

**FROST FREE UPRIGHT FREEZER**



***Brandt***

## CONGRATULATIONS!

You have made an excellent choice!

By purchasing our domestic appliance, you have chosen a reliable, highly performing, non-cumbersome, efficient and useful product. Indeed, the perfect way to preserve your foodstuffs for the preparation of varied, healthy meals.

Your new appliance is easy to use. Nevertheless, please read the instructions and the tips described therein, to enable you to use your refrigerator to its highest capacity, whilst saving on electricity.

We are certain that this appliance will meet with your requirements and we look forward to having you as one of our permanent clients.

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## SAFETY REGULATIONS

This appliance preserves and freezes foodstuffs for household use. Avoid any other use.

Installation of the appliance must be carried out according to the Instructions Manual.

An incorrect installation may damage the appliance.

Should you have any problems regarding the good performance of the appliance, kindly contact the authorized Service Centres, or, specialized technicians only.

**Prior to any maintenance operation, unplug the appliance from the power supply. Avoid pulling off the feed cable or the appliance itself. Simply pull out the plug.**

Keep the Instructions Manual in good condition and pass it on to any future owner of the appliance.

In adherence to the most recent laws on the protection of the environment, we use small quantities of a coolant called R600a or R134a, according to the model. The type of refrigerant is clearly specified on the data plate. In the case of damage to the components of the refrigerating circuit (tubing, etc) of apparatuses supplied with R600a, the room in which the apparatus is situated must be aired and flames, sparks or other sources of fire must be avoided for a few minutes.

The parts destined to be in contact with foods are in accordance with the EEC 89/109 directives.



CE marking certifies that this appliance complies with EEC Directives 89/336 (electromagnetic compatibility), 73/23 (low voltage) and their subsequent amendments.

## DISPOSAL OF USED APPLIANCES

Should this appliance replace another equipped with snap, spring or lock closing devices, etc. please remember to remove these before disposing of your old appliance, or better still, do disassemble the door so as to prevent anyone, like for instance, children at play, animals, etc. from becoming entrapped within.

Remove the plug from the socket and cut the power supply to the cables.

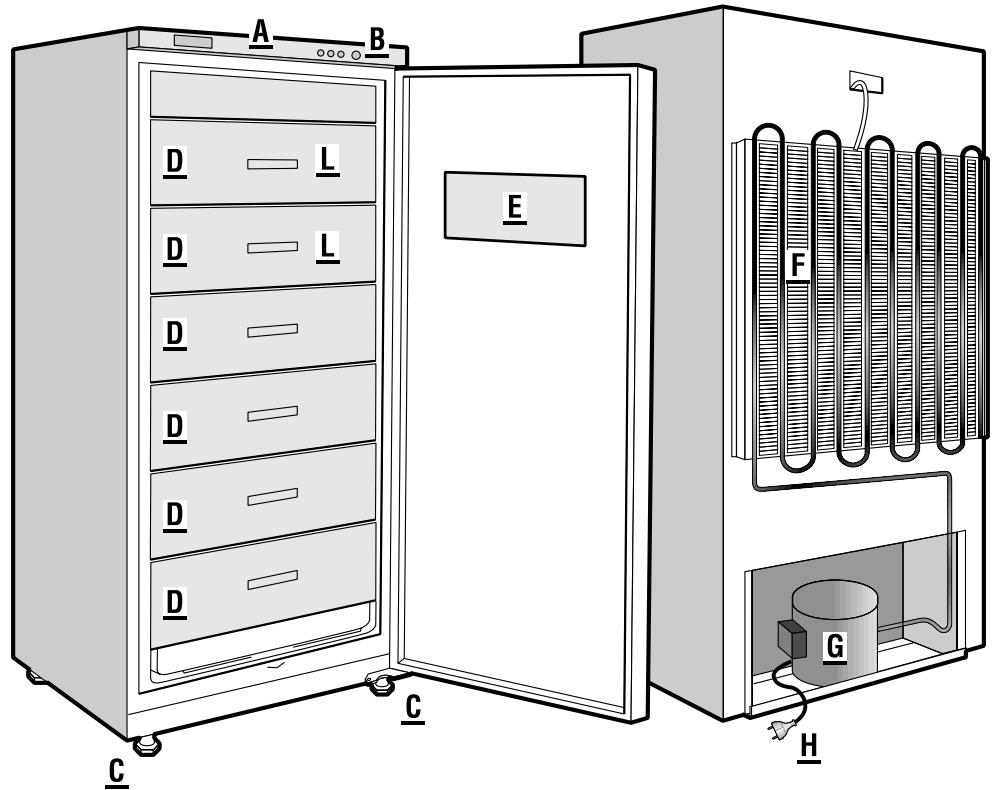
The refrigerators and freezers contain refrigerant gases and substances which require to be properly disposed of. Furthermore, they contain others materials which can be recycled.

Please dispose of such materials by delivering them to specific collection centres. Your own Municipality will be able to advise you on correct ecological disposal methods.

## YOUR APPLIANCE

### CAPTION

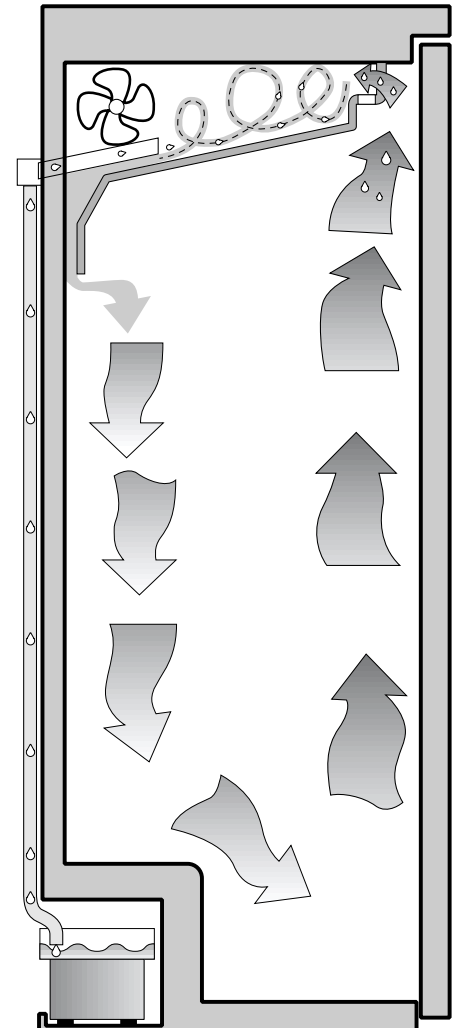
- A Control board
- B Thermostat knob
- C Adjustable feet
- D Drawers and/or flaps
- E Freezing calendar
- F Condenser
- G Compressor
- H Plug
- L Fast freezing compartments



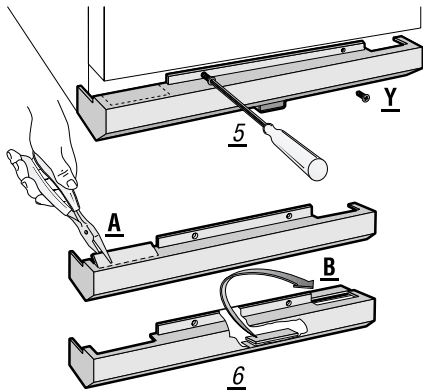
## WHAT IS REFRIGERATION VENTILATION AND HOW DOES IT WORK?

This appliance has been designed and built so as to avoid condensation forming within the refrigerator. Condensation dispersal is carried out automatically by a specific device. The ensuing water will flow through a small pipe into a collection tank from where it will evaporate.

"NO FROST": You are not required to carry out any defrosting operation.



## REVERSIBILITY OF THE DOOR



The opening of the door of the freezer is to the left (hinges on the right), if instead you wish to invert it, you may proceed as follows:

**I.** Check that this model possesses a base fig. 5, then remove it by unscrewing the screws; if your appliance is without any base, start reading from number 1 which you will find further down.

**II.** Modify it by gently breaking seat A (pre-cut) with the pliers fig. 6.

**III.** Pull out the little tongue B and insert it into the hole on the right fig. 7.

Remove the base and proceed according to the following action numbers.

1. Lay the freezer carefully on its back (with the door upwards)
2. Unscrew the lower hinge from the freezer fig. 8
3. Remove the door from the upper hinge pin fig. 9
4. Unscrew the upper hinge from the freezer fig. 10 and mount it on the left fig. 11
5. Insert the door into the upper hinge pin now on the left fig. 9
6. Unscrew the pin from the lower hinge and screw it in back onto the same on the opposite hole fig. 12
7. Insert the lower hinge pin fig. 13 in the seat of the door at the bottom on the left and screw everything onto the freezer

If your model is equipped with a base, finish the operation by screwing it back into the initial seat fig. 5.

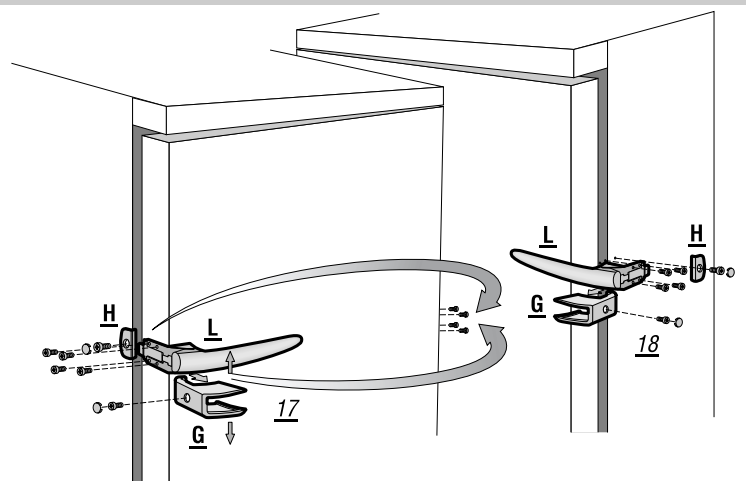
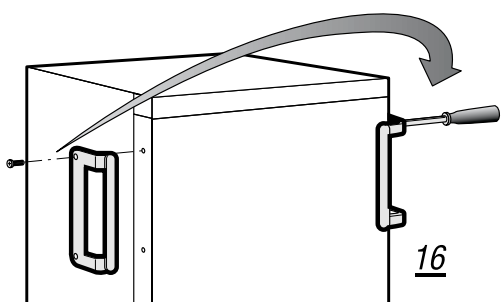
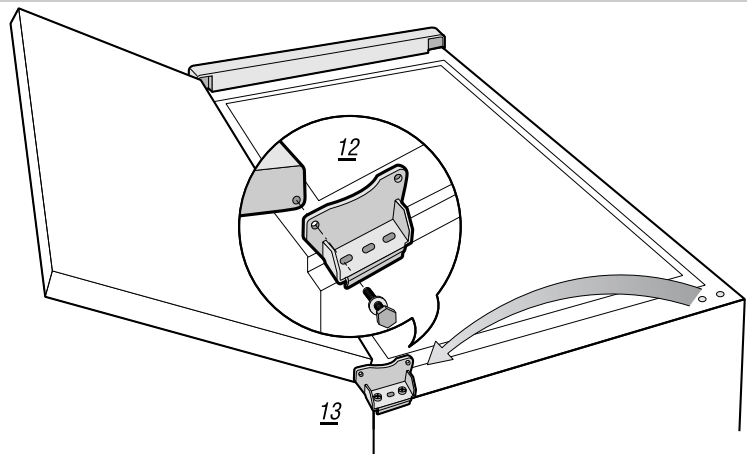
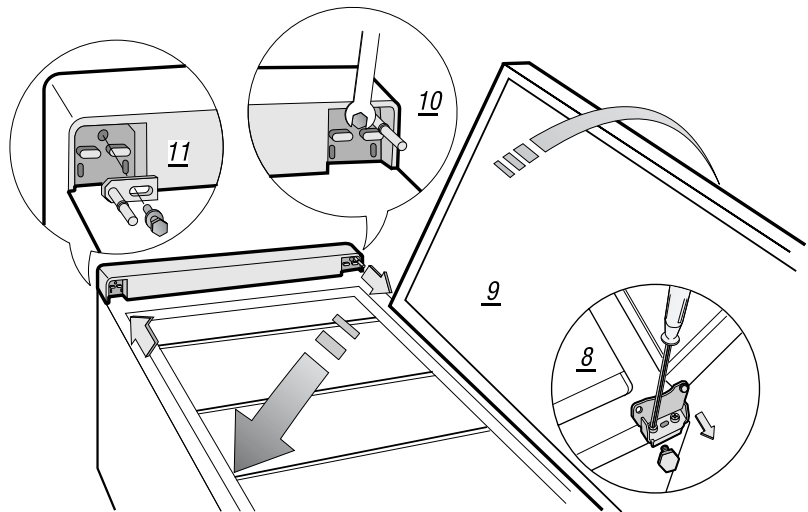
## Reversibility of the handle

If the model has a fixed vertical or horizontal handle, unscrew it from the left side and screw it to the right side (fig. 16), by moving the protecting plugs that close the holes.

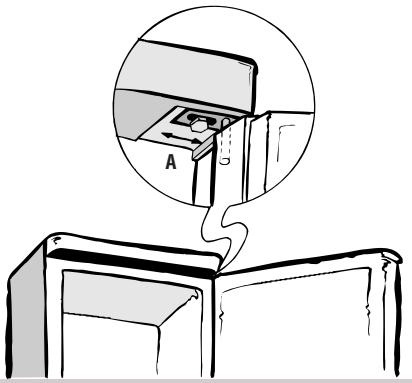
Should the model have a hinged handle, remove cover G (fig. 17) by unscrewing the screw that is protected by a small lid. Unscrew the handle L from the left side, position it on the right side and make the 4 fixing holes  $\varnothing$  3 mm by using the handle it self as reference. Screw the handle to the door and replace the cover G. Unscrew the small contrasting block H from the left and position it to the right, aligning it to the handle and fitting it perfectly on to the edge of the unit.

**N.B. Do not use the drill to make holes in the unit, the drill can be used to make holes on the door.**

Screw with the self tapping screw supplied (there are no previous holes). Seal the hole on the left with the small plug supplied separately. Insert the protecting plugs (supplied in the small bag) into the holes of the left side (fig. 18).



## APPLIANCE INSTALLATION



### Hinges Adjustment

In case of any accidental bumps during transport, the upper door may not be perfectly aligned with the frame panel. Should this occur, lightly loosen the screw which fastens the pivot-holding plate (A) to the upper hinge. Close the door and align it with the frame panel. Tighten the screw and check that the gasket closes properly.

After installing your appliance, check that nothing has been damaged. Should you detect any possible damage to the appliance, please contact your appliance salesman immediately.

Do not disperse packaging material such as plastic bags, polystyrene strips, etc., around the environment. Keep such material away from children.

**If the appliance has been transported in a horizontal position, do not plug in the appliance but wait for a few hours** in order to allow the oil to flow back into the compressor. Place the appliance in a dry and aerated environment, duly protected from weather elements. Avoid placing your appliance on balconies, verandas, terraces. Excessive heat during summer and cold during winter could alter the good functioning operation of the appliance or even damage it altogether.

Do not position your appliance near a source of heat like an oven or a central heating plant.

Do not place your appliance next to other pieces of furniture, but leave at least a 3 to 5 cm space on the sides and 10 cm on the top.

Keep your appliance away from the wall by inserting spacers at the back of the said appliance.

**Adjust the front legs so that the appliance will lean slightly backwards, to allow the door to close properly.**

Clean your refrigerator compartment with a solution of sodium bicarbonate dissolved in water (1 spoon for every 4 litres of water). Do not use alcohol, abrasive powders or detergents, as these could ruin the surface.

**If your equipment has a height equal to 1565m/m or 1385 m/m, it can be coupled with a refrigerator with the same dimensions, through an assembly kit that has been separately supplied by your retailer.**

This appliance works best when the ambient temperature is between 16 °C and 32 °C.

### Installation of appliance equipped with wheels

If your appliance is equipped with wheels, remember that these do facilitate small handling movements. However, do not pull the appliance for long stretches!

Once the appliance has been positioned in its rightful place, remove the key under the base (fig. 3) and rotate the two front legs in an anti-clockwise direction (fig. 4) until the front wheels have been slightly raised from the floor. In this manner, the appliance will remain blocked.

Adjust the legs so that the appliance leans slightly backwards.

## SAVING ENERGY

The first way to save electricity is to select the correct place for appliance installation as specified above under installation instructions.

The second way to save electricity is to prevent heat from entering the refrigerator compartments. Keep the refrigerator doors open for as little time as possible and never store hot food inside, like soups or similar dishes in particular, as these will produce a great deal of steam. Periodically check the door gaskets. Ensure the perfect closure of the doors. Should this not be the case, please contact the Service Centre.

The third way to save electricity is to maintain the heat exchange parts in good condition. Prevent condensation from accumulating in the refrigerator. Defrost the appliance whenever the frost thickness exceeds 1-2 cm. This is not necessary with NO-FROST appliances. Clean the condenser periodically as specified below in this Booklet.

## ELECTRICAL CONNECTION



Please ensure that the voltage (Volt, V) of the mains socket matches the indications on the data plate which you will find inside your appliance.

**Should the socket and the appliance plug not be compatible, do not use adapters, multiple plugs or extensions, but have the socket replaced with another suitable kind by qualified personnel.**

The socket which feeds the appliance must be kept operational for future operations (cleaning, defrosting, etc.).

Should the cable become damaged, replace it timeously by contacting specialized Service Centres for the purchase and assembly of the said cable.

Electric safety of this appliance is assured only when it has been connected to a perfectly effective earthing installation as specified in the electric safety norms in force.

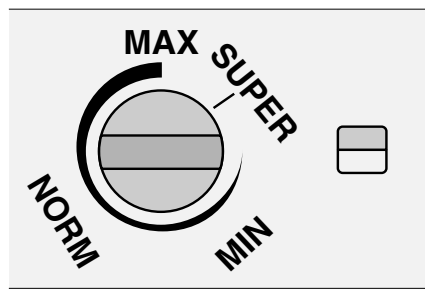
## STARTING PROCEDURE

**Important: if the appliance has been transported to your house in a horizontal position, please wait for a few hours before plugging in the appliance to allow oil to flow back into the compressor.**

Proceed with the Internal cleaning, then connect the appliance to the electric socket without using an adaptor (see Electrical connection).

Adjust the thermostats to the food preservation position of your choice (see Instructions for fridge-freezer use).

## USE OF THE APPLIANCE



In order to maintain maximum capacity, remove any drawers found in the freezer except the first one at the bottom.

**BEWARE!** before closing the freezer door, ensure that every container flap and/or drawer be perfectly closed within the appliance.

## Freezer adjustment

To adjust the internal temperature turn the thermostat knob which is found in the controls section. Normally an intermediate position will be appropriate.

### GREEN PILOT LIGHT

Green pilot light switched off indicates that the appliance is off.

**WARNING: the appliance is still "live"!**

### RED LIGHT

Red light "on" indicates that the temperature within the freezer is too hot (e.g.: no electric current, failure, etc.). Set to fast-freezing and check that the food in the freezer has not started defrosting, not even partially!

Keep the door closed and check that the red pilot light will switch off within 2 hours. If necessary, adjust thermostat to colder position.

The red pilot light may go "on" for a brief period of time after setting the fast-freezing position during the defrosting phase which takes place no more than three times a day. This is due to keeping the door open for a long period of time when storing large quantities of fresh foodstuffs. This does not necessarily indicate any anomaly.

### YELLOW LIGHT

Yellow light "on", indicates that fast freezing is in action. The freezer is working to get the coldest temperature.

### FAST FREEZING

For the types without the push button on control board, the FAST FREEZING is activated by rotating the knob onto the S/SUPER/FF position, and it is manually disconnected by rotating the knob anticlockwise.

## FREEZING

### Important notice

If you purchase frozen foodstuffs verify that:

- the packing has been well sealed and not mishandled or damaged;
- there are no iced lenses (this means that the product has already been oven partially thawed);
- the processing date and dates relevant to the type of freezer have been clearly marked (yours is \* \* \* \*);
- in the meantime the products have not thawed, not oven partially;

Never put into your mouth frozen products that have just been taken out of the freezer (ice-cream, ice-blues, ice cubes, etc.), where the low temperature to which they have been subjected may cause ice burns and possible tongue damage.

In case of prolonged current absence transfer the frozen foodstuffs into another working freezer.

**If the food stuffs have been thawed, even partially, you may re-freeze them only after having cooked them!**

## Freezing

Ensure that your freezing operations are carried out under the most hygienic conditions as freezing alone does not sterilise the food. It is advisable to freeze the food by packing it into separate meal portions and not in bulk form. Never put hot or even warm foodstuffs into the freezer! Prior to storing the frozen food, pack it in plastic bags, polyethylene sheets, aluminium foil or freezing containers (this material is found on the market and is labelled "suitable for freezing"). Each pack or container, etc. which you will store into the freezer must follow the instructions below:

- freezing date and expiry date;
- number of portions;
- the glass containers must be of the Pyrex type and **MUST NEVER** be filled to the brim: (freezing expands liquids);
- the packs must be pressed down for air elimination within and must be as flat as possible;
- all frozen food packs, whatever the type, must be closed in order to protect the food.

The maximum quantity of food which can be stored within a period of 24 hours is shown on the data table. Never store a higher quantity of food than indicated.

Do not place fresh foodstuffs next to frozen food. This would cause an increase in the temperature of the frozen foodstuffs.

Before freezing fresh foodstuffs, you must empty the fast freezing compartment, place frozen foodstuffs into the preservation compartments, then activate the fast freezing. After 24 hours you may place the fresh foodstuffs into the fast freezing compartment.

The quick-freezing compartments are the first two at the top.

Wait a further 24 hours before disconnecting the fast freezing and regulate the thermostat onto the preservation position.

## DEFREEZING

Defrost foodstuffs for immediate use only. Defrosting can be carried out in the following four manners:

- inside the refrigerator;
- in ambient temperatures;
- inside an oven at 40/50° or in a micro-wave oven;
- directly by cooking.

Defrosting in the refrigerator is a slower but safer operation and allows you to save electricity. The freezing temperature of the foodstuff is released into the refrigerator during defrosting.

## CLEANING

### Internal cleaning

Before carrying out any other operation, unplug the freezer. Clean both the refrigerator and the freezer by using sodium bicarbonate dissolved in water (1 spoonful every 4 litres of water).

DO NOT USE ABRASIVE DETERGENTS.

Rinse off with water and dry with a cloth. Plug into the socket. Turn the knob to the conservation temperature position. Wait 3-4 hours before placing food inside. To use the freezer activate fast freeze and wait 3-4 hours before placing deep frozen and/or fresh products into the respective compartments of the freezer. Remove the fast freeze operation after 24 hours.

### External cleaning

Before carrying out any other operation, unplug the freezer. Use the same delicate method for external cleaning as you did for the internal cleaning. Remember to dust off the condenser placed at the back of the appliance. Use a dry brush or better still, a vacuum cleaner.

## MINOR BREAKDOWNS AND ANOMALIES

Before calling the Service department, check whether you can solve the problem through the following check-points:

**Unusual noises** - You haven't regulated the base properly and so the freezer vibrates.

**Reduced cooling power** - You have placed a larger quantity of food than advisable. You have opened the door too many times. The door has not been properly closed.

**The appliance does not cool** - Check that the plug and socket are making contact. You may have blown a mains fuse. The main light switch has tripped. The thermostat is off, the knob is on "0" position.

**The exterior of the appliance is hot** - This is NOT a defect, but helps to prevent formation of condensate on the external parts of the appliance.

**White streaking on frozen meats** - The temperature is too low or you have not heeded the expiry dates indicated on the freezing chart.

**Part-freezing** - Normally, products containing lots of sugar, fats and alcohol such as ice-creams or juices, do not freeze completely and remain partially soft.

**Water droplets on the external walls of the appliance** - During the Spring and Autumn seasons, when the house heating is turned off, it may happen that the external walls of the appliance show some water droplets (condensate). This phenomenon does not interfere with the good functioning of the appliance and is not dangerous to people.

**Frost build up inside** - The doors are not properly shut. You have opened the doors too often.

**Water or ice droplets on the back vertical wall of the refrigerator compartment** - This is not a defect.

**The door opens with difficulty** - It is normal for the door to offer some resistance to opening after being closed. This is to ensure a perfect seal of the doors. Wait a few minutes before opening once again.

## FREEZING TABLES

## Fresh meat

PRODUCT	TIME LIMIT
Small cuts of lamb	6 months
Roasted pig	5 months
Pork chops	4 months
Boiled beef, roast beef	10 months
Beef steaks, ribs, stew	8 months
Roast veal	8 months
Veal steaks, choice veal cuts	10 months
Minced meat	4 months
Giblets	3 months
Sausages	2 months

We advise you to thaw the meat completely before cooking it to avoid meat from cooking quicker on the outside than on the inside, with the exception of schnitzels that can be put directly to cook with a low/medium flame and for boiled meats.

## Poultry

They must be plucked, skinned and the innards removed, cut into pieces, washed and dried.

PRODUCT	TIME LIMIT
Duck	4 months
Rabbit	6 months
Chicken for broth	7 months
Goose	4 months
Chicken	10 months
Turkey	6 months
Giblets	3 months

## Feathered game

They must be plucked, skinned and the innards removed, cut into pieces, washed and dried.

PRODUCT	TIME LIMIT
Wild duck	8 months
Woodcock	8 months
Pheasant	8 months
Hare	6 months
Partridge	8 months
Quail	8 months

## Fish

PRODUCT	TIME LIMIT	PREPARATION
Carp	2 months	Remove scales, gut and clean fish, remove head, wash, dry and freeze
Pike		
Rhomb		
Salmon		
Mackerel		
Tench		
Trout	3 months	Remove scales, gut and clean fish, remove head, wash, immerse in cold salt water for 30 seconds, dry and freeze
Gilthead		
Sole		

## Cooked food

N.B. The time limit of preservation of cooked food is reduced if you use fat bacon or lard as sauces.

PRODUCT	TIME LIMIT	COOKING PREPARATIONS
Meat stew sauce	3 months	Not fully cooked
Tomato sauce	3 months	Fully cooked
Vegetable soup	2 months	Without pasta
Lasagne	4 months	Not fully cooked
Roast	2 months	Fully cooked
Osso buco (Marrow-bone)	1 month	Not fully cooked
Meat stews	3 months	Not fully cooked
Game in salmi	2 months	Fully cooked
Boiled fish		
Baked fish		
Pepperoni, eggplant (aubergines), Meat-stuffed		
baby marrows		
Boiled spinach		
Pizza	6 months	Fully cooked

Put directly onto the flame or into the oven without thawing.



## Vegetables

It is advisable to steam cook the vegetables so as not to lose the vitamins and minerals into the water. Therefore there is no need to wait for them to dry before freezing them, but allow them to cool first.

PRODUCT	TIME LIMIT	PREPARATION	QUICK-BOILING TIME
Asparagus	12 months	Wash, remove hard parts	2 minutes
Cabbage, cauliflower	6 months	Wash, cut into pieces	2 minutes (1)
Artichokes	12 months	Remove external leaves	6 minutes (1)
Beans		Shell	3 minutes
French beans		Wash, remove stalk	4 minutes
Mushrooms		Wash	2 minutes (1)
Eggplants		Wash, slice	4 minutes (2)
Pepperonies (3)		Wash, slice, remove pips	
Peas, tomatoes (3)		Shell, freeze, immediately placing them on one layer only, pack them	Do not boil
Parsley, basil	8 months	Wash	
Spinach			2 minutes
Mixed vegetables ready for soup (Celery, carrots, beetroot, leeks, etc.)	12 months	Wash, cut into pieces, divide into portions, do not put potatoes as they turn black	Do not boil

(1) Put a bit of vinegar or lemon in the cooking water.

(2) Salt well before cooking.

(3) The vegetables become mushy during the thawing, owing to the high content of water in them. We advise freezing only if you intend consuming the cooked products.

Generally, the vegetables are better if they are cooked directly without thawing. Reduce the cooking times bearing in mind the boiling effected before freezing.

## Fruit

Fruit must be covered with **sugar** or syrup according to the cases. The quantity of sugar to use in order to preserve it is **about 250 gr. per kg of fruit**. Syrups are to be used in different percentages and they are prepared by boiling water with some sugar already melted in it. The various concentrations are:

- 30% solution, 450 gr. of sugar for every litre of water
- 40% solution, 650 gr. of sugar for every litre of water
- 50% solution, 800 gr. of sugar for every litre of water

To maintain the colour of the fruit unaltered, dip it into some lemon juice before covering it with sugar, or otherwise add some lemon juice to the syrup. Fruit to be frozen needs an hour in the fridge for setting before being placed into the freezer. The syrup must cover the fruit completely.

PRODUCT	TIME LIMIT	PREPARATION
Apricots	8 months	Wash, stone, 40% syrup
Pineapple	10 months	Peel, slice, 50% syrup
Oranges		Peel, slice, 30% syrup
Cherries	12 months	Wash, stone, cover with sugar or with 30% syrup
Strawberries		Wash, remove stalks and cover with sugar
Melons		Peel, slice, remove pips and cover with 30% syrup
Peaches	8 months	Peel, stone, slice and cover with 50% syrup
Grapefruit	12 months	Peel, slice, 30% syrup
Citrus juice	10 months	Squeeze, remove pips, sugar according to taste
Plums	12 months	Peel, stone, cover with sugar or with 50% syrup
Grapes		Separate the grapes from the stalk, wash, cover with sugar or with 30% syrup
Whortleberries, blackberries red, black current goose berries, raspberries	10 months	Wash, remove stalks, cover with sugar

## Bread

To be preserved for **2 months**. Defreeze the bread in the oven at 50 °C having put it in before switching the oven on.

## Butter and cheese

Before freezing butter and cheese, cut them into pieces for weekly consumption. Butter is preserved for **8 months** and so is hard cheese (parmesan). Other types of cheese need **4 months**. defreezing must be done in the fridge being careful about the condensation which logically forms on these products.





