How to use your new Freezer
SAFETY

WARNINGS
IT IS HAZARDOUS FOR ANYONE OTHER THAN AUTHORISED SERVICE PERSONNEL TO CARRY OUT SERVICING OR REPAIRS WHICH INVOLVE THE REMOVAL OF COVERS.

LOCKS
If your freezer is fitted with a lock, to prevent children being entrapped keep the key out of reach and not in the vicinity of the appliance.

If disposing of an old freezer break off any old locks or latches as a safeguard.

The appliance was designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

DISPOSAL OF PACKAGING
The packaging protects your appliance from damage during transit. Please contribute to a better environment by disposing of the packaging materials in an environmentally friendly manner.

Observe local environmental standards when disposing packaging material for recycling purposes.

Please ask your dealer or inquire at your local authority about current means of disposal.

Keep packaging materials out of the reach of children! It can become a choking or suffocation hazard.

DISPOSAL OF YOUR OLD APPLIANCE
Old appliances are not worthless rubbish! Recycling old appliances can reclaim valuable raw materials.

This appliance has been identified in accordance with the European directive 2002/96/EC on Waste Electrical and Electronic Equipment – WEEE.

The directive requires that old household electronic appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.

Consumers may take their old appliances to public waste collection areas, other communal collection areas, or if national legislation allows return it to a retailer when purchasing a similar new product.

Old appliances still have some residual value. An environmentally friendly method of disposal will ensure that valuable raw materials can be recovered and used again. The refrigerant used in your appliance and insulation materials require special disposal procedures. Ensure that none of the pipes on the back of the appliance are damaged prior to disposal.

Up to date information concerning options for disposing of your old appliance and packaging from the new one can be obtained from your local council office.

REDUNDANT APPLIANCES:
Cut off the mains plug and discard it. Refrigerators contain refrigerants and the insulation contains gases. Refrigerant and gases must be disposed of properly.

Ensure the tubing of the refrigerant circuit is not damaged prior to proper disposal.

INFORMATION CONCERNING DISPOSAL
Safety and warning information

Before you switch ON the appliance

Please read the operating and installation instructions carefully. They contain important information on how to install, use and maintain the appliance. Keep all documentation for subsequent use or for the next owner.

Technical safety

This appliance contains a small quantity of environmentally friendly but flammable R600a refrigerant. Ensure that the tubing of the refrigeration circuit is not damaged during transportation and installation. Leaking refrigerant may ignite.

If damage has occurred
- Keep naked flames and/or ignition sources away from the appliance.
- Pull out the mains plug.
- Thoroughly ventilate the room for several minutes.
- Notify customer services.

The more refrigerant an appliance contains, the larger the room must be. Leaking refrigerant can form a flammable gas-air mixture in rooms which are too small. The room must be at least 1 m per 8 g of refrigerant. The amount of refrigerant in your appliance is indicated on the rating label on your appliance.

Important information when using the appliance

- Do not store products which contain flammable propellants (e.g. spray cans) or explosive substances in the appliances. Explosion hazard!
- Do not stand or support yourself on the base, drawers or doors, etc.
- Before defrosting and cleaning the appliance, pull out the mains plug or switch off the fuse. Do not pull out the mains plug by tugging the cable.
- Commercially frozen pre-packed food should be stored in accordance with the frozen food manufacturers instruction.
- Bottles containing a high percentage of alcohol must be sealed and stored in an upright position.
- Keep plastic parts and the door seal free of oil and grease. Otherwise, the plastic and door seal will become porous.
- Never cover or block the ventilation openings for the appliance.
- Do not store bottled or canned drinks (especially carbonated drinks) in the freezer compartment. Bottles and cans may explode!
- Never put frozen food, or ice cubes, straight from the freezer compartment into your mouth. Risk of frost burns to the lips and tongue!
- Avoid prolonged touching of frozen food, ice or the inner freezer walls or tubing etc. Risk of frost burns to the skin.
- Do not scrape off frost or stuck frozen food with a knife or pointed object. You could damage the refrigerant tubing. Leaking refrigerant may ignite. Only use a plastic scraper.
- In the case of malfunction, under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or further malfunctioning to the appliance.
- When the appliance is unplugged please wait for 5 minutes before plugging it in again. Otherwise, the compressor will be overloaded.
- Do not use electrical appliances such as a hairdryer or heaters to defrost your freezer.
- Do not store inflammable gases or liquids inside your freezer. Containers with flammable gases or liquids can leak at low temperatures.
- Do not store any containers with flammable materials, such as spray cans, fire extinguisher refill cartridges etc. in the freezer.
- Do not place carbonated or fizzy drinks in the freezer compartment. Ice lollies can cause ‘frost/freeze burns’ if consumed straight from the freezer.
- Do not remove items from the freezer compartment if your hands are damp/wet, as this could cause skin abrasions or frost/freeze burns.
- Bottles and cans must not be placed in the freezer as they can burst when the contents freeze.
- Manufacturers’ recommended storage times should be adhered to. Refer to relevant instructions.
- This appliance is heavy. Care should be taken when moving it.
- It is dangerous to alter the specifications or attempt to modify this product in any way.
- If door reversal is required this should only be done by an authorised service agent. Please contact your customer service department for more information.
- Do not store inflammable gases or liquids inside your freezer.

Children in the household

- Keep children away from the packaging and its parts. Danger of suffocation from folding cardboard and plastic film!
- Do not allow children to tamper with the controls or play with the appliance. It is not a toy. Under no circumstances should children be allowed to sit on the bins or hang from the door.
- If the appliance features a lock, keep the key out of the reach of children.

General requirements

- The appliance is designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must be used to store and freeze food products by adults only and according to the instruction manual.
- Try to avoid keeping the door open for long periods or opening the door too frequently in order to conserve energy.
- Do not fill the appliance with too much food: cold air must circulate freely for food to be preserved properly.
GETTING TO KNOW YOUR FREEZER

Before use
Please read these instructions and the safety guidelines on pages 2 and 3 carefully before using your new Fridgemaster freezer. The freezer is for indoor, domestic use only.

INSTALLATION

Location
When selecting a position for your freezer, you should make sure the floor is flat and firm and the room is well ventilated with an average room temperature of between 16°C and 32°C. Avoid placing your freezer near a heat source, e.g. cooker, boiler or radiator. Also avoid direct sunlight. Never place the freezer in a wall recess or into fitted cabinets or furniture. When your freezer is working, the grille at the back may become hot and the sides warm. It must therefore be installed so that there is at least 2cm (3/4") of free space at the sides and 5cm (2") at the rear. The freezer door can either open to the right or the left, depending on the location which suits you. See page 8 if you want to reverse the door swing. Do not drape the freezer with any covering.

Levelling the freezer
Once the freezer is put in its final location, make sure it is level. To do this, use the two levelling feet at the front of the freezer. If the freezer is not level, the doors and magnetic seal alignments will be affected.

Cleaning before use
Wipe the inside of the freezer with a weak solution of bicarbonate of soda, then rinse with warm water using a damp sponge or cloth. Wipe completely dry before replacing the shelves and baskets. You could clean the freezer externally with wax polish. If you require more information refer to CLEANING on page 9.

Before plugging in YOU MUST
Check that you have a socket which is compatible with the plug supplied with the freezer. If not, see the section called ELECTRICAL CONNECTIONS on page 11.

Before switching on!
DO NOT SWITCH ON UNTIL FOUR HOURS AFTER MOVING THE FREEZER. The coolant fluid needs time to settle.

Before using your freezer
Before placing any food in your freezer, turn the freezer on and wait for 24 hours, to make sure it is working properly and to allow the freezer to fall to the correct temperature.
Noises inside the freezer!

If you have not owned a fridge or freezer before, you may notice that it makes some rather unusual noises. Most of these are perfectly normal, but you should be aware of them!

Gurgling, whooshing
These noises are caused by the circulation of the refrigerant liquid in the cooling system. It has become more pronounced since the introduction of CFC free gases. This is not a fault and will not affect the performance of your freezer.

Humming, purring or pulsating
This is the compressor motor working, as it pumps the refrigerant around the system.
USING YOUR FREEZER

Shopping for frozen foods

Your freezer is 4 star ★★★★

When you are buying frozen food, look at the storage guidelines on the packaging. You will be able to store each item of frozen food for the period shown against the 4 star rating. This is usually the period stated as ‘Best Before’, on the front of the packaging.

Check the freezer temperature

Check the temperature of the frozen food cabinet in the shop where you buy your frozen foods. It should show a temperature lower than -18°C.

Choose packs carefully

Take a quick look at the frozen food package and make sure it is in perfect condition.

Purchase frozen food last

Always buy frozen products last on your shopping trip or visit to the supermarket.

Keep frozen foods together

When you are going around the supermarket and when you are travelling home, if you keep all the frozen foods together they will help to keep each other cold.

Store food straight away

Don’t buy frozen food unless you can freeze it straight away. Special insulated bags can be bought from most supermarkets and hardware shops. These keep frozen food cold for longer.

Thawing frozen food

For some foods, thawing before cooking is unnecessary. Vegetables and pasta can be added directly to boiling water or steam cooked. Frozen sauces and soups can be put into a saucepan and heated gently until thawed.

To thaw frozen foods

1. Cover food loosely.
2. Thaw at room temperature. Don’t forget that thawing in a warm area encourages the growth of bacteria.
3. Always make sure there are no ice crystals in the food before cooking, particularly with meat. These crystals indicate that the food is not fully thawed. They result in lower temperatures when cooking. Lower cooking temperatures may not destroy dangerous bacteria.
4. Cook food as soon as possible after thawing.
5. Drain off and throw away any liquid lost during thawing.

Oven Thawing

Many microwaves and ovens have thaw settings. To avoid bacterial build up, only use these if you intend to cook the food immediately afterwards.

Safety Tips

• Never re-freeze anything that has thawed out unless you cook it again, to kill off harmful bacteria.
• Never re-freeze thawed shellfish.

Useful Tip

Re-seal packs properly after removing items. This prevents drying or ‘freezer burn’ and a build up of frost on any remaining food.

Freezing fresh foods

Useful tips

Use quality food and handle it as little as possible. Freeze food in small quantities, it freezes faster, takes less time to thaw and enables you to eat it in the quantity you need.

Freezing fresh foods

First, estimate the amount of food you will be freezing. Your freezer has a fast freeze setting called MAX on the thermostat control dial (see ‘Adjusting the Temperature’ on page 3) which makes your freezer colder (approx-28°C), it will therefore freeze quicker and keep in the goodness.

However you should use it sparingly to conserve energy.

TO FREEZE MAX

| A loaf of bread          | not required |
| A small casserole        |              |
| Up to 2lb/900gm         | 2hrs. before placing food in freezer and 4hrs. after placing food in freezer |
| Over 6lb/2.7kg          | 6hrs. before placing food in freezer and 12hrs. after placing food in freezer |
| Maximum of 22lb/10kg    | 24hrs. before placing food in freezer and 24hrs. after placing food in freezer |

What not to freeze

Bananas, Pomegranates, Pears or Carbonated liquids.

NOTE

Do not store flammable gases or liquids.
**USING YOUR FREEZER**

### Preparations for freezing
- Leave cooked food to cool completely.
- Chill food in a fridge before freezing if possible.
- Consider how you want to cook the food before freezing it.
- Don’t freeze food in metal containers if you may want to microwave it straight from the freezer.
- Use special freezer bags available from supermarkets, freezer film, polythene bags, plastic containers, aluminium foil (heavy grade only, if in doubt, double wrap). Don’t use aluminium foil for acidic foods (such as citrus fruits). Don’t use thin cling film or glass. Don’t use used food containers (unless cleaned thoroughly first).
- Exclude as much air from the container as possible.
- You could buy a special vacuum pump which sucks excessive air out of the packaging.
- Leave a small amount of ‘air space’ when freezing liquids, to allow for expansion.
- You can use the space in the freezer most efficiently if you freeze liquids (or solids with liquids, such as stew) in square blocks. This is known as ‘preforming’. Pour the liquid into a polythene bag which is inside a square sided container. Freeze it like this, then remove it from the container and seal the bag.

### Label everything
- Many foods look the same when frozen, so careful labelling will help avoid forgetting what an item is. Storage times being exceeded could cause food poisoning.
- You can buy special freezer tape for use in low temperatures. This tape is available in white, so you can use it to write the items contents on. You can buy special freezer labels and pens. Labels come in different colours which can help you use your freezer effectively. For instance you could colour code meat red and vegetables green. Using a different colour label for each quarter of the year will help you rotate your frozen food more efficiently.
- Write the contents and date. If you are really organised add the weight and notes on cooking such as ‘thaw first’, or ‘cook from frozen’ and keep a separate ‘log-book’ of what is in each drawer. This will save opening the door and searching around unnecessarily.

### Recommended storage periods (when frozen from fresh)

<table>
<thead>
<tr>
<th>Item</th>
<th>Storage Period</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit syrup or sugar packed fruit</td>
<td>up to 12 months</td>
</tr>
<tr>
<td>Open frozen or puréed fruit</td>
<td>up to 18 months</td>
</tr>
<tr>
<td>Fruit juices</td>
<td>up to 6 months</td>
</tr>
<tr>
<td>Beef</td>
<td>up to 10 months</td>
</tr>
<tr>
<td>Lamb</td>
<td>up to 6 months</td>
</tr>
<tr>
<td>Veal</td>
<td>up to 6 months</td>
</tr>
<tr>
<td>Pork</td>
<td>up to 3 months</td>
</tr>
<tr>
<td>Minced meat</td>
<td>up to 2 months</td>
</tr>
<tr>
<td>Cured meats</td>
<td>up to 3 months</td>
</tr>
<tr>
<td>Sausages</td>
<td>up to 3 months</td>
</tr>
<tr>
<td>Packed bacon</td>
<td>up to 3 months</td>
</tr>
<tr>
<td>Smoked bacon/chops/gammon steaks</td>
<td>up to 2 months</td>
</tr>
<tr>
<td>Unsmoked bacon/chops/gammon steaks</td>
<td>up to 1 month</td>
</tr>
<tr>
<td>Chicken</td>
<td>up to 8 months</td>
</tr>
<tr>
<td>Duck</td>
<td>up to 5 months</td>
</tr>
<tr>
<td>Goose</td>
<td>up to 5 months</td>
</tr>
<tr>
<td>Turkey</td>
<td>up to 6 months</td>
</tr>
<tr>
<td>White fish</td>
<td>up to 5 months</td>
</tr>
<tr>
<td>Oily fish including salmon</td>
<td>up to 2 months</td>
</tr>
<tr>
<td>Smoked salmon</td>
<td>up to 3 months</td>
</tr>
<tr>
<td>Caviar</td>
<td>don’t freeze</td>
</tr>
<tr>
<td>Shellfish</td>
<td>up to 1 month</td>
</tr>
<tr>
<td>Butter</td>
<td>up to 6 months</td>
</tr>
<tr>
<td>Cheese</td>
<td>up to 6 months</td>
</tr>
<tr>
<td>Cream – double/whipping</td>
<td>up to 3 months</td>
</tr>
<tr>
<td>Eggs – only freeze separated</td>
<td>up to 10 months</td>
</tr>
<tr>
<td>Suet</td>
<td>up to 6 months</td>
</tr>
<tr>
<td>Milk</td>
<td>up to 1 month</td>
</tr>
<tr>
<td>Yoghurt</td>
<td>up to 6 weeks</td>
</tr>
</tbody>
</table>
REVERSING THE DOOR SWING

The door of your larder fridge can be reversed.

- Ensure the larder fridge is unplugged and empty.
- We recommend you have someone to assist you.

When trying to gain access to the base of the larder fridge, do not tip it back at more than a 45° angle. Rest the larder fridge on soft foam packaging or similar material to avoid damaging the back of the appliance.

Tools required

- Phillips style screwdriver.
- Flat bladed screwdriver.
- 8mm socket or spanner.
- 10mm socket or spanner.

1. Remove the top hinge cover.
2. Remove the two hinge bolts with an 8mm spanner.
3. Remove the top hinge.
4. Carefully remove the door by lifting it off the bottom hinge.
5. Remove the cover off the opposite side.
6. Remove both feet.
7. Remove the bottom hinge bolts.
8. Fit the bottom hinge on the opposite side.
9. Replace both feet.
10. Refit the door on to the bottom hinge.
11. Remove the blanking piece.
12. Fit the top hinge and the bolts using the 8mm spanner.
13. Refit the top hinge cover and the blanking piece.
Defrosting
After a period of time frost will build up in the frozen food compartment.

As a temporary measure, this frost should be scraped away using a plastic scraper or other plastic kitchen implement.

NOTE Don’t use a metal or sharp instrument and do not use any electrical appliances to aid defrosting.

Complete defrosting will however, become necessary, approximately once a year, or if the frost layer exceeds 5mm to maintain the efficiency of the freezer. This should be carried out if the frost build up cannot be scraped away, or if it begins to interfere with the food storage. Choose a time when the stock of frozen food is low and proceed as follows:

1 Take out the frozen food, turn the freezer off at the mains supply and leave the door open. Ideally the frozen food should be put into another freezer or refrigerator. If this is not possible wrap the food, firstly in several sheets of newspaper or large towels and then a thick rug or blanket and keep it in a cool place.
2 Place a shallow bowl or pan below the freezer. Scrape away as much frost build up as possible using a plastic scraper. Thawing of the remainder can be speeded up by placing bowls of hot water inside the freezer cabinet and closing the door. As the solid frost loosens, prize it away with a plastic scraper and remove.
3 When defrosting is completed, clean your freezer as described in ‘CLEANING’.

Cleaning inside the freezer
You should clean the freezer internally with a weak solution of bicarbonate of soda, then rinse with warm water using a damp sponge or cloth. Wipe the freezer dry before replacing the baskets. Plug in and switch on the mains supply.

Cleaning the outside of the freezer
Use standard furniture polish to clean the freezer exterior. Make sure that the door is closed, to prevent polish getting on the magnetic door seal or inside the cabinet. The grille of the condenser at the back of the freezer and the adjacent components can be vacuumed using a soft brush attachment.

Cleaning tip
Defrost when food stocks are low.
TRROUBLESHOOTING

Power cut
If you have a freezer thermometer, place it in the freezer where you can get easy access to it to read when the power returns. If the internal temperature is -18°C or less when the power returns, your food is safe. The food in your freezer will remain frozen for approx 18 hours with the door closed. If you know the power is going to be cut, 24 hours before, turn the thermostat control dial to MAX, this will make the freezer colder than normal. If there is no warning, turn the thermostat control dial to MAX after the power cut. Don’t open the freezer doors more than necessary.

The freezer is particularly cold
You may have accidentally adjusted the thermostat control dial on MAX.

The freezer is particularly warm
The compressor may not be working. Turn the thermostat control dial to MAX. If there is no humming noise, it is not working. Call your customer service department.

The freezer is not working
Check it is plugged in and switched on. Check that the fuse in the plug has not blown. Plug in another appliance, such as a lamp, to see if the socket is working.

Condensation appears on the outside of the freezer
This may be due to a change in the room temperature. Wipe off any residue of moisture. If the problem continues call your customer service department.

Noises
You may hear some unusual noises from time to time. See 'Noises inside the freezer' on page 5.

If you are not able to identify and eliminate the faults according to the above recommendations, contact your authorised service agent, advising of model number of the appliance which is shown on the back of the rating plate. Do not attempt to repair your freezer yourself as it might endanger you and others.

MAINTENANCE

Moving your freezer
Location
Do not locate your freezer near a heat source, eg. cooker, boiler or radiator. Also avoid direct sunlight.

Levelling the freezer
Make sure the freezer is level. Use the rotating levelling feet at the front. If the freezer is not level, the doors and magnetic seal alignments will be affected.

Do not turn on the freezer for two hours
After the freezer is in place it needs to be left for 2 hours. The coolant fluid needs time to settle.

Installation
Warning - do not cover or block the vents or grilles of your appliance.

Servicing
Repairs and maintenance should only be performed by an authorised service engineer. Only genuine spare parts should be used.

TECHNICAL SPECIFICATIONS

Model MTRZ82A

<table>
<thead>
<tr>
<th>Specification</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rated Voltage (V)</td>
<td>220–240</td>
</tr>
<tr>
<td>Rated Frequency (Hz)</td>
<td>50</td>
</tr>
<tr>
<td>Energy Class</td>
<td>A</td>
</tr>
<tr>
<td>Gross Volume (Litres)</td>
<td>70</td>
</tr>
<tr>
<td>(Cubic Feet)</td>
<td>2.5</td>
</tr>
<tr>
<td>Weight (Kg)</td>
<td>30</td>
</tr>
<tr>
<td>Product Dimension h/w/d</td>
<td>839/494/494 (mm)</td>
</tr>
<tr>
<td>Star Rating</td>
<td>4 Star</td>
</tr>
<tr>
<td>Sound Decibel Rating (dB[A])</td>
<td>39</td>
</tr>
<tr>
<td>Refrigerant</td>
<td>R600a</td>
</tr>
</tbody>
</table>

The policy of Fridgemaster is one of continuously seeking new ways of improving its products. Therefore the Company reserves the right to change the specification of items illustrated and described, at any time.
**ELECTRICAL CONNECTIONS**

**THIS APPLIANCE MUST BE EARTHED.**

This appliance is fitted with a fused three pin plug to BS 1363 which will be suitable for use in all houses fitted with sockets to current specifications.

If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid a possible shock hazard, do not insert the discarded plug into a socket.

**Fitting a new plug**

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here.

The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured Green and Yellow MUST be connected to the terminal which is marked with the letter E (Earth) or symbol or coloured Green. The wire which is coloured Blue MUST be connected to the terminal which is marked with the letter N or coloured Black. The wire which is coloured Brown MUST be connected to the terminal which is marked with the letter L or coloured Red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug.

Use a 13 Amp BS1362 fuse, only BSI or ASTA approved fuses should be used. If you are in any way unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug, the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop.

This appliance complies with the following EEC Directives: 73 / 23 EEC (Low Voltage Directive) 89 / 336 EEC (EMC Directive).