ice tray with water to the top of each ice cube compartment, and place it in the freezer. To release the ice cubes, twist the tray along its length.

### **Thawing**

Deep frozen or frozen foods, prior to being used, can be thawed in the fridge or at room temperature depending on the time available. Small food items may even be cooked from frozen; in this case cooking will take longer.

Any frozen food which is allowed to thaw accidentally should either be eaten as soon as possible or thrown away. Alternatively, if the food is uncooked and has not been completely defrosted it can be cooked and then refrozen.

**DEFROSTED COOKED FOOD MUST NEVER BE REFROZEN.**

### **IMPORTANT POINTS TO REMEMBER**

#### **DO ...**

Adjust the level of your freezer before loading it with food (see page 6).

Rotate stocks of frozen foods; date markings will help with this.

Leave the door ajar when the freezer is not in use.

#### **DON'T ...**

Put hot foods or liquids in the freezer.

Fill containers up to the brim if they are covered with a lid.

Use a sharp instrument to hasten defrosting or remove ice trays.

# Looking after your machine

## Defrosting

The freezer will become progressively covered with frost.

This frost, which acts as an insulator and thus prevents the cold from reaching the food, should be removed whenever the frost exceeds 5mm (1/4 inch).

**NEVER USE A SHARP METAL TOOL TO SCRAPE OFF FROST FROM THE INTERIOR AS YOU COULD DAMAGE IT.**

The frost should be removed with the special plastic scraper provided.

To carry out complete defrosting proceed as follows:

**wrap frozen food in several layers of news-paper and place the food packages in a cool place**

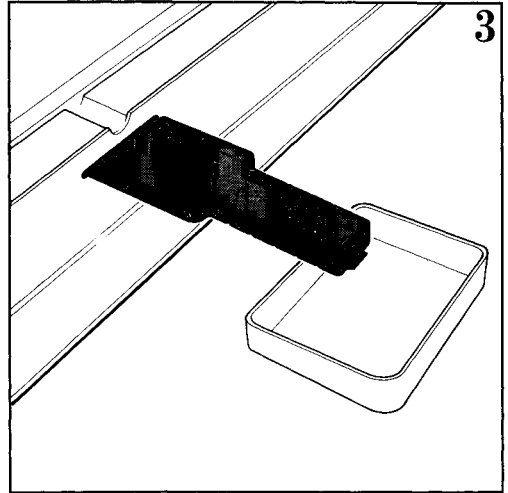
### Important

**A temperature rise of the frozen food packs during defrosting may shorten their storage life.**

Switch off, and remove the plug from the wall socket, or turn the thermostat to the «0» setting.

Leave the freezer door open, and the door to the fast freeze compartment.

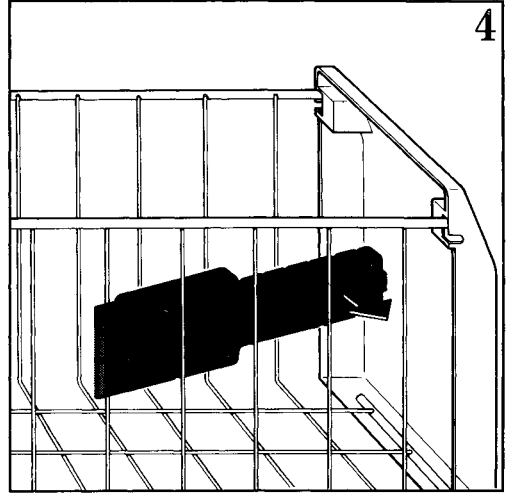
Introduce the plastic scraper in the appropriate seating at the bottom centre, as shown in figure 3, place underneath a basin to collect the defrost water.



When defrosting is completed, dry the freezer thoroughly.

Hook once again the plastic scraper in the appropriate seating on the basket (fig. 4).

Replace the plug in the socket, and after letting the appliance run until the warning light switches off, replace the previously removed food.



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# Cleaning

The most suitable time to clean your freezer would be after defrosting, before turning the appliance back on again.

Clean out the interior with a clean cloth wrung out in a solution of warm water and bicarbonate of soda (1 teaspoon to 600ml/1 pint of water).

**NEVER USE DETERGENTS, OR ABRASIVE POWDERS, HIGHLY PERFUMED CLEANING MATERIALS OR WAX POLISHES TO CLEAN THE INTERIOR OF THE FREEZER AS THESE WILL DAMAGE THE SURFACES AND LEAVE A STRONG SMELL.**

The outside should be occasionally dusted or wiped over with a damp cloth, and a small amount of detergent, but not the door seal which should be cleaned with the bicarbonate of soda solution.

A small amount of wax polish, or silicone wax spray can be used to maintain the gloss finish of the outside of the cabinet.

The motor compressor and condenser should be cleaned of dust occasionally using a brush or vacuum cleaner.

During periods when the appliance is not in use, take the following precautions:

Unplug the freezer from the power supply;

Remove all foodstuffs from the freezer;

Clean the interior and all accessories; leaving the interior of the cabinet open to prevent unpleasant odours lingering in the appliance.

# Door reversal

BEFORE CARRYING OUT THE INSTRUCTIONS GIVEN BELOW FOR REVERSING THE DOOR HINGE FROM RIGHT TO LEFT, SWITCH THE FREEZER OFF AND REMOVE THE PLUG FROM THE WALL SOCKET (Fig. 5).

**1**  
Gently lay the freezer on its back with the top held away from the floor by 5-8cm (2-3 inches) of packing.

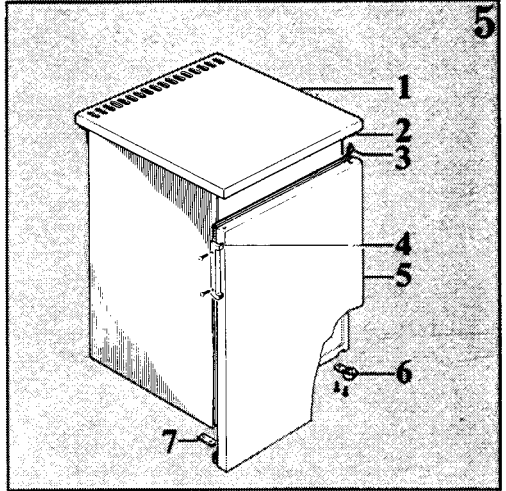
**2**  
Remove the bottom door hinge (6)

**3**  
Remove the freezer door by opening it and pulling it gently downwards to remove it from the top hinge pin (3).

**4**  
Unscrew the top hinge pin (3) from the top hinge (2) and replace it in the opposite hole on the left hand side.

**5**  
Unscrew the foot at the base (7) of the appliance and refit it on the opposite side.

**6**  
Refit the freezer door and the bottom hinge to the left hand side.



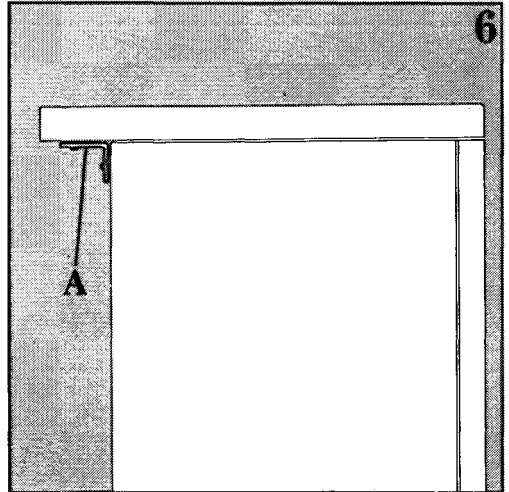
**7**  
Remove the door handle (4) and fit it on the opposite side by removing the plastic plugs from the fixing holes and fitting them in the vacated holes on the opposite side. (Protect the paintwork with masking tape).

# Adjusting the worktop

In its standard position, the worktop is aligned with the freezer door. However, it is adjustable so that you can realign the worktop to suit your own needs.

To do this proceed as follows:

- 1**  
Remove the two screws (A Fig. 6) securing the worktop at the rear.
- 2**  
Push it forward to the required position and then refit the two fixing screws.





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# Servicing

If, having followed these instructions carefully, your machine fails to work properly, contact your local Zanussi Service Network. Before you do that though it is worth making a few simple checks yourself.

Is the plug firmly connected to the wall socket and the socket switched on? Check the power supply by plugging in another appliance.

Check that there is not a power failure. Switch on the house lights.

Is the fuse in the plug intact and are the wires in the mains lead correctly connected to the plug? (see page 7 for Electrical Connections).

Have you turned the thermostat to the correct setting?

Has the door been left open causing the temperature to rise?

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

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.

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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.

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.

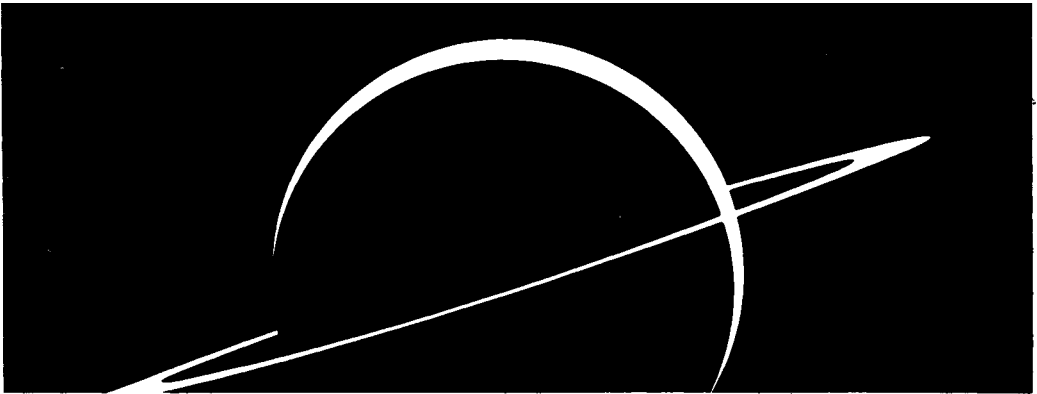
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- The appliance is still in the possession of the original purchaser.

All service work under this guarantee must be undertaken by a Zanussi Network Service Centre.

Any appliance or defective part replaced shall become our property.

## Exclusions

- 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.
- Television receivers-routine adjustment, or poor reception resulting from a source outside of the receiver.



# ZANUSSI

The appliance of science

IAZ International (UK) 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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