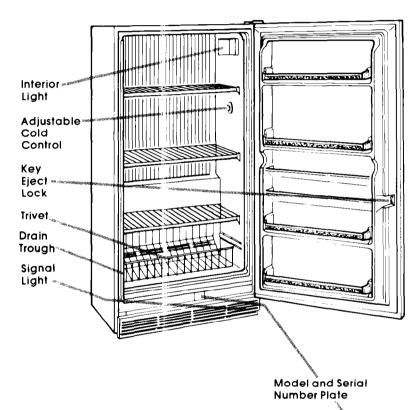


Use and Care Guide

Safety First

Child entrapment, and suffocation are not things of the past. Junked or abandoned freezers are still dangerous...even if they will "just sit in the garage 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.



Copy Your Model Number and Serial Number Here

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

- 1. **Complete** Model and Serial Numbers (from the plate just above base grille).
- 2. Purchase date from sales slip (or date installed).

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

Serial Numb	er		
Purchase/In	stallation Dai	e	

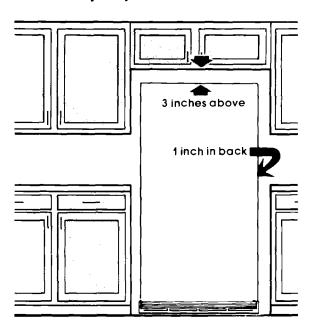
Before you plug it in

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

- is installed and leveled 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.
- is used only for jobs expected of home freezers.
- is not near an oven, radiator or other heat source.

- is properly maintained.
- is in a dry sheltered place.
- 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 children or others who may not understand how it should be used.
- is not loaded with food before it has time to get properly cold.

Install Properly...



- Check the strength of the floor. It should hold the weight of fully loaded freezer.
- Pick a safe place, indoors, away from inflammables such as gasoline.
- Allow at least 3 inches (7.5 cm) air space on top of freezer and 1 inch (2.5 cm) at back between condenser and wall.

Level Freezer...

so that door will stay open at any position.

- 1. Remove base grille (see page 4).
- 2. Starting with door hinge side, turn left to raise corner.
- 3. Turn right to lower corner.
- 4. Check with level.
- 5. After freezer is loaded with food, recheck with level.

Remove Sales Labels...

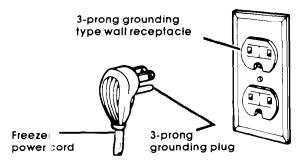
Remove the Consumer Buy Guide label and any inside labels before using the freezer. Remove any left over glue with rubbing alcohol.

Note: DO NOT REMOVE the Tech Sheet fastened behind the base grille.

Clean It...

Clean your freezer before using it. See cleaning instructions on page 5.

Plug it in...



Recommended Grounding Method

A 12(Volt, 60 Hz., AC only, 15 ampere fused electric al supply is required. It is recommended that a separate circuit serving only this appliance the provided. The receptacle should not be controlled by a wall switch or pull chain.

Do not use an extension cord.

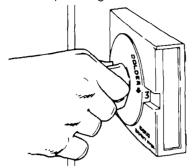
See ndividual electrical requirements and grounding instruction sheet in your literature package.

Raise

Using your freezer

Setting the Cold Control...

To start, turn control to the middle of the dial. This setting will maintain zero zone temperatures under normal operating conditions.



Adjusting Cold Control...

- Turn control to higher number for colder temperatures.
- Turn to lower number for less cold temperatures.

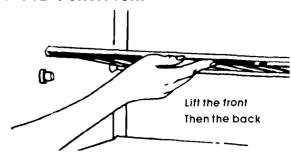
Cooling Freezer First...

- Allow freezer to cool 6 to 8 hours before filling with frozen food.
- 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 freezer at proper temperature.

Freezer Shelves...

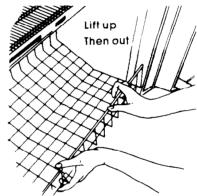


To remove

Lift from slightly, then lift shelf from back supports. To replace:

Set back of shelf on rear supports then lower the front on to front mounts.

Bottom Trivet...



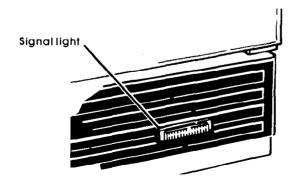
To remove:

To replace:

- Lift up, then pull out.
- Set in bottom of freezer.
- Push into place.

Exterior Signal Light...

automatically warns of any unexpected power failure.

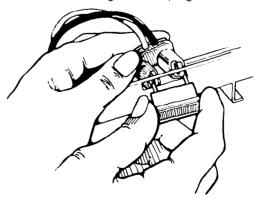


If the signal light is not glowing, immediately check:

- for power interruption,
- the power cord; it may be disconnected from the outlet,
- the signal light; it may be burned out.

To replace burned out signal light:

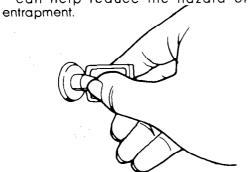
- 1. Unplug power cord from outlet.
- 2. Remove base grille. See page 4.



- Unplug burned out light and replace with one of same wattage and size. Signal light can be ordered from your WHIRLPOOL dealer, Part No. 530584.
- 4. Replace base grille. See page 4.
- Plug power cord into outlet.

The Key Eject Lock...

can help reduce the hazard of child

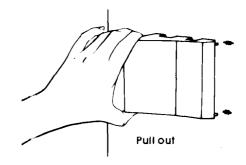


To lock or unlock the freezer you must hold the key in the lock while turning. The lock is spring loaded so the key cannot be left in the lock.

If the key is lost, contact your WHIRLPOOL dealer for a replacement. Always give the **complete** model and serial number of your freezer when requesting a replacement key.

Changing Light Bulb...

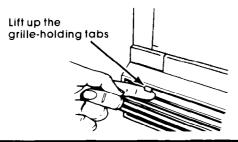
- 1. Unplug power cord.
- Remove light shield by pulling away from the side wall.



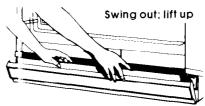
- 3. Replace bulb with 40 watt appliance bulb.
- 4. To replace shield, insert tabs into slots in wall and press.

Removing the Base Grille...

- Open the door.
- Lift up on two tabs showing through grille.



- Swing the top of the grille forward.
- Lift ari le off bottom supports.



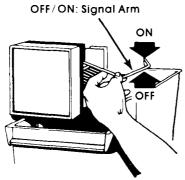
- Replc ce in reverse order.
- Do not remove Tech Sheet fastened behind the quille.

Optional Ice Maker...

The automatic ice maker can be added to your freezer as an optional accessory. See your dealer to order Part No. ECKMF-6

To start:

Push signal arm down.



- After freezer has cooled several hours, the ice maker will begin automatically making ice cubes until the bin is full. Then it turns off.
- As ice cubes are removed from the bin, the ice maker will replace them automatically.

To stop:

- Raise signal arm until it locks in up position.
- If bin is removed from freezer, place signal arm in OFF position.

When bin is replaced, push it all the way in and lower arm to ON position.

TIPS:

- Shake the bin occasionally to keep cubes separate, It's normal for cubes to freeze, in a group, they break apart easily.
- You will hear sounds as the water fills the molds and ice falls into the bin. This is normal.
- Because of new plumbing connections, the first few cubes may be discolored or have an off-flavor. Throw these away.
- If cubes are not used for a number of weeks they will become smaller and develop an off-flavor. The circulating air in the reezer starts a slow evaporation of the cubes. The longer they are stored, the mole noticeable is the evaporation. Discar i these cubes.

Cleaning your freezer

This freezer is a No-Frost model and defrosts automatically. Complete cleaning, however, should be done at least once a year.

To clean:

- 1. Turn Cold Control to OFF.
- 2. Unplug power cord.
- 3. Remove food.

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

- 4. Remove shelves and trivet.
- Clean freezer according to the following directions.

After cleaning:

- 1. Replace shelves and trivet.
- 2. Plug in power cord.
- See directions for "Setting the Cold Control," page 3.

Part	What to use	How to clean		
Removable parts (shelves, trivet, etc.)	Mild detergent and warm water	 Wash removable parts with warm water and a mild detergent. Rir se and dry. 		
Outside	Sponge, cloth or paper towel; mild detergent.	 Wash with warm water and a mild delergent. Rir se and dry. Do not use abrasive or harsh cleansers. 		
	Waxing is recommended in high humidity areas. Use a good auto paste wax or an appliance wax on painted metal surfaces. Do not use on plastic because it may damage these parts.			
Inside walls (Freezer should be allowed to warm up so cloth won't stick.)	Sponge, soft cloth or paper towel, baking soda, warm water, mild detergent	 Wc sh with warm water and rnild detergent or baking soda solution (2 tablespoons 2ć g baking soda to 1 quart .95L warm water). Rinse and dry. 		
Door liner and gasket	Sponge, soft cloth or paper towel; mild detergent, warm water	 Wc sh with mild detergent and warm woter. Ringe and dry. 		
	DO NOT USE cleaning waxes concentrated detergents, bleaches or cleansers containing petroleum on plastic parts.			
Drain trough	Baking soda, warm water	 Re nove trivet. Pour baking soda solution (2 tablespoons (26 g) baking soda to 1 quart (.95L) warm water) directly into drain trough. 		
Defrost pan	Warm water and mild detergent	 Re nove base grille (see page 4.) To emove defrost pan, lift pan over wire brace (remove tape; if any). Wash defrost pan with warm water and mile detergent. Rinse and dry. Re slace with notched corner to the rear. Push it all the way in. Make sure defrost tube is pointing into pan. 		
Condenser coil	Vacuum cleaner; using the extended narrow attachment	 Remove base grille. Clean dust and lint from condenser (every 2 to 3 months). Replace base grille. 		

Freezing food in your freezer



When freezer has cooled to a safe storage temperature, it may be loaded with **frozen tood.**

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. ft.	30 lbs.	45 lbs.
(430 L)	(13.5 kg)	(20.25 kg)

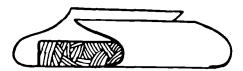
These amounts are based on USDA recommendations. If too many packages of unfrozen food are packed at one time into the freezer, the rate of freezing is too slow. Poor quality products result.

Packaging and Sealing Food...

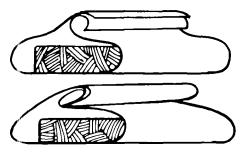
Airtight packaging is important in freezing foods. Containers and wrappings should be moisture and vapor-proof and packages should be sealed carefully to keep moisture in and air out.

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

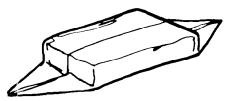
To wrap foods



 Cut sheet of wrapping material about one-third longer than distance around food to be wrapped. Place wrapping sheet on flat surface with food in center of sheet.



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



 Crease ends close to food to eliminate air rockets.



 Pless 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 hem at the supermarket or freezer dealer.

See booklet, "How to Preserve Foods the Modern Way with Your WHIRLPOOL Freezer," for complete information and tips on home freezing.

Lociding...

- Before freezing large quantities of food, turn Cold Control to highest position and let freezer operate for several hours.
- To speed freezing, lay packages in a single layer so each rests on the freezing surface of a shelf. Leave space between plackages.

- **3.** Add more unfrozen food after first load is frozen (approximately 18 to 24 hours).
- After all food is frozen, return Cold Control to the usual setting.

Storing frozen food...

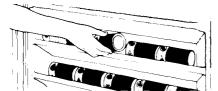
After food is frozen, stack packages anywhere in the freezer. Packages should not extend beyond the shelf edge or they may keep the door from closing and sealing properly.



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



Door storage – Store packages on the door shelves behind the retaining bar.



Juice can shelves – Store juice cans on door as shown.

Energy Saving Tips...

- Check door gasket and level freezer to assure a good door seal.
- 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.
- Set Cold Control to provide temperatures around 0°F (-22°C). There is no need to store foods below 0°F.
- Keep door locked to insure door closure.
- Clean condenser coils frequently.



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.
- Clean thoroughly. See "Cleaning your freezer," page 5.
- 4. 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:

- Remove shelves and trivet.
- Do not place objects inside cabinet.
- Level properly to insure good door seal.

CAUTION: To help prevent accidents, do not allow children near the freezer when the door is blocked open.

To restart freezer, see "Using your freezer," page \Im .

If you need service or help, we suggest you follow these three steps:

1. Before calling for service:

Performance problems are sometimes caused by little things you can correct without tools. Before you call for service, check this list.

If electricity goes off:

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

 If service is to be interrupted 24 hours or less, keep treezer closed. Most food will stay frozen.

- If service is to be interrupted longer than 24 hours, do this:
 - Remove all frozen food and store in a frozen food locker. Or...
 - 2. Place dry ice on top of food, using as large pieces as possible. Protect your hands with gloves when using dry ice.
 - 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 only 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 freezer stops running:

- Check to see if power cord is plugged into the outlet.
- Check fuse box or circuit breaker.
- Check electric company for a power failure.
- Be sure COLD CONTROL is turned on.

If compressor seems to run too long:

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

2. If you need service*:



SYMBOL OF QUALITY SERVICE If your WHIRLPOOL* appliance ever needs service anywhere in the United States, help is just a phone call away...to your nearest Whirlpool franchised TECH-CARE* service representative.

Whirlpool maintains a nationwide network of franchised TECH-CARE service companies to fulfill your warranty and provide after-warranty service and

maintenance to keep your WHIRLPOOL appliance in peak condition.

Whirlpool T



You'll find your nearest TECH-CARE service company listed in your local telephone book Yellow Pages under APPLIANCES — HOUSEHOLD — MAJOR — SERVICE & REPAIR. Should you not find a listing, dial the Whitpool COOL-LINE* service assistance toll-free telephone number:

Continental U.S. Dial (800) 253-1301 In Michigan Dial (800) 632-2243 Alaska and Hawaii Dial (800) 253-1121

If you move...To make sure that your appliance is correctly installed and to insure its continued satisfactory operation, please telephone your nearest TECH-CARE* service company for installation or to get the name of a qualified installer. (Installation cost will, of course, be paid by you.)

Helpful hints...You can help your TECH-CARE service representative give you faster service if you include the model and serial number of your appliance when requesting service. Also, retain your sales slip and warranty to verify your warranty status.

Remember...Your TECH-CARE service representative is specially trained in the expert repairing and servicing of your WHIRLPOOL appliances. He can he p you maintain the quality originally built into your WHIRLPOOL appliance. So why not take the time, now, to look up his telephone number and jot it down in the space provided on the cover.

3. If you have a problem*:

Call Whirlpool Corporation in Benton Harbor at the COOL-LINE service assistance telephone number (see Step 2) or write:

Mr. Guy Turner, Vice President Whirlpool Corporation Administrative Center 2000 U.S. 33 North Benton Harbor, Michigan 49022

*If you must call or write, please provide: your name, address, telephone number, type of appliance, brand, model, serial number, date of purchase, the dealer's name, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.



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will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

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