



# **FREEZER OWNER'S MANUAL**

PLEASE  
READ THIS OWNER'S MANUAL THOROUGHLY  
BEFORE OPERATING AND KEEP IT HANDY FOR  
REFERENCE AT ALL TIMES.



# CONTENTS

INSTALLATION .....	3
FEATURE CHART .....	4
USING THE FREEZER .....	5
GUIDE FOR USING THE FREEZER .....	8
TECHNICAL AND STRUCTURAL OPERATION FEATURES .....	10
IMPORTANT SAFEGUARDS .....	11
CLEANING YOUR FREEZER .....	12
GENERAL INFORMATION .....	13
CORD, EARTHING INSTRUCTION .....	14
BEFORE CALLING SERVICE .....	15

# INSTALLATION

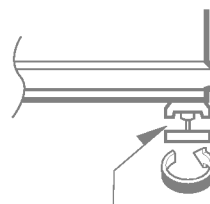
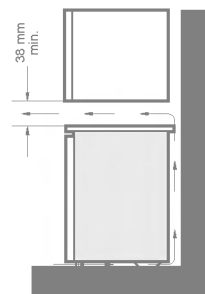
Carefully remove all packing pieces and securing tapes.

The appliance should stand on a firm, level floor.

Adjust the feet to achieve perfect levelling. Do not unscrew too far, otherwise feet will come right out of base.

Ensure that there is sufficient space between the appliance and any overhanging shelves, adjacent walls and other appliances to allow air to circulate around the cabinet, particularly at the back.

The appliance should be located away from direct sources of heat, such as cookers, radiators and direct sunlight.

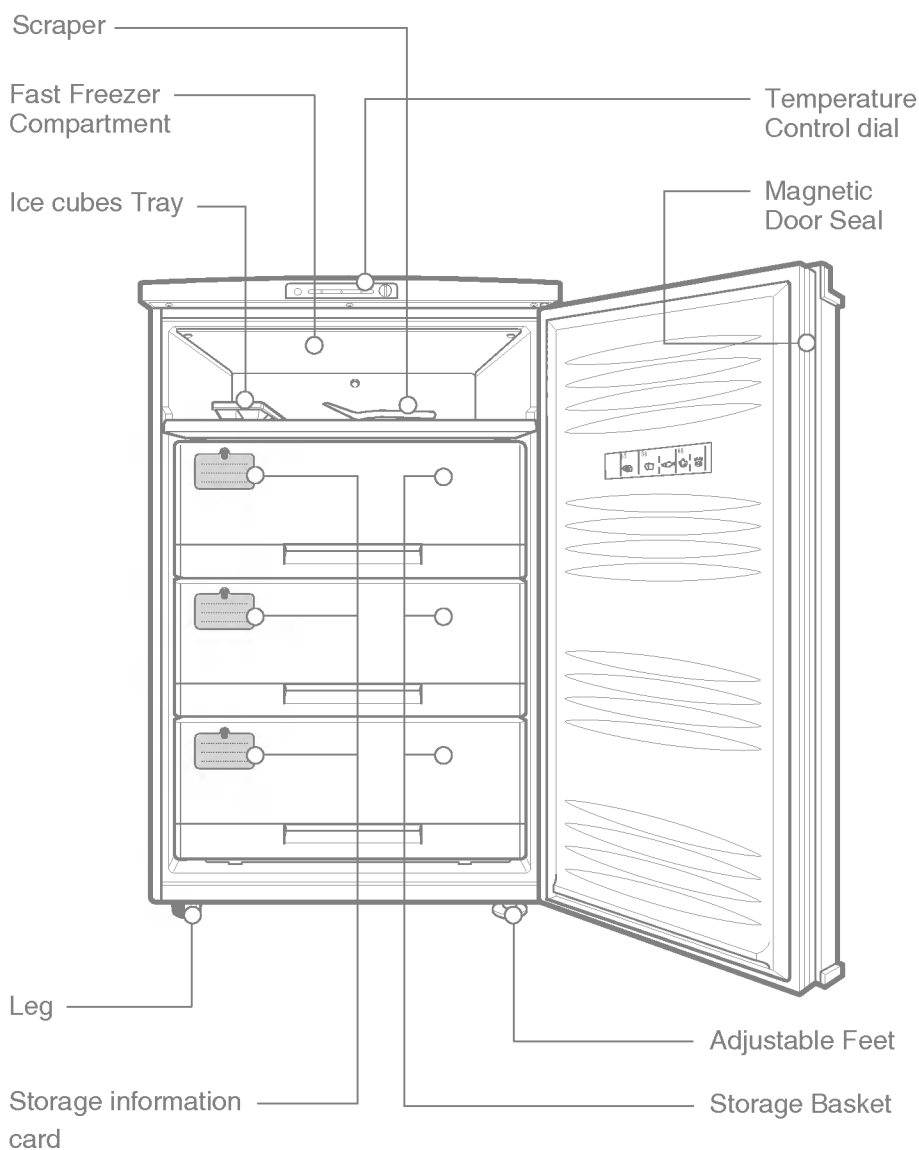


**Adjustable Feet**

To achieve the best performance.



1. Fit the appliance until the air grille is against the wall.
2. Allow at least 38mm(1-1/2 inch) over the appliance and at the both sides of the appliance.

# FEATURE CHART



When opening the Fast Freezer Compartment door, pull the door forward with lifting it up slightly.

## USING THE FREEZER

This appliance carries the freezer symbol  indicating that it is suitable both for long term storage (; up to 3 months) of pre-frozen food and for home freezing of fresh food.

Generally speaking, long-term storage lives up to 3 months, but this will vary with the nature of the packaged food, so always follow the manufacturer's recommended storage time given on the packet.

An indication of the thermostat setting necessary to obtain the prescribed temperature in the frozen food cabinet.

In practice, some variations will occur in the amount of food which can be stored because of the different shape and densities of the foods.

It is necessary to store commercially frozen food in accordance with the instructions given on the packets that you buy. A rise of temperature of the frozen food packs during defrosting may shorten the storage life and the estimate given above and the frozen food manufacturer's estimate may not then apply.

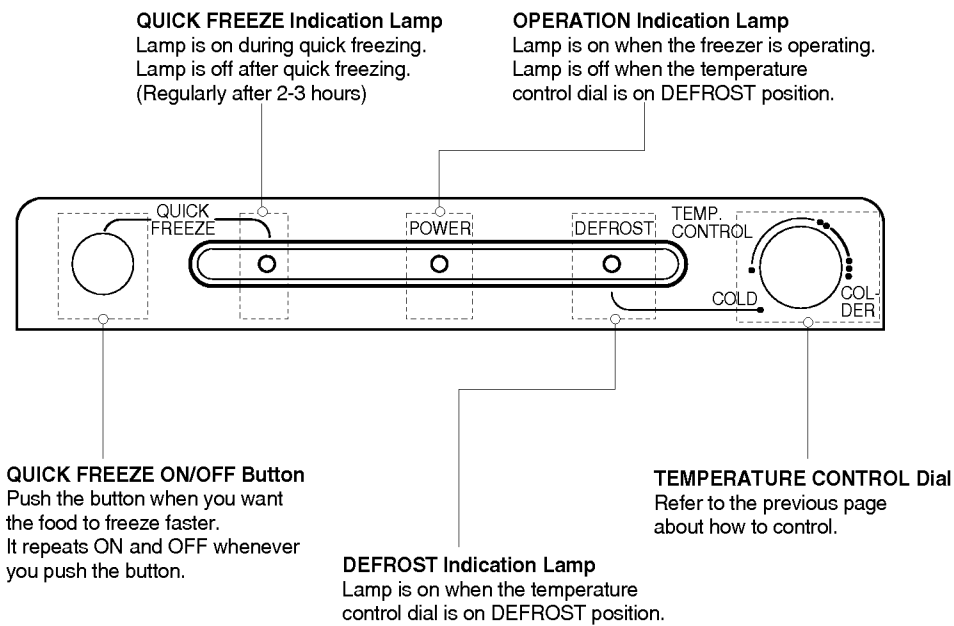
## TEMPERATURE REGULATION

The freezer temperature will vary depending on the quantity of food stored and the frequency with which the door is opened, the ambient temperature and the location of freezer.

The control dial is marked ●, ●●, ●●●. It allows you to select the desired temperature setting

- Defrost(OFF) : Turn the dial fully counter clockwise.
- Setting '●' : Highest freezer temperature, warmest setting.
- Setting '●●' : Suitable freezer temperature, is the best temperature for the storage of food on the fridge section.
- Setting '●●●' : Lowest freezer temperature, coldest setting.

## USING THE FREEZER



# USING THE FREEZER

## WARNINGS AND ADVICE

During the freezing operation, do not place other foods inside the freezer and also avoid opening the door too often.

It can be dangerous to place in the freezer sealed vessels that contain carbonated liquids (fizzy drinks etc.)

Avoid touching the cooling surfaces with your hands, especially if they are wet.

In case of a power failure, the good thermal insulation of your freezer will ensure the preservation of the foodstuffs for at least 1 or 2 hours free of any alteration as the freezer door is not opened.

If the power is off for a longer period of time, the food must be used as soon as possible. If raw, cook it right away refreeze it.

## DEFROSTING

From time to time the frost should be removed from the walls and shelves inside the appliance.

**Attention:** Do not use sharp objects for this purpose since they could permanently damage the appliance. Use the plastic scraper provided.

To defrost the appliance completely (this should be done at least once every month), disconnect the plug and leave the door open until the frost has completely thawed.

To speed up the defrosting operation, one or more trays of warm water may be placed inside the appliance.

Wash out the dropping water into the bottom of the refrigerator in defrosting.

During the whole operation it is advisable to wrap any frozen food in several pages of newspaper and put them in a cool place. As the inevitable rise of temperature shortens their life, these should be consumed as soon as possible.

## WHAT NOT TO DO

- Do not carry out any cleaning or maintenance without first unplugging the appliance from the electrical network.
- Never leave the doors open. Open them the least possible You will save energy since less cold is released.
- Do not store uncovered containers of liquid or hot food. Cool the latter beforehand at room temperature: you will avoid formation of condensation and save energy.

GUIDE FOR USING THE FREEZER

MEAT, POULTRY, FISH AND SHELLFISH

ITEM	WRAPPING	HANGING TIME (DAYS)	CONSERVATION (MONTHS)	THAWING TIME
Beef roast	in aluminium foil	2-3	9-10	1 hour for cm. thickness
Lamb	in aluminium foil	1-2	6	1 hour for cm. thickness
Pork roast	in aluminium foil	1	6	2-4 hours
Veal roast	in aluminium foil	1-2	8	1 hour for cm. thickness
Veal/lamb chops	each slice in polythene and then in aluminium foil (4 to 6 slices)		6	2-3 hours
Veal/lamb cutlets	each slice in polythene and then in aluminium foil (4 to 6 slices)		6	1 hour for cm. thickness
Minced meat	in aluminium containers covered with polythene sheet	freshly minced	2	slowly in refrigerator
Heart and liver	polythene bags		3	not necessary
Sausages	polythene or aluminium foils		2	6-7 hours
Chickens and turkey	aluminium foils	1-3	9	very slowly in refrigerator
Ducks and goose	aluminium foils	1-4	6	very slowly in refrigerator
Pheasant, partridge wild duck	aluminium foils	1-3	9	very slowly in refrigerator
Hares and rabbits	aluminium foils	3-4	6	very slowly in refrigerator
Deers and bucks	aluminium or polythene foils	5-6	9	very slowly in refrigerator
Big fish	aluminium or polythene foils		4-6	very slowly in refrigerator
Small fish	polythene bags		2-3	not necessary
Crustaceans	polythene bags		3-6	not necessary
Shell fish	in aluminium or plastic containers covered by salted water		3	very slowly in refrigerator
Boiled fish	aluminium or polythene foils		12	in hot water
Fried fish	polythene bags		4-6	directly in pan



## **TECHNICAL AND STRUCTURAL OPERATION FEATURES**

- Hermetically sealed cooling unit with midget 2 pole motor.
- Rustproof anodized "Roll-Bond" aluminum freezer of high thermal conductivity.
- Adjustable thermostat for automatic temperature control.
- Cabinet bonderized and acrylic-enameled according to the most modern electrostatic spraying techniques.
- High-density polyurethane thermal insulation.
- Magnetic door closure gasket.

## **IMPORTANT SAFEGUARDS**

- Read all the instructions carefully before using the appliance.
- This freezer is for domestic use only. Using it for other than its intended purpose may invalidate your guarantee.
- Do not use the appliance if it is not operating correctly or has been damaged. Disconnect from the mains supply and ask for a service call.
- Never use a metal, hard or sharp scraper to remove frost or ice.
- Do not use knives or other sharp instruments to lever out ice trays.
- Always disconnect from the mains supply when defrosting, cleaning or carrying out maintenance.

### **SAFETY NOTE**

- If you are discarding an old freezer, please ensure that the door catch is made unusable to prevent accidents to young children.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.

### **WARNING**

Fizzy drinks should not be frozen and some products, such as iced lollies, should not be consumed too cold. Water ices, if consumed immediately after removal from storage, can possibly result in a low-temperature skin burn condition.

## **CLEANING YOUR FREEZER**

Before use, the interior surfaces and fittings should be washed with a lukewarm solution of 1 teaspoonful of bicarbonate of soda (not washing soda) in 1 pint (0.5 litres) of water. Do not wash plastic parts in very hot water and do not expose them to heat.

Detergent and soap should not be used as they may leave traces of odour which could contaminate food. Abrasive cleaners should not be used because they may scratch the finish.

Dry thoroughly before use (including fittings as well as the interior).

It is advisable to give the exterior of the cabinet a light coat of wax polish, especially the appliance is located in a garage or outhouse where condensation may form.

## GENERAL INFORMATION

### POWER FAILURE

Most power failures are corrected in an hour or two and will not affect your Freezer temperatures. However, you should minimize the number of door openings while the power is off.

During power failures of longer duration, take steps to protect your frozen food by placing block of dry ice on top of packages.

### VACATION TIME

If you will be gone for a month or less, leave the control knobs at their usual settings. During longer absences (a) remove all foods, (b) disconnect from electrical outlet, (c) clean the freezer thoroughly, including defrost pan, (d) leave door open to prevent odor formation.

### IF YOU MOVE

Remove or securely fasten down all loose items inside the freezer.

To avoid damaging the leveling screws, turn them all the way into the base.

### IMPORTANT WARNING :

1. An empty Freezer is a very dangerous attraction to children.  
Remove either gaskets, latches, lids or door from unused appliance, or take some other action that will guarantee it harmless.
2. Appliance must be earthed if 3-pin plug not fitted.

**DON'T WAIT! DO IT NOW!**

# **CORD, EARTHING INSTRUCTION**

## **DO NOT USE AN EXTENSION CORD**

If possible, connect the Freezer to its own individual appliance circuit : then other appliances or a heavy load of household lights will cause an overload, that might interrupt the electrical current. Also a loose connection might result from doubling up with another appliance in the outlet.

## **POWER CORD REPLACEMENT**

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.

## **GROUNDING(EARTHING) INSTRUCTION**

In the event of an electrical short circuit, grounding (earthing) reduces the risk of electric shock by providing an escape wire for the electric current.

If this appliance is equipped with a cord having a grounding (earthing)) wire with a grounding (earthing) plug, you must plug into an outlet that is properly installed and grounded.

If this appliance has not grounding (earthing) plug with a cord having a grounding (earthing) wire, appliance must be earthed another way.

### **IMPORTANT WARNING :**

**Appliance must be grounded.(earthed)**

**DON'T WAIT! DO IT NOW!**

The appliance is not intended for use by young children or infirm persons without supervision.

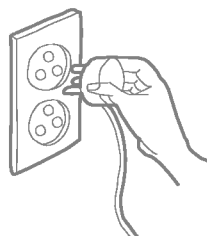
Young children should be supervised to ensure that they do not play with the appliance.

Improper use of the grounding (earthing) plug can result in a risk of electric shock. Consult a qualified electrician or service person if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

## BEFORE CALLING FOR SERVICE

Often, service calls can be avoided! if you feel freezer is not operating properly, check these possible causes FIRST :

1. Have cabinet odor? Certain foods produce odors; cover open dishes of food : interior may need cleaning.
2. Has a house fuse blown or circuit breaker tripped?
3. Has the power cord plug been removed or loosened from the electrical wall outlet?
4. Is air circulation within the cabinet blocked by overcrowded shelves or by paper or other covering on the shelves?
5. Is there an obstruction in the opening at the front of the cabinet base?
6. Is the radiant heat through tube condenser, located on the side of the cabinet, obstructed in any way?
7. Have the doors been kept open more than normally necessary?
8. Does cabinet vibrate? Cabinet needs to be levelled? Modern freezers are larger and run colder, requiring more running time. Excessive running time may be controlled if conditions mentioned in 4,5,6 and 7 are checked periodically.





**LG Electronics Inc.**