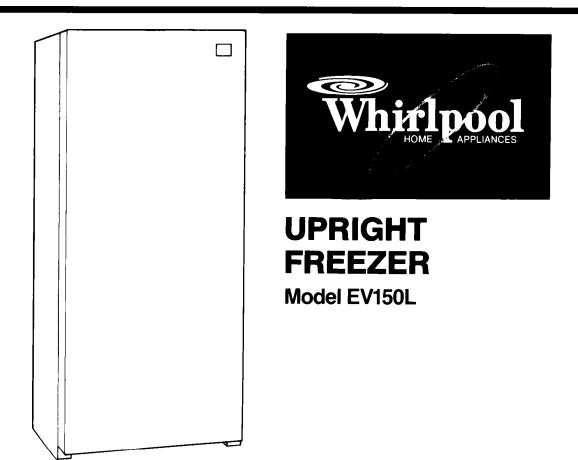
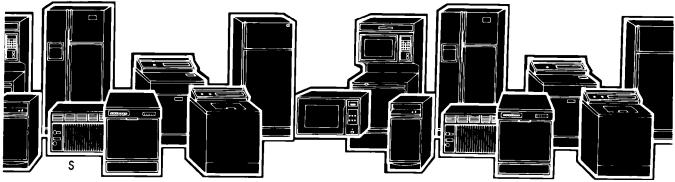
# use&care guide



r-Freezers. Ice Makers. Dishwashers. Buill-In Ovens and Surface Units. Ranges. Microwave Ovens. Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes Dryers, Freezer

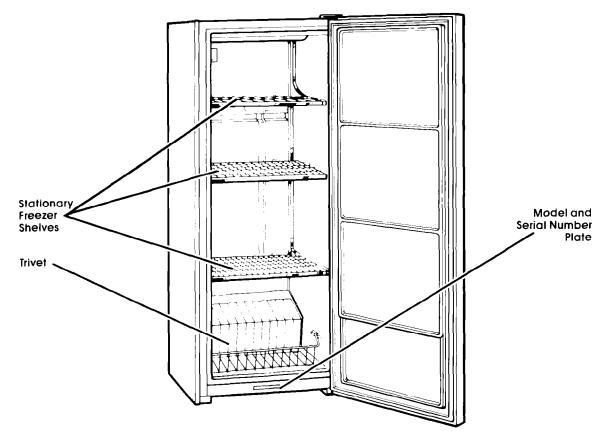


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# Please read this Use and Care Guide before you do anything else...

This booklet tells you how to start your freezer, defrost it, clean it and adjust controls. Treat your new freezer with care. Use it only to do what home freezers are designed to do.

# **Parts and features**



### Copy your Model and Serial Numbers here...

When you set service, or call with a question, have this information ready:

**1. Complete** Model and Serial Numbers from the plate located as shown).

2. Purchase a ste from sales slip.

Copy this ir formation in these spaces. Keep this book, your warranty and sales slip together in a handy place

Please complete and mail the Owner Registration Card furnished with this product. Model Number

Serial Number

Purchase Date

Service Company and Telephone Number

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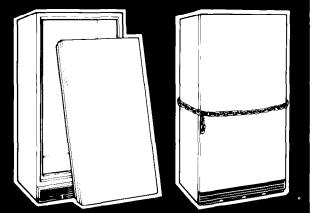
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# Safety first

Child entrapment and suffocation are not problems of the past. Junked or abandoned freezers are still dangerous...even if they will "just sit in the garage for a few days."

If you are getting rid of your old freezer, do it safely. Please read the enclosed safety booklet from the Association of Home Appliance Manufacturers. Help prevent accidents.



# Before you plug it in

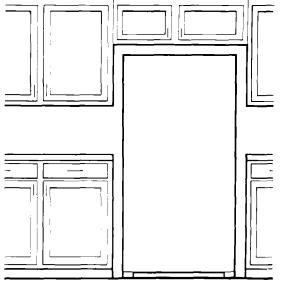
### **IMPORTANT**

Before using your freezer, you are personally responsible for making sure that it...

- is installed and levelled on a floor that will hold the weight, and in an area suitable for its size and use.
- is connected only to the right kind of outlet, with the right electrical supply and grounding. (Refer to your "Electrical Requirements and Grounding Instructions.")
- is used only for jobs expected of home freezers.
- is not near an oven, radiator or other heat source.

- is properly maintained.
- is out of the weather.
- is used in an area where the room temperature will not exceed 110°F (43.3°C).
- is not run where there are explosive fumes.
- is not used by those who may not understand how it should be used.
- is not loaded with food before it has time to get properly cold.

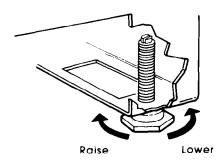
### Install properly...



- 1. Check the strength of the floor. It should hold the weight of a fully loaded freezer.
- 2. Pick a safe place, indoors, away from inflammables such as gasoline.
- 3. Allow 3 inches (7.5 cm) air space on top of freezer for proper ventilation.
- Allow at least an inch (2.5 cm) between the freezer condenser, on the back of the unit, and the wall.
- 5. Allow  $\frac{1}{2}$  inch (1.25 cm) on each side of the freezer for ease of installation.
- 6. If the freezer is to be against a wall, you might want to leave extra space on the hinge side so the door can be opened wider.

### Level freezer...

so the door will stay open at any position.



### Remove sales labels...

Remove the Consumer Buy Guide label and any **inside** labels before using the freezer.

#### To remove any remaining glue:

1. Rub briskly with thumb to make a ball, then remove.

#### OR

2. Soak area with dishwashing detergent solution (1 teaspoon detergent in 1 quart warm water) before removing glue as described in step 1.

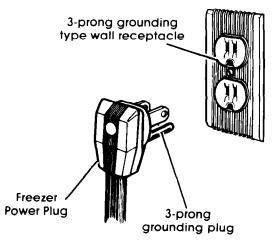
DO NOT USE rubbing alcohol or flammable or toxic solvents, such as acetone, gasoline, carbon tetrachloride, etc. These can damage the material.

NOTE: DO NOT REMOVE the Tech Sheet fastened under the freezer at the front.

### Clean it...

Clean your freezer before using it. See cleaning instructions on page 6.

### Plug it in...



#### Recommended Grounding Method

A 115 Volt, 60 Hz., AC only 15 or 20 ampere fused and properly grounded electrical supply is required. It is recommended that a separate circuit serving only this appliance be provided. **Use a receptacle** which cannot be turned off with a switch or pull chain. Do not use an extension cord.

- 1. Keep the 4 bolts that hold freezer in shipping crate. They are the levelling legs.
- 2. Screw these bolts all the way into bolt holes in the bottom corners of freezer. Move freezer into place.
- 3. Adjust each leg until the freezer won't rock.
- 4. Adjust front legs to level the freezer.
  - To raise corners, turn legs in direction shown.
  - To lower corners, turn legs in direction shown.
- 5. Check with level.

# Using your freezer

### **Cooling freezer first...**

- 1. Allow freezer to cool 6 to 8 hours before filling with frozen food.
- 2. Let it cool overnight before adding large amount of **unfrozen food.**

**Note:** When freezer is first started, the compressor will run constantly until the cabinet is cooled. It may take up to 6 to 8 hours or longer, depending on room temperature and the number of times the freezer door is opened.

After the cabinet is cooled, the compressor will turn ON and OFF as needed to keep the freezer at the proper temperature.

### Removing the bottom trivet...

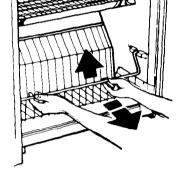
#### To remove:

- 1. Lift front of trivet out of supports.
- 2. Pull out.

#### To replace:

- 1. Position back of trivet against back wall of freezer.
- 2. Lower front into place.

Lift the Front, Then Pull Out.



### Energy saving tips...

You can help your freezer use less electricity.

- Check door gasket and level freezer to assure a good door seal.
- Clean the condenser coils regularly.
- Keep door openings to a minimum. Remove several items at one time. Keep contents organized to eliminate searching.
- Fill to capacity. Follow recommended procedures for freezing foods. See pages 8 and 9.
- $\bullet$  Do not let frost build up to more than  $\frac{1}{4}$  inch (6 mm) thick. Efficiency is reduced.

# **Cleaning your freezer**

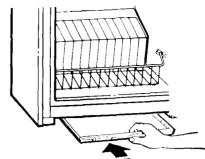
This freezer should be cleaned when frost has built up to about ¼ inch (6 mm) thickness. Complete defrosting and cleaning should be done at least once a year. In high humidity areas, a freezer may need more frequent defrosting.

#### To defrost and clean:

- 1. Unplug power cord.
- 2. Place a shallow pan on floor under drain hole in bottom of freezer.
- 3. Take out all food and removable parts.

**Note:** Wrap frozen foods and packages in several layers of newspaper and cover with blanket Food will stay frozen for several hours.

- Place pan of hot water inside freezer to speed melting of frost. Keep door open. Ice can be removed in large pieces as it melts. Direct air from electric fan into freezer to speed defrosting.
- 5. Clean freezer according to the following directions.



#### After defrosting:

- 1. Remove shallow pan from underneath freezer.
- 2. Plug in power cord.

Part	What to use	How to clean	
Removable parts (trivet)	Mild detergent and warm water.	<ul> <li>Wash with warm water and a mild detergent.</li> <li>Rinse and dry.</li> </ul>	
Outside	Sponge, cloth or paper towel; mild detergent, warm water.	<ul> <li>Wash with warm water and a mild detergent.</li> <li>Rinse and dry.</li> <li>Do not use abrasive or harsh cleansers.</li> </ul>	
	paste wax or an app	ended in high humidity areas. Use a good auto pliance wax on painted metal surfaces. Do not use it may damage these parts.	
Inside walls	Plastic scraper, pans of hot water, electric fan, sponge or towel, baking soda and warm water.	<ul> <li>Use plastic scraper to remove frost.</li> <li>Place pans of hot water in freezer with door open to speed melting. Directing air from an electric fan into freezer will also help.</li> <li>Wash with solution of 2 tablespoons (26 g) baking soda to 1 quart (.95 L) warm water.</li> <li>Rinse and dry.</li> </ul>	
DO NOT USE an ice pick, knife of other sharp-pointed tool or any type of electric defroster to defrost freezer. They can cause damage to the liner and interior parts.			
Door liner and gasket	Sponge, soft cloth or paper towel; mild deter- gent and warm water.	<ul><li>Wash with mild detergent and warm water.</li><li>Rinse and dry.</li></ul>	
DO NOT USE cleaning waxes, concentrated detergents, bleaches or cleansers containing petroleum on plastic parts.			
Condenser coils	Vacuum cleaner; using the brush attachment.	<ul> <li>Slide freezer out away from the wall.</li> <li>Clean dust and lint from condenser coils behind the freezer, every two or 3 months.</li> </ul>	

### **Cleaning chart...**

# Freezing food in your freezer



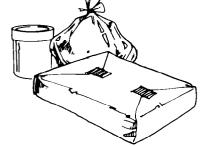
When freezer has cooled to a safe storage temperature, it may be loaded with **frozen food.** When you plan to freeze **unfrozen food,** see the following chart for the amount to freeze at **one time.** 

POUNDS OF FOOD TO FREEZE AT ONE TIME*		
Size of	Meat or	Vegetables
Freezer	Fish	or Fruit
15 cu. ff.	30 lbs.	45 lbs.
(433 L)	(13.5 kg)	(20.3 kg)

\*These amounts are based on USDA recommendations. If too many packages of unfrozen food are packed at one time into the freezer, the rate of freezing is too slow. Poor quality products result.

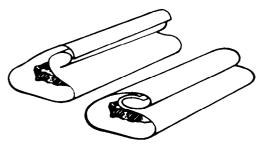
### Packaging and sealing food...

Airtight packaging is important in freezing foods. Containers and wrappings should be moisture and vapor-proof and packages should be sealed carefully to keep moisture in and air out.



Freezer burn can result if food is not properly wrapped. When this happens, food dehydrates and is of poor quality.

- To wrap foods...
- Cut sheet of wrapping material about onethird longer than distance around food to be wrapped. Place wrapping sheet on flat surface with food in center of sheet.



2. Bring front and back of wrapping together and fold in toward food, making at least two one-inch (2.5 cm) folds until food fits tightly against wrapping.



3. Crease ends close to food to eliminate air pockets.



**4.** Press all air from package. Fold each end over twice. Make sure fold is tight and fasten against end of package with freezer tape.

**NOTE:** When packaging meats that have not been boned, pad sharp edges with extra wrap or use stockinette to protect against tearing or puncturing.

Use heavy-duty aluminum freezer foil, kraft paper with cellophane bonded to it, special freezer bags, jars, cartons and freezer sealing tape for packaging your food items. You'll find them at the supermarket or freezer dealer.

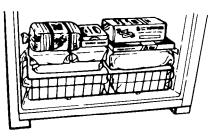
See the "Freezer Guide" for complete information and tips on home freezing.

### Loading...

- 1. To speed freezing, lay packages in a single layer so each rests on the surface of a shelf. Leave space between packages.
- **2.** Add more unfrozen food after first load is frozen (approximately 18 to 24 hours).

### Storing frozen food...

After food is frozen, stack packages anywhere in the freezer. Packages should not extend beyond the shelf edge or they may keep the door from closing and sealing properly.



**Trivet** – Store heavy and bulky packages here. Trivet should be in place at all times for proper air circulation.

# Vacation and moving care

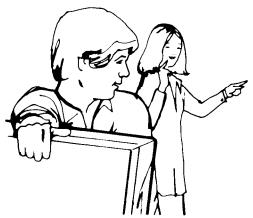
### Vacations...

Arrange for someone to make regular checks of your freezer to make sure it is operating and electricity has not been interrupted.

### Shutting off and moving...

### If freezer is shut off for more than 24 hours:

- **1.** Remove and store all food.
- 2. Unplug freezer.
- 3. Clean thoroughly. See "Cleaning your freezer," page 6.
- Block door open for air circulation. Turn lock to locked position with door open. Place blocks between door and cabinet and tape in place with self-adhesive filament tape.



#### If you move the freezer:

- **1.** Remove trivet.
- 2. Do not place objects inside cabinet.
- 3. Level properly to ensure good door seal.

WARNING: Do not allow children near the freezer when the door is blocked open. They may become injured or trapped.

To restart freezer, see "Using your freezer," page 5.



# If you need service or assistance, we suggest you follow these five steps:

# **1.** Before calling for assistance...

Performance problems often result from little things you can find and fix yourself without tools of any kind.

#### If the electricity goes off:

Learn how long the power will be off by calling the power company.

- If service is to be interrupted 24 hours or less, keep the freezer closed. Most food will stay frozen.
- If service is to be interrupted longer than 24 hours, do this:
- 1. Remove all unfrozen food and store in a frozen food locker. OR...
- 2. Place 2 lbs. (0.9 kg) of dry ice in freezer for every cu. ft. of freezer space. This will keep frozen foods for 2 to 4 days. Wear gloves to protect your hands from dry ice burns.
- **3.** If neither food locker storage or dry ice is available, use or can perishable food at once.
- The length of time food will stay frozen depends on several factors. For instance: a full freezer will remain cold longer than a freezer partially filled. And a freezer full of meat will stay cold longer than a freezer filled with baked goods. Also, if the food still contains ice crystals, it may be safely refrozen, although the quality and flavor may be affected. Use this food as soon as convenient. If the condition of the food is poor or is in any way questionable, it is wise to dispose of it.

#### If your freezer stops running:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See page 4.)
- Have you checked your home's main fuses or circuit breaker box?

#### If the compressor seems to run too long:

- Is the condenser, located on the back of the freezer, free of dust and lint?
- Is there enough air circulation space above and in back of the freezer?
- On hot summer days or if the room is hot, the compressor will run longer to provide the correct amount of cooling.
- If large amounts of unfrozen food have been put into the freezer, the compressor will run longer.

## 2. If you need assistance\*...

#### Call Whirlpool COOL-LINE<sup>®</sup> service assistance telephone number. Dial free from anywhere in the U.S.:

### 1-800-253-1301

and talk with one of our trained Consultants. The Consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

# 3. If you need service\*...



Whirlpool has a nationwide network of franchised TECH-CARE\* Service Companies. TECH-CARE service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-

CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD-	ELECTRICAL APPLIANCES-	
MAJOR - SERVICE & REPAIR	MAJOR – REPAIRING & PARTS	
OI	R	
WHIRLPOOL APPLIAN(ES	WHIRLPOOL APPLIANCES	
FRANCHISED TECH CARE SERVICE	FRANCHISED TECH-CARE SERVICE	
SERVICE COMPANIES	SERVICE COMPANIES	
XYZ SERVICE CO	XYZ SERVICE CO	
123 Maple 999-9999	123 Maple 999-9999	
OR Washing machines, dryers & IRONERS – SERVICING		
NHIRLPOOL APP	PLIANCES	
FRANCHISED T	ECH-CARE SERVICE	
<i>SERV</i> xYZ SFRVICE CO 123 Maple	ICE COMPANIES 999-9999	

### 4. If you have a problem\*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our Consultants, or if you prefer, write to:

Mr. Robert Stanley Division Vice President Whirlpool Corporation 2000 M-63 Benton Harbor, MI 49022

# 5. If you need FSP<sup>®</sup> replacement parts\*...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

\*If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

Notes	
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# WHIRLPOOL<sup>®</sup> DOMESTIC, UL COMMERCIAL LISTED AND NSF<sup>®</sup> FREEZER WARRANTY

FZ001

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LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship.
FULL FIVE YEAR WARRANTY From Date of Purchase	<ul> <li>FSP® replacement parts and repair labor to correct defects in materials or workmanship in the sealed refrigeration system.</li> <li>These parts are: <ol> <li>Compressor</li> <li>Evaporator</li> <li>Condenser</li> <li>Dryer</li> <li>Connecting tubing</li> </ol> </li> </ul>
WHIRLPOOL WILL NOT PAY FOR	
4. Replace light bulbs or batt	reezer. rect house wiring or plumbing.

- C. Damage to freezer caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whiripool.
- D. Food loss coverage for UL commercial listed and NSF® freezers used in commercial applications.

Limited domestic food loss coverage. See below for details on limited domestic food loss protection plan. Service under the full warranties must be provided by a franchised TECH-CARE® service company. WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool distributor or military exchange.

#### LIMITED DOMESTIC FOOD LOSS COVERAGE REIMBURSEMENT FOR FOOD LOSSES

During the first year of ownership, the Whirlpool Freezer warranty provides reimbursement as outlined below for food actually spoiled while stored in the freezer as a result of defects in materials or workmanship. During the second through fifth years of ownership, reimbursement will be made as outlined below for food actually spoiled while stored in the freezer as a result of a **FAILURE OF THE SEALED REFRIGERATION SYSTEM**. Food spoilage losses must be verified by Whirlpool or a Whirlpool Franchised TECH-CARE® service company. Reimbursement of loss will be based on domestic use and freezer size up to the total cumulative amount shown for the 5 year warranty period.

nice year nanany peried.	
9.9 cu. ft. or smaller	
10.0 cu. ft. to 16.0 cu. ft.	
16.1 cu.ft. and larger	up to \$200.00 maximum payment

The reimbursement amounts shown are representative for the contents of typical freezers by size and may or may not cover the actual replacement costs of the contents of your freezer. They are the maximum amounts, however, that will be paid and they are cumulative for the five year warranty period.

Sorry, but Whirlpool is not responsible for food losses caused by natural spoilage, misuse or negligent care of the freezer, or by accidental or intentional disconnecting of the electric power cord, power interruption, inadequate power, fire damage, water damage, theft, or riots, strikes, war or acts of God.



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