

An AGA Company

# FREE STANDING FREEZER



# **OPERATING & INSTALLATION MANUAL**

Please read these instructions carefully before use.

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#### INTRODUCTION

Dear Customer,

Thank you for buying a Waterford Appliance.

The quality of Waterford's appliances is exceptional and immediately visible. Each one is designed to withstand the most demanding kitchen environment. But its not just about sleek contemporary looks; every detail reflects Waterford Stanley's long-standing design for total performance ethos. That is why our ovens are easy to clean, our hobs are powerful, our extractor hoods efficient and our refrigerators designed for optimum storage. All Waterford products are made from quality stainless steel for durability.

We would advise you to take time out and read your instruction manual before using your Waterford Appliance. This will ensure that you use all technical features your Waterford Appliance has to offer.

Waterford Stanley make every effort to ensure that our products meet all your requirements, and our Customer Relations department is at your disposal, to answer all your questions. In the unlikely event of a fault, look here for information on how to rectify minor faults.

To ensure your warranty is validated, please complete the attached warranty card and return to Waterford Stanley.

Enjoy your Waterford Appliance

#### **CARING FOR THE ENVIRONMENT**

#### Disposal Of The Packing Material

The transport and protective packaging has been selected from environmentally friendly materials and can be recycled.

Ensure that any plastic wrapping, bags etc. are disposed of safely and kept out of reach of children as they can potentially be dangerous.

#### Disposal of Old Appliance

Ensure that the appliance presents no danger to children while being stored for disposal by taking off the doors and leaving the shelves in place.

The plug must be rendered useless and the cable cut off directly behind the appliance to prevent misuse.

Your old FREEZER may have a cooling system that used CFCs (chlorofluoracarbons) refrigerant which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. CFCs must be removed prior to product disposal by a qualified person and must not be disposed off with household waste.

More information can be obtained from your white-goods supplier or your local authorities.



#### WARNING & SAFETY INFORMATION

Please read this manual carefully; it provides important information about the safety, installation use and maintenance of the appliance. This appliance must only be used for the purpose of which it is designed: storing deep frozen food and freezing fresh food. Any other use must be considered improper and thus dangerous. The manufacturer cannot be considered responsible for any damage caused by improper, incorrect or unreasonable use.

This appliance contains Isobutane (R600a), an environmentally friendly coolant which does not damage the ozone layer and does not increase the greenhouse effect. However it is flammable and as such, care must be taken during transportation and installation to ensure no part of the cooling system is damaged. In the event of any damage:

- disconnect the mains supply to the appliance
- avoid anything which creates a spark
- air the room in which the appliance is located for several minutes (to ensure there is no gas build up, there should be at least 1m³ of room space for every 8g of coolant).
- contact a qualified technician as soon as possible

The use of this environmentally friendly coolant has led to a slight increase in noise level. In addition to the noise of the compressor, the coolant flowing around the system may be heard. This is unavoidable, but does not affect the performance to the appliance.

- \* This appliance must be properly installed in accordance with the Installation Instructions before it is used.
- \* Do not allow children to climb, stand or hang on the shelves in the refrigerator chamber. They could seriously injure themselves and damage the refrigerator.
- \* Once in operation, do not touch the cold surface in the refrigerator compartment, particularly when hands are damp or wet. Skin may adhere to these extremely cold surfaces.
- \* Do not refreeze thawed or partially thawed food unless it has been cooked.
- \* When cooling drinks quickly in the freezer, make sure bottles are not left in for more than one hour as they could burst.
- \* Do not use sharp edged objects to remove frost and ice.
- \* Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.
- \* Do not use defrosting sprays or de-icers as they might contain substances which could damage the plastic parts or which could cause the build-up of gasses and pose a danger to health.
- \* Do not use a steam cleaner machine to defrost or clean the appliance, pressurised steam could reach the electrical components and cause a short circuit.
- \* Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this appliance.
- \* Unplug the appliance before cleaning and making repairs.

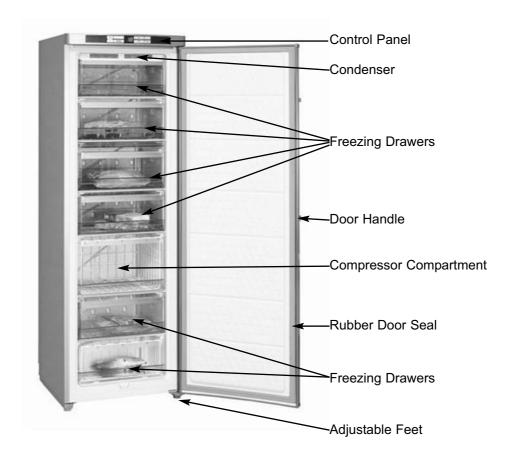
**Note:** We strongly recommend that any servicing be performed by a qualified technician.

#### **Electrical Connection Warning**

- \* The appliance should always be plugged into its own individual electrical outlet which has a voltage rating of 230V ~ 50hz.
- \* The appliance must be grounded. If in any doubt, have the wall outlet and circuit checked by a qualified electrician.
- \* Do not connect the appliance to the mains electricity supply by an extension lead. If an extension cord is necessary, make sure it is a cord with protection pin and safety certificate.
- \* The appliance is only completely isolated from the electricity supply when it has been switched off at the wall socket and the plug has been withdrawn.

# PRODUCT DESCRIPTION

# Freezer



#### PRODUCT CHARACTERISTICS

#### TECHNICAL DATA

\* Total gross capacity: 287 L
\* Freezer net capacity: 256L
\* Freezing capacity: 16 kg / 24h
\* Storage time in power failure: 16h
\* Daily energy consumption: 0.81 kWh
\* Monthly energy consumption: 24.3 kWh
\* Annual energy consumption: 296 kWh

\* Power supply: 230V ~ 50Hz

\* Colour: Inox

#### **FEATURES**

- \* Efficiency rating \*/\*\*\*
- \* Climate class SN-T
- \* Energy rating A
- Compressors: 1
- \* Outside inox handle
- \* Fridge Freezer

#### **MAIN FUNCTION**

- \* Control panel (electronic)
- \* External control panel
- \* Manual Defrosting
- \* Universal doors
- \* Big basket
- \* Durable and ergonomic drawers
- \* Fast freeze tray

# **DIMENSION FOR TRANSPORT**

\* Height: 1904 mm\* Width: 630 mm\* Depth: 715 mm\* Weight: 78.5 kg

#### **DIMENSION**

\* Height: 1850 mm\* Width: 595 mm\* Depth: 600 mm\* Weight: 75.5 kg

#### **INSTALLATION**

When placing, moving or lifting the freezer:

- \* Do not place it in a horizontal position or tilted more than 40°.
- \* Do not hold the door handle, pull the condenser at the back or touch the compressor unit.

The appliance should be installed in a dry, well ventilated room. The ambient temperature should not drop below 10°C or rise above 32°C otherwise malfunction may occur.

The installation location should not be exposed to direct sunlight and not be near a heat source such as an oven, radiator etc. If it is impossible to place the freezer away from a heat source, use a suitable insulating plate or observe the following minimum distances from it

- \* 1.2" (3cm) from an electric cooker.
- \* 12" (30cm) from an oil or solid-fuel cooker

If the appliance is to be placed next to a refrigerator, the lateral distance between the appliances should be at least 2cm.

Ensure the appliance is level and if necessary adjust using the two front levelling feet. (If it is proving difficult to level, there are two spare levelling feet that can be fitted to the back of the unit).

For easy opening of the freezer door, the distance between the side and the wall should be at least 5cm.

Once in place, ensure that the freezer is not standing on the power supply cord.

#### **CHANGING THE DOOR HINGES**

It is possible to change the door hinges from right hinged to left hinged or vice versa.

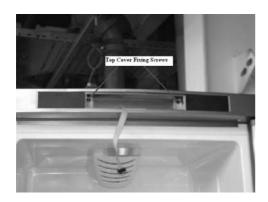
The freezer must be switched off, unplugged from the wall socket and emptied completely.

- \* Remove the control panel display from the top cover by inserting a small flat head screw driver behind the side of the display to lever it off (see A).
- \* Remove the top cover by removing the two fixing screws (see B).
- \* Remove the top right hand hinge by removing the front fixing screw and the two top fixing screws (see C). Then pull the hinge out of the body of the unit allowing the door to be lifted off the bottom hinge.

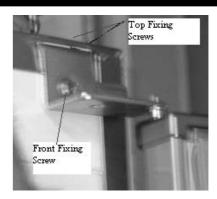
- \* Remove the bottom hinge front fixing screw.

  Tilt the unit back allowing access to remove the bottom two fixing screws (see D). The hinge can then be pulled out of the body of the unit.
- \* Remove the dummy hinge from the lower left hand side of the unit (see E) and fit the left hand bottom hinge into the slot (including in the unit's packaging) securing with the bottom two fixing screws and the front fixing screw. Fit the dummy hinge to the slot on the bottom right hand side of the unit.
- \* Refit the top right hand hinge, remove the top hinge pin and fit it to the top left hand hinge.
- \* Remove the top left hand hinge by removing the front fixing screw and the two top fixing screws (as per the right hand hinge).
- \* Place the door on the bottom left hand hinge, insert the top left hand hinge pin into the top of the door and insert the top left hand hinge into the body of the unit securing it with the front fixing screw and the two top fixing screws.
- \* Fit the handle to the left hand side of the door by loosening the two handle fixing screws, removing the fixing blanks from the left hand side of the door, refitting the blanks to the right hand side of the door and securing the handle to the left hand side of the door.

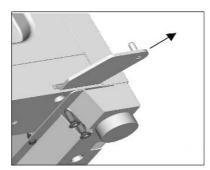




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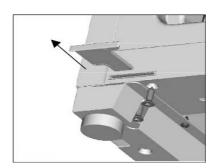
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# **ELECTRICAL CONNECTION**

NOTE: To ensure the correct functioning of the appliance let it stand for at least 2 hrs once fitted to its final location before connecting it to the mains.

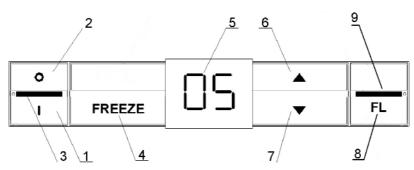
This appliance requires a 230-240V, 50Hz supply and connection must be through a moulded plug, (with a 5amp fuse fitted) which is fitted to the appliance in accordance with EN60335 Consumer Protection, SI 1994 No. 1768, plug and sockets etc (Safety Regulations 1994).

#### **HOW TO SAVE ENERGY**

- \* Only open the door when necessary and for as short a time as possible.
- \* Store food in an organised way.
- \* Allow food and drinks to cool before placing them in the appliance
- Store food covered or packaged
- \* Do not over-fill the appliance to allow air to circulate.
- Defrost when there are ice deposits.

#### **USING THE FREEZER**

#### **Control Panel**



- 1. Freezer ON button
- 2. Freezer OFF button
- 3. Freezer ON light (green)
- 4. "Freeze" button
- 5. Display showing the set temperature and error code
- 6. Freezer real temperature display button (increase button)
- 7. Freezer real temperature display button (decrease button)
- 8. Quick freezing ON
- 9. Quick Freezing Light On (blue)

The freezer has been setup with a default temperature of - 18°C for optimum operation. It is possible to change and save the setting in the electronic control memory (see temperature setting section). The latest temperature setting will be kept in memory in case of a power failure.

The electronic control has been equipped with the following functions:

- ON/OFF switch function.
- \* Display to the real temperature inside the freezer chamber.
- \* Setting the temperature in the freezer chamber.
- \* Quick freezing.
- Adjustment of the display contrast.
- \* Alarms and error codes.
- Visual indication of functions that are switched on with the use of LED's.

Before using for the first time, clean the inside of the appliance and the drawers with warm water and a little washing up liquid and dry with a soft cloth. Before connecting to the mains, let the appliance stand for at least 2 hours to ensure correct functioning.

# Switching ON and OFF

Start the freezer by pressing the ON I button (1). After approximately 5 seconds, the green light (3) will come on.

If the freezer is not used for a long period of time:

- \* Switch the freezer off by pressing the O button (2) and disconnect the power supply.
- \* Empty, defrost and clean the freezer chamber and drawers.
- \* Leave the door slightly open to prevent the chamber from getting unpleasant smells.

#### **Temperature**

The temperature values shown on the display are averages.

The appliance has a built in sensor which detects the changes of temperature in the room and will automatically cause the compressor to adjust the running time to maintain the set temperature.

#### Display The Temperature

Press the button (6) or the button (7) to display the actual temperature in the freezer chamber.

#### Temperature Setting

It is possible to modify the temperature in the freezer compartment.

The temperature can be set between -25°C and -14°C.

Press and hold the FREEZE (4) button.

The current temperature will be displayed.

Press the button (6) to raise the temperature and press the button (7) to lower the temperature.

#### **Quick Freezing**

Fresh food should be frozen as quickly as possible. This way the nutritional value of the food, its vitamin content, appearance and taste are not impaired.

The longer the freezing time, the greater the water loss from the food cells will be. This causes them to shrink which result in poor water re-absorption when defrosted.

If the food is frozen quickly, the cells have less time to loose moisture, shrinkage is minimised and water re-absorption is increased during defrosting. this will maintain the quality of the food.

The quick freezing function lowers the temperature to freeze food quickly thus maintaining its quality.

There is an option of 2 quick freezing time periods, "24" and "48" hours.

**Note:** It is recommended to start the quick freeze function for at least 2 hours before loading the freezer.

#### For 24 Hour Freezing:

Press and hold the FL button (8) and press the FREEZE button (4) once, "24" will appear on the display.

#### For 48 Hour Freezing:

Press and hold the FL button (8) and press the FREEZE button (4) twice, "48" will appear on the display.

The blue light (9) will come on when either option is activated.

#### To disable the quick freezing function manually:

Press and hold the FL button (8) and press the FREEZE button (4) a third time. The blue light (9) will switch off when either option is de-activated.

#### **Brief Temperature Variation**

Brief temperature variation may occur when the freezer door is open during loading. These variations will not affect the food and the temperature will quickly return to its preset value.

#### Display Brightness Adjustment

There are 3 different options to adjust the brightness of the display;

- \* 1.8 minimum brightness
- \* 2.8 medium brightness
- \* 3.8 maximum brightness (default setting)

#### To adjust:

Press and hold the FL button (8). Press the button (6) to increase and the Vbutton (7) to decrease brightness.

#### Alarm and Error Codes

Error Codes	Туре	Description
E2	Temperature sensor fault in the freezer chamber	Sensor has been damaged. Call a qualified technician. The built-in emergency program will maintain an adequate temperature until the fault has been removed.
E4	Door open	The freezer door has been open for more than 2 minutes
E5	Temperature in the freezer chamber is too high	The temperature inside the chamber is exceeding

#### Interrupting The Alarm

The alarm can be interrupted by opening and closing the door or by pressing any buttons on the control panel for 7-8 seconds.

In case of error E2, the fault can only be stopped when the damage has been repaired.

#### **USING THE FREEZER EFFICIENTLY**

#### Maximum Freezing Capacity

To ensure food is frozen thoroughly and as quickly as possible, the maximum freezing capacity (16kg/24h) must not be exceeded.

#### Storing Frozen Food

When buying frozen food to store in the freezer check:

- \* That the packaging is not damaged
- \* The use-by-date
- \* The temperature at which the frozen food is being stored in the shop. The length of time it can be kept is reduce if it has been stored at a temperature warmer than -18°C.

Store the food in the freezer as soon as possible.

#### Home Freezing

Only freeze fresh food which is in good condition.

Hints on home freezing:

- \* The following types of food *are suitable* for freezing: fresh meat, poultry, game, fish, vegetables, herbs, fresh fruit, dairy products, pastry, leftovers, egg yolks, egg whites and a range of pre-cooked meals.
- \* The following types of food are **not suitable** for freezing: grapes, lettuce, radishes, sour cream, mayonnaise, eggs in their shells, onions, whole raw apples and pears.
- \* To retain colour, taste and vitamin C, vegetables should be blanched after they have been trimmed and washed. To blanch: bring a large saucepan of water to the boil, immerse the vegetables in the fast boiling water for 2-3 minutes, depending on variety. Remove and plunge into ice-cold water to cool quickly. Drain and pack ready for freezing.
- \* Lean meat freezes better than fatty meat and can be stored for considerably longer.
- \* To prevent chops, steaks, cutlets or rolled meat from freezing together in solid blocks when packed, separate with a sheet of plastic film suitable for freezing.
- \* Do not season fresh foods or blanched vegetables before freezing. Only season cooked food lightly before freezing, but care should be taken as the taste of some spices alters when frozen.
- \* Do not place hot foods or drinks in the freezer. This causes already frozen food to thaw and increases the energy consumption considerably. Allow hot foods and drinks to cool down before placing them in the freezer.

#### **Packing**

Unsuitable packing material are as follows:

- \* Wrapping paper
- \* Grease proof paper
- \* Cellophane
- \* Bin bags
- Plastic carrier bags

Suitable packing material are as follows:

- Plastic film suitable for freezing
- \* Freezer bag
- \* Aluminium foil
- \* Freezer containers

When freezing food in portions expel as much air as possible from bags etc. before sealing them to prevent freezer-burn on food.

#### Always close the packaging tightly using:

- \* Rubber bands
- \* Plastic clips
- \* String or bag ties
- \* Freezer tape

Freezer bags may also be sealed using home heat sealing kits.

Make a note of the contents and the date of freezing on the packaging.

#### Frozen Food Storage Time

The shelf life of frozen food depends on its quality before freezing and on the storage temperature. We recommend a temperature of - 18°C or below.

Product	Months
Beef	6 - 8
Veal	3 - 6
Variety Meats	1 - 2
Pork	3 - 6
Poultry	6 - 8
Eggs	3 - 6
Fish	3 - 6
Vegetables	10 - 12
Fruit	10 - 12

#### **Defrosting**

Frozen food can be defrosted in different ways:

- \* In a microwave oven
- \* In an oven using the "fan" or "defrost" setting
- \* At room temperature
- \* In the refrigerator
- \* In a steam oven

It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosting. Pour it away and wash the container it was in, the sink and your hands thoroughly with antibacterial detergent to avoid salmonella poisoning.

Fruit should be defrosted at room temperature in its packaging or in a covered bowl.

Most vegetables can be cooked while still frozen. Just put straight into boiling water or hot fat. The cooking time is slightly less than that of fresh vegetables.

#### **DEFROSTING, CLEANING & MAINTENANCE**

# Manual defrosting and cleaning of freezer chamber;

It is recommended to defrost the freezer chamber at least once a year.

Stop the freezer compressor by pressing on the button (2). Disconnect the power supply. Remove all food items and drawers from the freezer. Place a bowl containing hot water (not boiling) in the chamber to speed up defrosting. Pull out the drain spout and place a bowl under to collect the water resulting from defrosting. (See Fig.7)





When defrosting is complete, clean the freezer chamber with warm water and a little washing-up liquid. Dry with a soft cloth.

#### Heat Exchanger

The heat exchanger (the metal grill at the back of the appliance) and the compressor compartment should be dusted at least once a year. A build-up of dust will increase the appliance energy consumption.

While cleaning make sure that the pipe work and other components do not get broken or damaged.

#### **Door Seals**

Grease or oil should never be used on door seals as these will cause them to deteriorate and become porous over time.

The door seals should be cleaned regularly with clean warm water and wiped dry with a soft cloth.

#### After Cleaning

Switch the freezer on by pressing the ON button (1) Switch on the "24" Quick Freeze function to cool down the freezer chamber quicker by pressing and holding the FL button (9) and pressing the FREEZE button (4) once.

Once the temperature in the freezer has reached the required temperature, place the food back in the freezer drawers and slide the drawers back in the freezer chamber.

Switch off the Quick Freeze function when the temperature in the freezer is a constant 18°C or colder.

# TROUBLE SHOOTING

The following are a list of minor faults with instructions on how to rectify, these should be checked by the user:

PROBLEM	REASON	ACTION
The appliance does not work	No power to the unit	* make sure the plug is properly inserted into the socket  * make sure there is electricity in the socket by plugging in another electric device, such as a night lamp.  * make sure the power supply cord is not damaged.
	The compressor hardly ever activates	* make sure the ambient temperature is not below +16°C
The lighting inside the chamber does not work	The bulb is loose	* first do the tests mentioned above (the appliance does not work),  * tighten the bulb or replace with a new one
The temperature inside the chambers is not low enough (the compressor operates continuously)	The door does not shut tight or is opened too often	* re-arrange the products so as they do not hamper the door     * shorten the time the door is opened
, , , , , , , , , , , , , , , , , , ,	The ambient temperature is above + 32°C	* the appliance is designed for operation in temperatures from +16°C to +32°C
	Air circulation at the back of the appliance hampered	* move the appliance a bit away from the wall
	The appliance is placed in a sunny place or near a heat source	* move the appliance to a different location
The appliance makes too much noise	The appliance is not level	* level the appliance
	The appliance is touching a piece of furniture or other objects	* place the appliance detached, so as it is not touching any objects



#### **WARRANTY**

We undertake to repair or replace, free of charge to you any part found to be faulty within the 2 year period from the date of purchase provided that:-

- \* The fault is, in our opinion, caused by defective workmanship, or material and not by accident, misuse, neglect or normal wear and tear.
- \* Any manufacturing defect is reported to the stockist from whom you bought the appliance or directly to Waterford Stanley Service Department within 2 years of the date of purchase.
- \* The Waterford appliance is installed to the Manufacturer's recommendations and by a suitably qualified person.
- \* The guarantee registration form is completed fully and returned to us within 30 days of the purchase date, or proof of purchase is provided detailing the date of purchase.

**IMPORTANT NOTICE:** Any alteration to this appliance that is not approved in writing by Waterford Stanley will render the guarantee void.

Waterford Stanley Ltd.,

Unit 210, IDA Industrial Estate, Cork Road, Waterford, Ireland.

Tel: (051) 302300 Fax (051) 302315



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