If you need to get your fridge-freezer serviced

If you have any problems with your fridge-freezer, contact either the place where you bought it or your nearest service department.

Please state the nature of the fault and have proof of purchase available if under guarantee.

Download from Www.Somanuals.com. All Manuals Search And Download.

F1B **USER INSTRUCTIONS**

CANDY

FRIDGE-FREEZER

Contents *Page*

Installing you fridge-freezer	2
Everyday with your fridge-freezer	7
Looking after your fridge-freezer	12
Safety advice	13
What to do when going on holiday or moving house	13
If you think your fridge-freezer is faulty	14
If you need to get your fridge-freezer serviced	16

Note: Refer to serial label fitted inside the fridge on left for details of Energy Consumption, Freezing Capacity, Gross and Storage Volumes.

Installing your fridge-freezer

Important

- Please read this instruction book carefully before installing or using your appliance.
- It is important that this instruction book should be kept in a safe place for future reference.
- Should you sell or transfer ownership of this appliance, please pass on these instructions to the new owner.
- The door/s of your appliance may be fitted with coloured packing spacers, please ensure that they are removed before use and disposed of.

For appliances with isobutane (R600a)

Isobutane is a natural gas that does not harm the environment. Isobutane is however flammable. Therefore:

Do not use mechanical devices or other means to accelerate the defrosting process other than those recommended by the manufacturer.

Do not damage the refrigerant circuit.

Do not use electrical appliances inside the food storage of the appliance.

Keep any ventilation openings in the appliance enclosure or in the structure for building in, clear of obstruction.

2 Dispose of your old fridge and freezer

Make sure, before disposing of your old freezer, that it is safe and will not cause accidents.

For information on the disposal of the appliance contact your retailer or the local authority responsible for disposal.

If you are throwing it away

Remove the hinges or latch to ensure that a child cannot get trapped inside.

If they won't unscrew, knock them off with a sledge hammer.

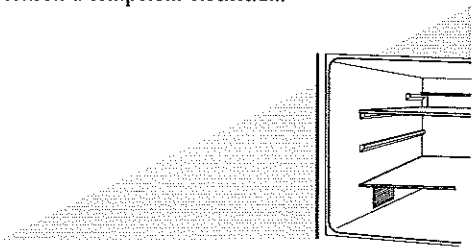
If it will be re-used

Secure the door to prevent accidents in transit.

3 Check the voltage of your new fridge-freezer

Check that the voltage on the serial label fitted inside the fridge on the left matches the voltage of the electrical supply in your home.

If in doubt, see your local Electricity Company, or consult a competent electrician.



4 Decide where to locate it

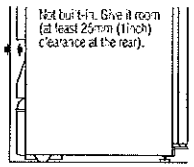
Bear these points in mind when locating your fridge-freezer.

The fridge-freezer should not be located in a cold place such as an unheated garage, cellar, outhouse or cold kitchen.



The fridge-freezer is designed to perform in accordance with International Standards; for operating in ambient temperatures of between 10°C (50°F) and 32°C (90°F), although it will perform satisfactorily at an ambient temperature of 7°C (45°F).









5.	Is the fridge-freezer plugged in?	NO ▶	Plug in and check that the light comes on. If so, fridge-freezer is operating correctly.
	YES ▼		
6.	If plug socket has a switch, is it turned on?	NO ▶	Switch on. If interior light comes on, fridge-freezer is operating correctly.
	YES ▼		
7.	Has the fuse blown in the plug?	YES ▶	Replace fuse (see page 4, step 9) and plug unit back in. If interior light comes on, fridge-freezer is operating correctly.
	NO ▼		
8.	Has the fuse blown on the main fuse board? (You can check this by connecting another appliance to the same socket).	YES ▶	Replace fuse and plug back in. If interior light comes on, fridge-freezer is operating correctly.
	NO ▼		
9.	Contact your local Electricity Company or service dealer.		

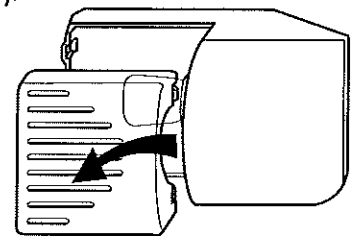
Replacing the light bulb (if fitted)

You can obtain a spare bulb from your local Electricity shop or dealer.

The type required is a 240v, 15w, small Edison screw.

To fit the new bulb:

1. Unplug the fridge-freezer.
2. Remove the lamp cover, by springing out the retaining lugs. It may help to use a screwdriver to lever it off.
3. Remove the old bulb, by unscrewing it (turning anti-clockwise).
4. Insert the replacement bulb, screwing it up until finger tight.
5. Clip the cover back in place.
6. Plug the fridge-freezer back in.



Download from Www.Somanuals.com. All Manuals Search And Download.

If you think your fridge-freezer is faulty

Before calling out the service engineer, please follow the simple checks given on the following pages. It may be something minor which you can solve yourself.

Fridge-freezer is excessively noisy

NOTE: Slight bubbling noises are normal for this type of refrigeration system, as is some noise from the fan used to circulate the cold air.

1. Is anything at the rear of the cabinet touching the wall or skirting? YES ▶ Move the cabinet further away from the wall.
   NO ▼
2. Is the cabinet standing level and steady? NO ▶ Adjust the feet until stable.
   YES ▼
3. Are the tubes at the rear rattling? YES ▶ Ease them gently apart.
   NO ▼
4. Contact your local Electricity Company or service dealer.

Fridge-freezer is not keeping food cold enough

1. Has the door been left open? YES ▶ Keep the thermostat dial on 'SUPER' until the freezer is back to its normal operating temperature.
   Remember to turn the thermostat dial back to the normal setting.
   NO ▼
2. Has there been a recent interruption in the power supply? YES ▶ Keep the thermostat dial on 'SUPER' for 24 hours after power is restored.
   Remember to turn the thermostat dial back to the normal setting.
   NO ▼
3. Is the thermostat set correctly? NO ▶ Adjust to a higher setting.
   YES ▼
4. Is the interior Light on? YES ▶ Fridge-freezer is faulty. Contact your local Electricity Company or service dealer.
   NO ▼

If you want to hinge the doors on the other side

1. You will need

- Philips screwdriver (Cross Headed)
- Small thin normal screwdriver (slot Headed)
- 8mm open ended or adjustable spanner
- Broad mouthed pliers

2. Unplug the Fridge-Freezer

3. Remove the upper doors (see Fig. A)

- Open the upper door and remove all the plastic door drays.

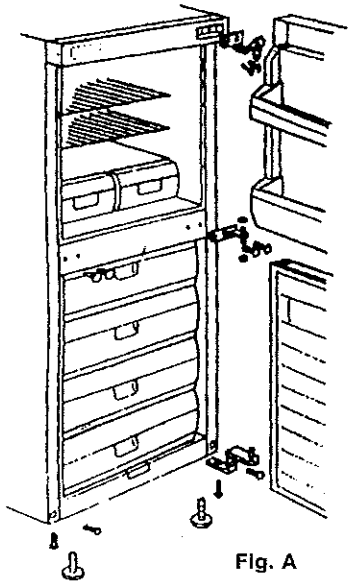


Fig. A

- Remove plastic hinge cover A (see Fig. B)
- Remove plastic hinge cover B (position the thin screwdriver about ⅓ of the distance from the right-hand side, along the bottom edge). Using the pliers, carefully break out the thin section rectangle. (see Fig. B)

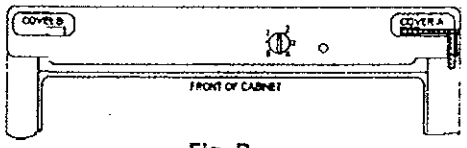


Fig. B

- Remove the door handle inner cover C. Remove plate D from position 1 and clip into position 2. (see Fig. C)

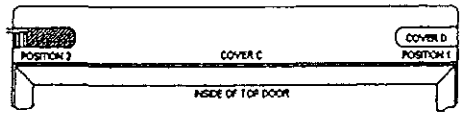


Fig. C

- Support the top door, while removing the top screws, top hinge and top door. Stand the top door on the floor.
- Remove the top hinge assembly from the door handle cap.
- Remove hinge pin from the top hinge E, and screw pin into hinge F. (see Fig. D)

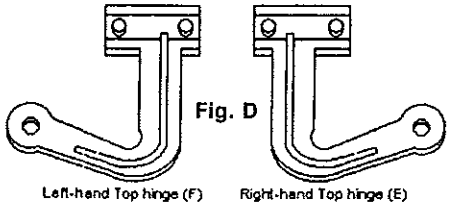


Fig. D

Left-hand Top hinge (F) Right-hand Top hinge (E)

- Carefully turn the top door upside-down, unscrew hinge bush G and remove from door.
- Fit new hinge bush H to other hole and screw in position. (see Fig. E)

Keep aside any spacing washers for re-use on the other side.

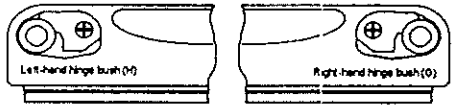


Fig. E

4. Remove the lower door

- Remove the centre hinge by unscrewing the two screws.
- Lift the lower door clear of the bottom hinge pin.

5. Transfer the plastic cover buttons

Lever off the 2 plastic cover buttons with a screwdriver and transfer them to the right-hand side (for the centre hinge).

Download from Www.Somanuals.com. All Manuals Search And Download.

6. Transfer the hinge adaptors
(Top and bottom)

- Remove the adhesive disc at the left-hand end of the top of the lower door using a pin to lever it off.
- Transfer the hinge adaptor to this hole.
- Transfer the hinge adaptor at the bottom of the door.
- Refit the adhesive discs to the top right-hand side.

7. Transfer the bottom hinge

- Lean the cabinet back but do not lay it on its rear (use the packaging to protect the base at the rear).
- Remove the two screws from the bottom left-hand side of the cabinet and remove the bottom hinge by unscrewing the two screws.
- Refit the bottom hinge to the left-hand side of the cabinet and refit the two screws to the bottom right-hand side of the cabinet.

8. Refit lower door

- Re-set the cabinet in an upright position.
- Fit the spacing washers as necessary.
- Lift the door onto the bottom hinge.
- Refit the centre hinge on the left-hand side of the cabinet.

9. Refit the upper door

- Fit the spacing washers as necessary.
- Lift the upper door onto the centre hinge pin and while supporting the upper door screw the top hinge in place, on the left-hand side, with the two screws.
- Re-clip handle cover C into position.
- Re-clip covers A and B into position.
- Refit the plastic door trays.

Allow 2 hours for the refrigerant to settle before switching the cabinet on.

10. Door gasket seal

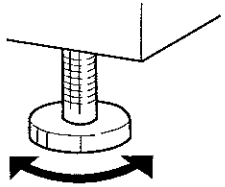
Following door reversal, rub gasket edges with a warm cloth. This will restore any flattened shape to its original profile and provide the door seal.

If you would like an engineer to carry out the task, please call 08705 990011 for assistance, a charge will be made for this service.

Slide the fridge-freezer into position

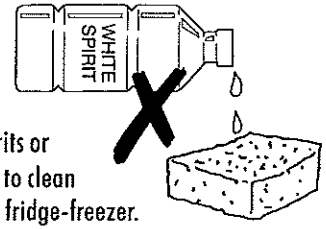
Check that it is level

If the fridge-freezer is not level, adjust the feet (underneath at the front).



Clean inside it

1. Thoroughly clean inside with a warm solution of bicarbonate of soda
2. Rinse with water.
3. Wipe dry.



NEVER use spirits or solvent cleaners to clean any part of your fridge-freezer.

Plugging in your fridge-freezer

For your convenience your fridge-freezer is supplied complete with a non-rewirable plug, incorporating a 13 Amp fuse ready to plug into a power socket.

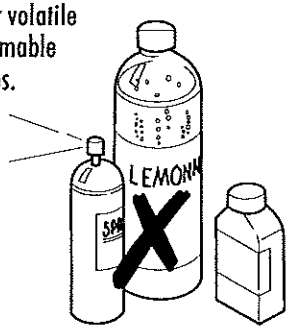
In the event of replacing a fuse in the plug supplied, a 13 Amp fuse approved by ASTA to BS 1362 must be used. If a removable fuse cover is fitted and it becomes lost, the plug must **NOT** be used until a replacement fuse cover has been obtained and fitted. Note the plug manufacturers name or reference number from the plug, and use it to obtain a replacement from your Electricity shop.

If the socket outlets in your home are not of the 13 Amp BS1363 type, cut off the plug and fit the appropriate plug as instructed on page 5..

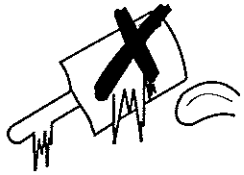
Safety advice

Here are a few precautions that you can take to ensure that no accidents happen.

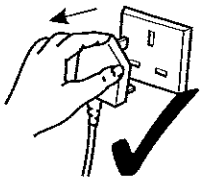
1. Never keep in your freezer:
   - ~ Carbonated drinks
   - ~ Medicines
   - ~ Ether
   - ~ Benzine
   - ~ Any other volatile or inflammable substances.



2. Never consume ices direct from the freezer:
   - ~ They can cause low temperature skin burns.
   - ~ Always leave them out for a few minutes until they are just starting to melt before consuming.



3. Always unplug before cleaning or moving.



What to do when going on holiday or moving house

Normal Holidays

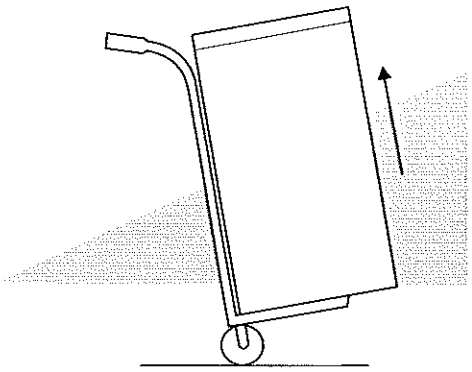
- Leave the fridge-freezer running at normal temperature.
- Check before you go that the mains electricity is on.

Longer Absences

- Run down food supplies in the period before you go.
- Before leaving:
  - ~ Completely empty the fridge and the freezer.
  - ~ Disconnect from the mains.
  - ~ Clean inside the fridge and freezer with a weak solution of tepid bicarbonate of soda.
  - ~ Leave the doors open until you return.

Moving house

- When transporting the fridge-freezer, it is advisable to keep it upright.
- Take this book with you, and use it to re-install the fridge-freezer properly in your new home.



Download from Www.Somanuals.com. All Manuals Search And Download.

Looking after your fridge-freezer

Defrosting the freezer

How regularly

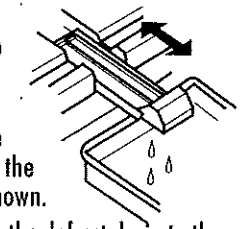
- At least twice a year you will need to defrost the freezer as ice builds up.
- If possible, run down your stock of food in the freezer in the week before defrosting.

How to extend the time between defrosts

- Use the plastic scraper to remove as much frost as possible. This extends the time between defrosts.
- Use a tray to catch the frost as it is scraped off.
- **NEVER** use metal or sharp instruments to clean inside. They may damage it.

How to defrost the freezer

1. Unplug the freezer.
2. Remove all the food from the freezer. To prevent undue rise in temperature of the frozen food which would shorten storage life, wrap in several layers of newspaper, or place in an insulated cool box, or if possible place in another freezer.
3. Leave the freezer door open while defrosting. You can speed up defrosting by placing bowls of warm water in the freezer.
4. If fitted, pull the freezer drain forward until it reaches the front stop position. Place a suitable container below the front of the freezer drain to catch the defrosted water, as shown.

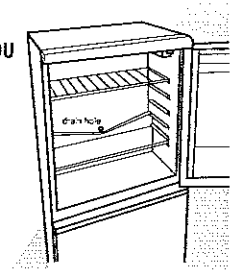


5. After defrosting, push the defrost drain to the rear position and dispose of the container of water.
6. Clean inside with a tepid solution of bicarbonate of soda.
7. Rinse with water
8. Wipe it dry.
9. Close the freezer door and plug the freezer
10. Keep the thermostat on setting 5 until the freezer is back to its original temperature.

NOTE: A rise in temperature of the food during defrosting may shorten its storage life.

No need to defrost the fridge

The fridge defrosts every time the motor stops so you never need to defrost it. When it defrosts, water drains away through the hole in the drip trough at the back.



Keep the drain hole clear of food particles or it may become blocked and fill up with water, eventually overflowing into the fridge.

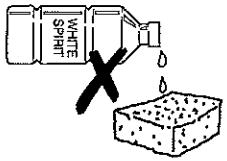
Cleaning

Outside:

- clean with warm soapy water
- rinse
- wipe dry.

Inside:

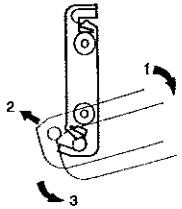
- clean regularly with a tepid solution of bicarbonate of soda
- rinse
- wipe dry.



NEVER use spirits or solvent cleaners.

To remove a hinged flap

1. Open the hinged flap until it is almost horizontal.
2. Gently push the right hand side forward until the peg clicks out of the support.
3. Move th eflap down and underneath the right hand support.
4. Slide the left hand peg out of its support.



To replace the hinged flap, proceed in the reverse order.

When cut off, this plug can constitute a shock hazard if inserted into a socket outlet. It must, therefore, be disposed of safely.

With alternative plugs a 15 Amp fuse must be fitted either in the plug or at the main fuse box.

Important

The wires in the mains lead are coloured in accordance with the following code:

green & yellow	~	earth
blue	~	neutral
brown	~	live

As the colour of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, the wire which is coloured green & yellow must be connected to the terminal in the plug which is marked with the letter 'E' or the earth symbol ⏚, or is coloured green or green & yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or is coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter 'L' or is coloured red.

If the terminals in the plug are not marked or if your are in any doubt as to the correct connections, consult a qualified electrician.

Diagram showing wiring for a 13 Amp plug

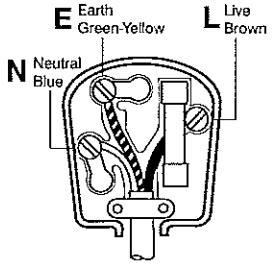
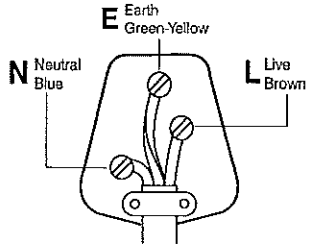


Diagram showing wiring for a 15 Amp plug



"WARNING"

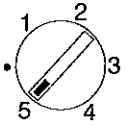
THIS APPLIANCE MUST BE EARTHED

Plug it into the power socket and ensure that the on/off switch is in the on position.

If you unplug your fridge-freezer, always wait at least 6 minutes before plugging it back in.

10 Initial thermostat setting

Turn the thermostat dial to 5.



11 Put the ice tray in the freezer

1. Fill the ice tray with water.
2. Put it in the top basket.

12 Wait 24 hours before loading the freezer

After 24 hours, check that the ice cubes are frozen. If so, the freezer is ready for use.

If they are not frozen, go to 'If you think your fridge-freezer is faulty' on page 14.

13 Load the freezer

1. You can now load the freezer.
2. Keep the dial on 5 while you are loading food and for at least 3 hours afterwards.

Download from Www.Somanuals.com. All Manuals Search And Download.

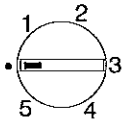
14 Turn the thermostat to its everyday setting

The thermostat dial on the control panel sets the temperature of both the fridge and the freezer. The higher numbered settings are the colder.

DO NOT load the fridge compartment until you have reset the thermostat dial to its everyday setting. The setting you select for everyday use depends on individual circumstances.
e.g. How often the door is opened, where the unit is sited, room conditions etc.

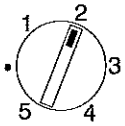
If in doubt, start with a setting of 3 and adjust with experience.

Setting the thermostat dial to '•' will stop cooling in both fridge and freezer.

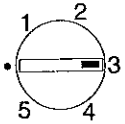


The following setting are for guidance:

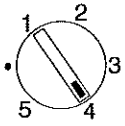
Dial setting 2
Well ventilated room with no heating



Dial setting 3
Room with normal heating and ventilation



Dial setting 4
Warm room with cental heating turned up, or boiler in same room



15 Low temperature conditions

The thermostat which controls the cooling unit operates on the temperature in the fridge compartment so that if the temperature of the air surrounding the fridge becomes too cold; then the air temperture in the fridge will not rise enough to switch the cooling unit back on. This will cause the food in the freezer to become warmer.

Extended operation under these conditions would spoil the frozen food.

If you cannot avoid locating your fridge-freezer where low room temperatures will prevail, you may need to set the thermostat dial to 4 during the winter months. This is normal.

NOTE: This product will not maintain correct storage temperatures if located in a cold place such as an unheated garage, outhouse or cellar.

FRUIT

Most types of fruit freeze well, although some freeze best if prepared for storage in a particular way. For example, soft fruits are best frozen on open trays and then packed into rigid containers. Other fruits are best frozen in sugar layers or in syrup. We suggest you refer to a specialist freezer cookery book for details.

Where to load fresh food

- Put it on the shelf behind the top flap (except for type 30/14, where it should be put in the centre basket).
- Leave spaces between the packages.
- Do not place food for freezing in direct contact with already frozen food.

Don't freeze too much at once

Freezing a large amount of food will cause it to freeze slowly, possibly reducing its shelf life. So don't freeze more than the freezing capacity of your freezer.

Refer to serial label fitted inside the fridge on the left, for details of Energy Consumption, Freezing Capacity, Gross and Storage Volumes.

When freezing the maximum capacity, immediately before the loading of fresh food, turn the thermostat dial anti-clockwise by half a position (e.g. if the normal operating position is 3, rotate the dial until it is midway between 3 and 2). After 24 hours, reset the thermostat to its everyday setting (e.g. from above, rotate the dial to position 3).

Saving food if there's a power failure

1. If you know that the power supply is to be interrupted, turn the thermostat to 5.
2. Don't open the door until the freezer is operating normally again. As long as the power is restored within 10 hours, the food should not deteriorate too much.
3. Keep the thermostat on setting 5 for a further 24 hours after power is restored.

NOTE: The storage life of the items in the freezer may have been shortened. Frozen food that may have been defrosted must be used immediately.

FOODS NOT SUITABLE FOR FREEZING

Fruit and Vegetables		Sauces etc.	
Bananas and Avocados	turn black	Glazes	turn runny
Boiled potatoes	unless mashed	Cream	separates
Raw celery	loses crispness	Yoghurt	separates
Salad vegetables	loses crispness	Custard	separates
Raw whole tomatoes	collapse	Soft meringue	goes watery
Eggs	yolks and whites may be frozen separately		

Download from Www.Somanuals.com. All Manuals Search And Download.

VEGETABLES

- Those vegetables which are usually cooked before eating freeze best.
- Most vegetables should be blanched and chilled before freezing.
- Unlike meats and fish, most vegetables can be cooked from frozen.

To blanch

1. Bring a gallon (5 litres) of water to the boil.
2. Lower 1lb. (0.5kg) of the vegetables into the water, using a blanching basket or sieve.
3. When water starts to boil again, start counting the blanching time.
4. Lift the vegetables from the boiler and plunge them into ice-cold water.
5. Drain them and freeze.

Product	Blanching time (mins)	Storage time (months)	Hints
Onions	Not required	6	Use double thickness of polythene to prevent their flavour reaching other food.
Cauliflower	3	6	Break into florets. Freeze before packing.
Carrots	Not required	12	
Beans (broad, French, runner)	2	12	Top and tail French beans. String and slice runners. Freeze before packing. Store in portion-size bags.
Sprouts	2 - 3	12	Freeze before packing.
Peas	1	12	Freeze before packing.
Spinach	2	12	Drain well before freezing.

Everyday with your fridge-freezer

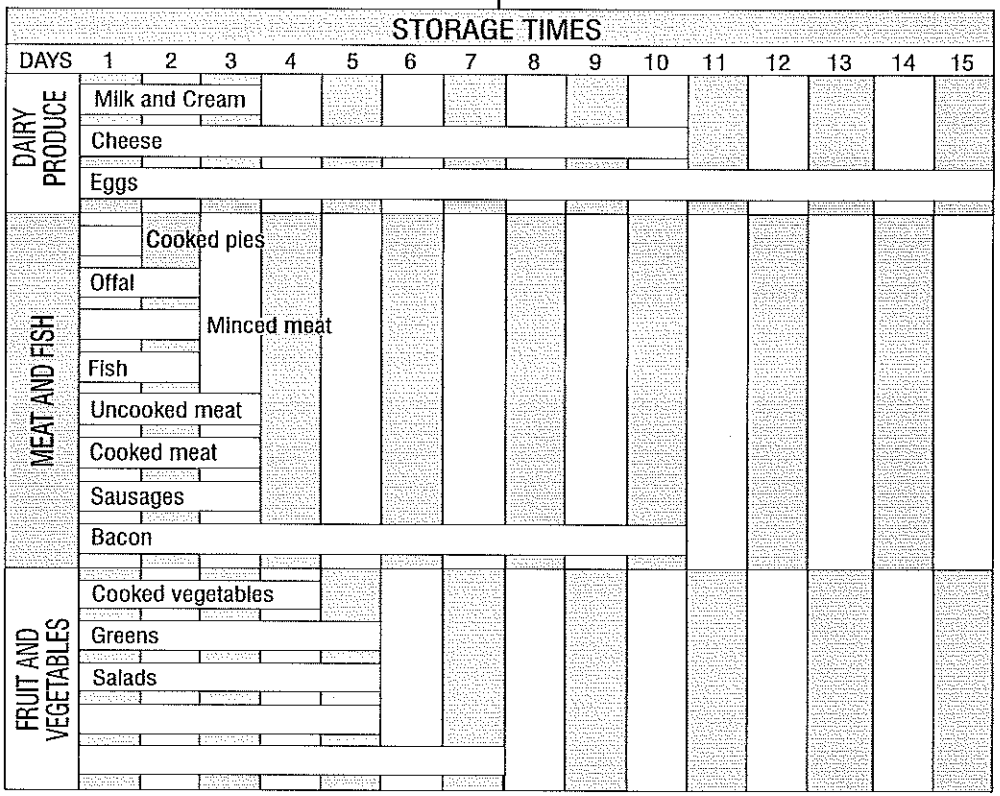
Fridge

You can store foods anywhere in the fridge. However, depending on the model you have, there may be special compartments for certain types of food such as eggs, butter and cheese.

Tips

- To prevent food from drying out, cover it with a suitable material such as greaseproof paper or foil.
- The taste of many tinned fruit salads and fruit juices improves with chilling.
- Remove stuffing from cooked poultry before storing.
- If you store tinned meats in the fridge you will find they slice more easily.
- Do not keep bananas or avocados in the fridge.
- Always follow the food manufacturer's instructions with regard to the storage times. The following information is given for guidance if no such instructions are available.

Fridge compartment storage times



Download from Www.Somanuals.com. All Manuals Search And Download.

Freezer

Ready frozen foods

You will find a wide variety of ready frozen foods at supermarkets and specialist frozen food centres.

Simply follow the manufacturer's instructions regarding storage times and defrosting procedures, remembering that your freezer allows you to store at ★★★★ rating - intended for long term storage of frozen foods.

If your freezer has a ★★ section (i.e. for a type 25/12 and 28/12, it is the space above the top shelf; or for type 30/14 with a ★★ section it is the space on top of the plastic coated wire shelf, behind the top flap, inside the top Frozen Food Storage Compartment). It is suitable for the medium term storage of ready frozen foods, normally for 1 month.

To keep the food in the best condition:

- make the frozen food store the last stop on your shopping trip.
- bring it home in an insulated bag or box.
- put it into the freezer as soon as you get home.

Cooking for the freezer

By cooking more than you need and freezing what you don't use, you can soon build up a stock of instant meals.

Freeze ready-cooked meals in individual portions and pack them in aluminium containers or on plates covered with foil. Let the food cool down to room temperature before putting it in the freezer.

When re-heating, keep the food covered and use a moderate oven.

Freezing fresh food

Many foods vary considerably in price during the year. Your freezer lets you save by buying when prices are low and keeping food in store. Below we give advice on the storage times for various types of frozen fresh food when stored in the ★★★★ compartment together with some suggestions on preparation.

Fresh food in store

MEAT

- Ensure that it is in first class condition and has been hung (especially beef) for the right length of time before freezing.
- Get your butcher to pre-pack it in the sizes and amounts you will be using.

Product	Storage time (mths)	Hints
Cured meats	1½	Thaw before using
Mince	1½	Thaw before cooking
Offal	2	Thaw before cooking
Sausages	6	Thaw before cooking
Pork	6	Thaw before cooking
Beef	12	Thaw before cooking
Lamb	12	Thaw before cooking

POULTRY

- Rapid freezing is essential.
- Make sure that birds are thoroughly cool (50°F / 10°C) before freezing.
- Wrap carefully in freezer bags and exclude air before sealing.
- If freezing whole birds, do not freeze more than 3 or 4 at a time.
- Joints or portions may be handier for some recipes and will freeze quicker.

FISH

- Be absolutely sure that they are freshly caught.
- Remove heads and tails, clean and wrap carefully in polythene.
- Get them into the freezer as quickly as you can.
- Ensure shellfish are fit for eating and not from a possibly contaminated beach.

Product	Storage time (mths)	Hints
Giblets	3	Pack separately from the rest of the bird. Thaw before using.
Turkey	12	Thaw before cooking
Duck	6	Thaw before cooking
Goose	6	Thaw before cooking
Game birds	6	Thaw before cooking
Chicken	12	Thaw before cooking

Product	Storage time (mths)	Hints
Scampi, prawns	1	Freeze raw, Cook from frozen
Crabs, lobsters	1	Cook before freezing Thaw before using
Trout, herring, other oily fish, smoked fish	3	Thaw before cooking
Cod, similar white fish	6	Thaw before cooking

Download from Www.Somanuals.com. All Manuals Search And Download.

Free Manuals Download Website

http://myh66.com

http://usermanuals.us

http://www.somanuals.com

http://www.4manuals.cc

http://www.manual-lib.com

http://www.404manual.com

http://www.luxmanual.com

http://aubethermostatmanual.com

Golf course search by state

http://golfingnear.com

Email search by domain

http://emailbydomain.com

Auto manuals search

http://auto.somanuals.com

TV manuals search

http://tv.somanuals.com