

USER / INSTALLER INSTRUCTION BOOKLET

Please read the instructions before using the appliance

CHF100
CHF150

Chest Freezer

Record Serial Number Here

STATESMAN





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Safety Warnings

For your continued safety and to reduce the risk of injury or electric shock, please follow all the safety precautions listed below.

- Read all instructions carefully before using the unit and keep them for future reference.
- Retain the manual. If you pass the unit onto a third party, make sure to include this manual.
- Keep ventilation openings in the appliance enclosure clear of obstructions.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not use electrical appliances inside the food storage compartments of the unit, unless they are of the type recommended by the manufacturer.
- If the mains cable is damaged, it must be replaced by the manufacturer, its service agent or a qualified technician in order to avoid a hazard.
- Choose a location for your unit away from heat sources such as radiators or fires as refrigerant and vesicant are burnable.
- Young children should be supervised to ensure that they do not play with the unit.
- Do not damage the refrigerant circuit (applicable only for appliances with refrigeration circuits which are accessible to the user).
- The unit must be maneuvered by a minimum of 2 persons.
- This unit is not intended for use by persons (including children) with reduced sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instructions concerning the use of the unit by a person responsible for their safety.
- If your unit is fitted with a lock to prevent children being trapped inside, keep the key out of reach and not in the vicinity of the unit.
- Do not store volatile or flammable substances in the unit.

WARNING



IT IS HAZARDOUS FOR ANYONE OTHER THAN AUTHORISED SERVICE PERSONNEL TO CARRY OUT SERVICING OF REPAIRS WHICH INVOLVE THE REMOVAL OF COVERS.

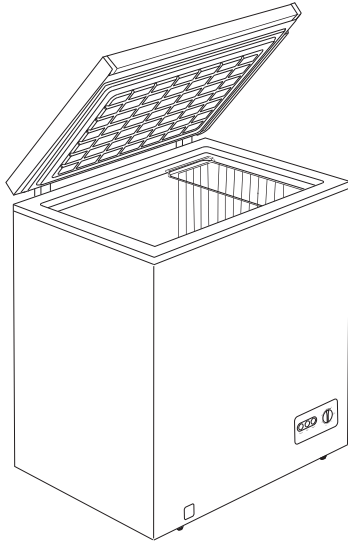


TO AVOID THE RISK OF AN ELECTRICAL SHOCK DO NOT ATTEMPT REPAIRS YOURSELF.

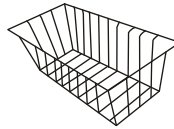
Unpacking

Remove all packaging from the unit. Retain the packaging. If you dispose of it please do so according to local regulations.

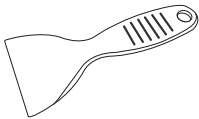
The following items are included:



The Main Unit



Freezer Basket x1



Plastic Scraper

* All images in this instruction manual are for indication only; please refer to your individual unit for details.

INSTALLATION

Location

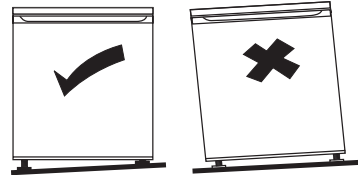
When selecting a position for your unit you should make sure the floor is flat and firm, and the room is well ventilated with an average room temperature of between 10°C and 43°C. If the room temperature drops below 10°C, your freezer may start to defrost. Avoid locating your unit near a heat source, e.g. cooker, boiler or radiator. Also avoid direct sunlight as it may increase the electrical consumption. Extreme cold ambient temperatures may also cause the unit not to perform properly. This unit can be used in a garage, but the minimum ambient working temperature is -10 degrees. Do not drape the unit with any covering.

When installing the unit, ensure that 100 mm of free space is left at both sides, 100 mm at the rear. Please ensure there is adequate space for the door to fully open at the top.

Levelling the Unit

To do this adjust the two levelling feet (positioned on the left) of the unit.

If the unit is not level, the door and magnetic seal alignments will not be covered properly.



Cleaning Before Use

Wipe the inside of the unit with a weak solution of bicarbonate soda. Then rinse with warm water using a 'wring-out' sponge or cloth. Wipe completely dry before. Clean the exterior of the unit with a damp cloth.

If you require more information refer to the **Cleaning** section.

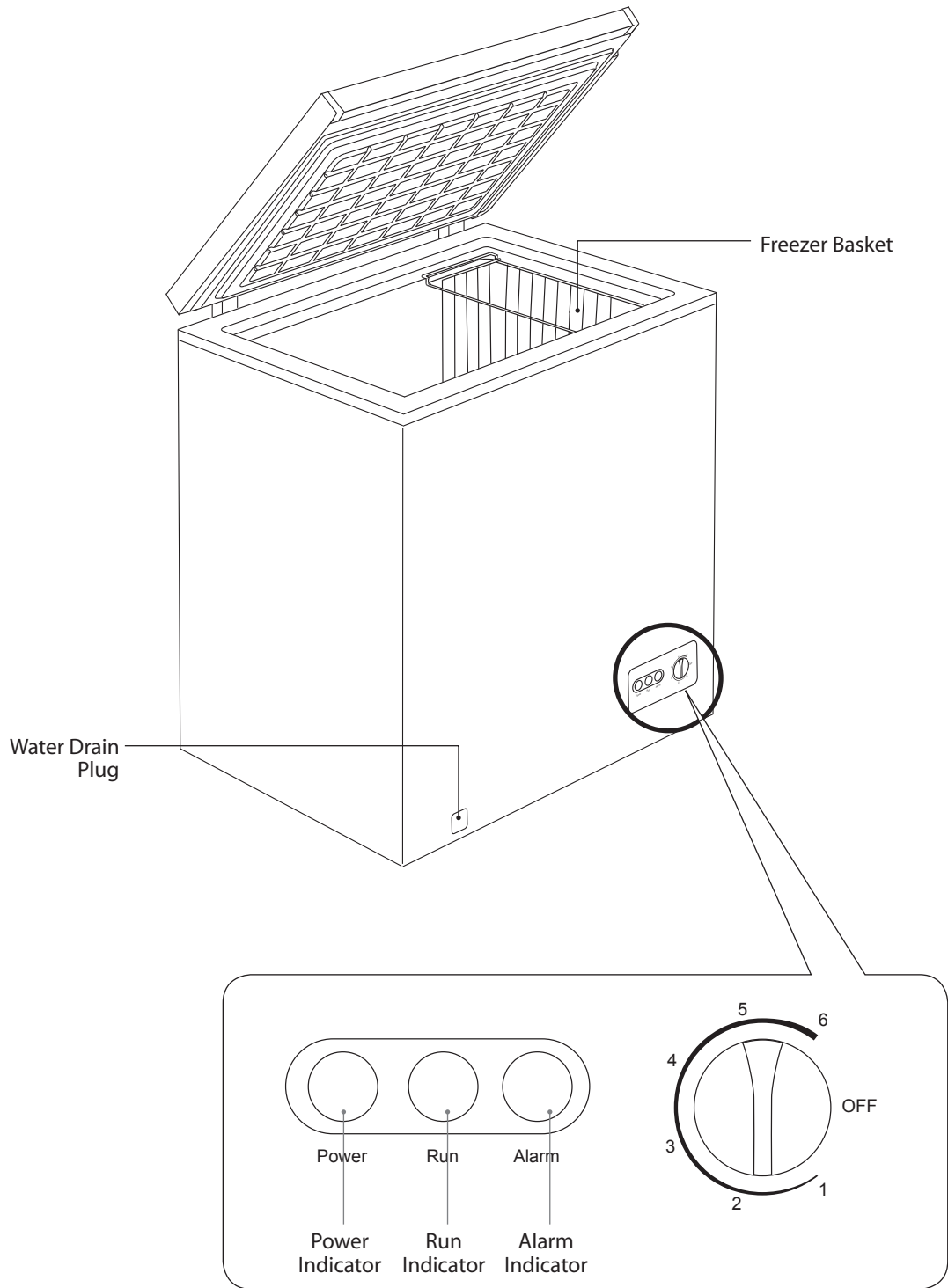
Before Using Your Unit

Before placing any food in your unit, turn it on and wait for 24 hours, to make sure it is working properly and to allow it time to fall to the correct temperature. Your unit should not be overfilled.



- **Before Plugging in YOU MUST**
Check that you have a socket which is compatible with the plug supplied with the unit.
- **Before Turning On!**
Do not turn on until two hours after moving the unit. The coolant fluid needs time to settle.

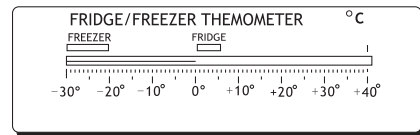
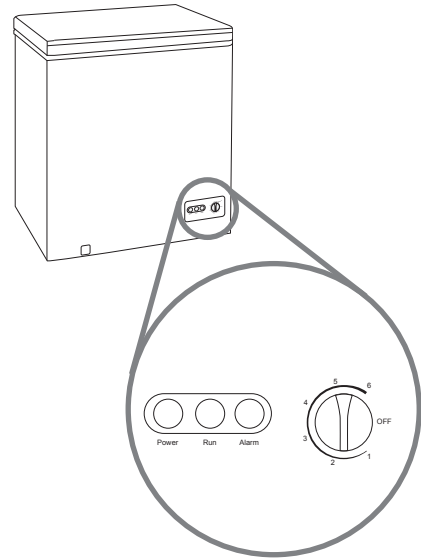
Product Overview



Operation

Switching On Your Unit

1. On first connecting the mains cable to the mains socket, all 3 status indicators will light up. Once the unit reaches the correct temperature:
2. Power Indicator: stays on
3. Run Indicator: switches on and off as the unit maintains its internal temperature
4. Alarm: lights up when the unit's internal temperature rises above -9°C .
5. The internal temperature of your freezer is controlled by a thermostat. Adjust the thermostat control dial to the desired position, **6** makes the appliance colder and is used for fast freezing (please refer Fast Freezing section). The ideal position is **4** but should be adjusted according to its environment. The appliance may not operate correctly if it is in a particularly hot or cold room or if the lid is opened often or for prolonged periods.
6. The unit may not operate at the correct temperature if it is in a particularly hot or a particularly cold room, or if you open the doors often.
7. To ensure that the unit is cool enough to sufficiently chill and freeze your food, wait 24 hours before filling it with food.
8. If you are concerned that your unit is not being kept cold enough and wish to check the temperature, you will need a special fridge/freezer thermometer. These are available from most supermarkets and hardware shops. Place the thermometer in the freezer and leave overnight. The correct temperature for the freezer should be -18°C or lower.



Adjusting the Temperature

The internal temperature of the unit is controlled by a thermostat. The recommended position is between **2** and **3** for colder working environments (i.e. during winter) and between **4** and **5** for hotter environments. Please adjust according to the environment.

Freezing

Fresh food should be frozen as quickly as possible. Turn the dial to the **6** so your freezer will operate at the coldest temperature (approximately -28°C) continuously. It helps to quickly freeze and retain more of the goodness of your food. Freezing will be completed after 24 hours. Then turn the dial back to its original position. Maximum freezing capacity is 8kg.



The Alarm indicator will light up if the unit's internal temperature rises above -9°C .

Noises Inside the Unit!

You may notice that your unit makes some unusual noises. Most of these are perfectly normal, but you should be aware of them!

These noises are caused by the circulation of the refrigerant liquid in the cooling system. It has become more pronounced since the introduction of CFC free gases. This is not a fault and will not affect the performance of your unit. This is the compressor motor working, as it pumps the refrigerant around the system.

Tips for Keeping Food in the Unit

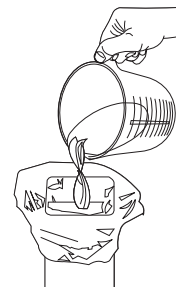
- Cooked meats/fishes should always be stored on a shelf above raw meats/fishes to avoid bacterial transfer. Keep raw meats/fishes in a container which is large enough to collect juices and cover it properly. Place the container on the lowest shelf at the bottom of the fridge compartment.
- Leave space around your food, to allow air to circulate inside the compartments. Ensure all parts of the unit are kept cool.
- To prevent transfer of flavours and drying out, pack or cover the food separately. Fruit and vegetables do not need to be wrapped.
- Always let pre-cooked food cool down before you put in the unit. This will help to maintain the internal temperature of the unit.
- To prevent cold air escaping from the unit, try to limit the number of times you open the doors. We recommend that you only open the doors when you need to put food in or take food out.

Preparations for Freezing

- Use quality food and handle it as little as possible. Freeze food in small quantities as it freezes faster, takes less time to defrost and enables you to control the quantity you need better.
- Leave cooked food to cool completely. Chill food before freezing if possible.
- Consider how you will want to cook the food before freezing it.
- Don't freeze food in metal containers if you may want to microwave it straight from the freezer.
- Use special freezer bags, freezer film, polythene bags, plastic containers, and aluminium foil (heavy duty grade only). If in doubt, double wrap your food. Don't use aluminium foil for acidic foods, e.g. citrus fruits. Don't use thin cling film, glass, or used food containers without cleaning.
- Exclude as much air from the container as possible. You could buy a special vacuum pump which sucks excessive air out of the packaging.
- Leave a small amount of air space when freezing liquids to allow expansion.
- You can use the space in the freezer most efficiently if you freeze liquids (or solids with liquids, e.g. stew) in square blocks. This is known as "Preforming". Pour the liquid into a polythene bag which is inside a square sided container. Freeze it, and then remove it from the container and seal the bag.
- Label your frozen foods as they will look the same when in frozen state. Use special fridge freezer tapes, labels and pens with different colours. This allows you to easily organise and to effectively use the freezer. Write the contents and date; otherwise the frozen food might exceed the storage time and this could cause food poisoning. Please refer to your food packaging for the recommended storage time.
- You may also add the weight and cooking notes, e.g. "defrost first", "cook from frozen" and keep a separate log of what is in each drawer. This will save opening the door and searching around unnecessarily.

Defrosting Frozen Food

1. Take the frozen food out from the freezer compartment and uncover the frozen food. Let it defrost at room temperature. Don't forget that defrosting in a warm area encourages the growth of bacteria and low temperature cooking may not destroy dangerous bacteria.
2. Drain off and throw away any liquid lost during defrosting.
3. Always make sure there are no ice-crystals in the food before cooking, particularly with meat. These crystals indicate that the food has not fully defrosted.
4. Cook food as soon as possible after defrosting.
5. Many microwaves and ovens have a defrost setting. To avoid bacterial build up, only use these if you intend to cook the food immediately afterwards.



Cleaning

Defrosting

Frost may build up in the freezer compartment after it has been used for a period of time. Scrape away the frost using a plastic scraper (included).



Do not use a metal or sharp instrument to scrape away the frost, nor should you use any electrical appliances to aid defrosting.

We recommend that defrosting should be carried out when the frost layer builds up to 10 mm (~0.39"). Choose a time when the stock of frozen food is low, follow these procedures:

1. Take out the food, turn the unit off at the mains supply, unplug the unit and leave the door open. Ideally, the frozen food should be put into another freezer. If this is not possible, wrap the food in several sheets of newspaper or large towels and then a thick rug or blanket to keep it cool.
2. To remove melted frost from the Drain Hole, place a suitably deeply container under it. Remove the Drain Cap on the front of the unit. Reach down into the freezer capacity and unscrew the Drain Plug.
3. Scrape away the frost using the plastic scraper. Defrosting the remaining frost can be sped up by placing a bowl of hot water inside the freezer compartment cabinet and closing the door. As the solid frost loosens, scrape it away with the plastic scraper and remove.
4. After all the water has drained away, replace the Drain Plug and then the Drain Cap.
5. When defrosting is complete, clean your unit's interior and exterior.
6. When the cabinet is completely clean and dry, close the lid, switch on the freezer again and turn the thermostat control dial to **6**.
7. Leave the unit to cool down for an hour, and then you can start placing frozen food inside the cabinet. Remember to turn the thermostat control dial to **1** after 4 hours.



Cleaning the Interior and the Exterior of the Unit

- Wipe the inside of the unit with a weak solution of bicarbonate soda and then rinse with warm water using a 'wring-out' sponge or cloth. Wipe completely dry before replacing the shelves and salad bin.
- Use a damp cloth to clean the exterior, and then wipe with a standard furniture polish. Make sure that the doors are closed to avoid the polish getting on the magnetic door seals or inside the fridge/freezer compartments.
- The grille of the condenser at the back of the unit and the adjacent components can be vacuumed using a soft brush attachment.

Cleaning Tips

Condensation may appear on the outside of the unit. This may be due to a change in room temperature. Wipe off any residual moisture. If the problem continues, please contact a qualified technician for assistance.

Maintenance

Care When Handling / Moving the Unit

Hold the unit around its sides or base when moving it. Under no circumstances should it be lifted by holding the edges of the top surface.

Servicing

The unit should be serviced by an authorised engineer and only genuine spare parts should be used. Under no circumstances should you attempt to repair the unit yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunction. Contact a qualified technician.

Switching Off for Long Periods of Time

When the unit is not in use for a long period of time, disconnect it from the mains supply, empty all food and clean the unit, leaving the door ajar to prevent unpleasant smells.

Disposal

Old units still have some residual value. An environmentally friendly method of disposal will ensure that valuable raw materials can be recovered and used again. The refrigerant used in the unit and insulation materials require special disposal procedures. Ensure that none of the pipes on the back of the unit are damaged prior to disposal.

Up to date information concerning options of disposing of your old unit and packaging from the new one can be obtained from your local council office.

When disposing of an old unit break off any old locks or latches and remove the doors as a safeguard.

Troubleshooting

Power Cut

If you have a freezer thermometer, place it in the freezer where you can get easy access to it to read when the power returns. If the internal temperature is -9°C or less when the power returns, your food is safe. The food in your freezer will remain frozen for approximately 40 hours with the door closed. If you know the power is going to be cut, 40 hours prior to the power cut, turn the thermostat control dial to **6**, this will make the freezer colder than normal. If there is no warning, turn the thermostat control dial to **6** after the power cut. Don't open the door more than necessary.

The Freezer is Particularly Cold

You may have accidentally left the thermostat control dial on **6**.

The Freezer is Particularly Warm

The compressor may not be working. Turn the thermostat control dial to **6**. If there is no humming noise, it is not working. Contact your local service agent where you purchased your freezer.

The Freezer is Not Working

Check if the **Power** indicator is illuminated. If not, check the unit is plugged in and switched on. Check that the fuse in the plug has not blown. Plug in another appliance, such as a lamp, to see if the socket is working.

Condensation Appears on the Outside of the Freezer

This may be due to a change in the room temperature. Wipe off any residue of moisture. If the problem continues contact the local store where you purchased your freezer.


If you have checked these points and still have a problem with your appliance or require spare parts, call your retailer or contact our customer services team. Please have the following details ready;


- Model Name/ Model Number
- Serial Number
- Date of Purchase
- Where Purchased
- Customer Name, address and Postcode
- Contact Telephone Number
- Accurate description of the fault

SERVICE: 0844 84 85 86 1

SPARE PARTS: 0844 84 85 86 2

Specifications

Model	CHF100
Overall Dimension (W x D x H)	565mm x 523mm x 850 mm
Frozen Food Storage Volume	99 L 
Climate Class	ST
Energy Consumption	0.47 kWh/24h
Airborne Acoustical Noise	42 dB
Energy Grading	A+
Freezing Capacity	4.5 kg/24hrs
Rated Voltage	220-240V~ 50Hz
Rated Current	0.42A

Model	CHF150
Overall Dimension (W x D x H)	730mm x 523mm x 850 mm
Frozen Food Storage Volume	142 L 
Climate Class	T/ST/N/SN
Energy Consumption	0.55 kWh/24h
Airborne Acoustical Noise	42 dB
Energy Grading	A+
Freezing Capacity	6.5 kg/24hrs
Rated Voltage	220-240V~ 50Hz
Rated Current	0.45A







This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU.

For more information, please contact the local authority or your retailer where you purchased the product.