

288-W - 391-W - 479-W



700967 - 700968 - 700969

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Original instruction manual

1	Safety	2
1.1	Explanation of Signal Words	2
1.2	Safety instructions.....	3
1.3	Intended Use	6
1.4	Unintended Use	6
2	General information	7
2.1	Liability and Warranty	7
2.2	Copyright Protection	7
2.3	Declaration of Conformity	7
3	Transport, Packaging and Storage	8
3.1	Delivery Check.....	8
3.2	Packaging	8
3.3	Storage	8
4	Technical Data.....	9
4.1	Technical Specifications	9
4.2	Functions of the Appliance.....	11
4.3	List of Components of the Appliance	12
5	Installation and operation	14
5.1	Installation.....	14
5.2	Operation	15
6	Cleaning and Maintenance	22
6.1	Safety Instructions for Cleaning	22
6.2	Cleaning.....	22
6.3	Maintenance	25
7	Possible Malfunctions.....	26
8	Disposal.....	28



Read this instruction manual before using and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Fire hazard / flammable materials hazard / explosion hazard!

- Do not use any electric devices in the appliance.
- Do not store nor use petrol or other flammable liquids and gases in the vicinity of this or any other appliance. Those gases may cause fire or explosion hazard.
- Do not put into the appliance any explosive materials, like sprays filled with flammable propellants. Contents of containers filled with flammable gases and liquids may leak in low temperatures, and the contents may catch fire from sparks generated by an electric appliance. Explosion hazard!
- In the case of coolant leakage, pull the plug from the socket. Remove all sources of ignition in the vicinity, ventilate room and contact technical service. Avoid coolant getting in contact with eyes, as it may cause serious eye damage.
- Never use any flammable liquids for cleaning the appliance or its parts. Gases released may cause fire or explosion hazard.
- In the case of fire, disconnect the appliance from the power supply before attempting adequate fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.
- Defrosting process may not be sped up with mechanical means or heat energy sources (candles or heaters) nor with any other means. Vapour produced may cause short-circuit and too high temperatures may damage the appliance.
- All ventilation slots should not be obstructed during operation.
- Never attempt to damage cooling installation of the appliance.

Safety

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

- Do not drill hole in the appliance nor install any objects on it.
- Do not place any heavy objects on the appliance.

1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Freezing and storage of deep-frozen food products.

The appliance is intended for operation in maximum ambient temperature of 30°C and relative humidity of 55%.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Storing flammable or explosive objects and liquids, such as ether, petroleum or adhesives;
- Storing explosive materials, like sprays filled with flammable propellants;
- Storing pharmaceutical products or preserved blood.

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

The warranty period for this appliance is 24 months, counted from the purchase date.

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2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint.

Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Version / Characteristics 700967| 700968| 700969

- Cooling: static
- Temperature control: thermostatic, stepless
- Control: rotary control knob
- Thermostat
- Temperature range: up to -18°C
- Climate class: C1
- GWP index: 3
- Ambient temperature: up to 30°C
- Indicator light:
 - ON/OFF
 - cooling
 - warning light
- Insulation: cyclopentane, 60 mm
- Partition:
 - individually adjustable
 - material: plastic
- Number of doors: 1
- Door type: lifting door
- Door hinge: top side, without the possibility for door hinge to be changed
- Lockable
- The set includes:
 - Partition – 1 item
 - 3 | 5 | 6 baskets (depending on the model)

Name:	Chest freezer 288-W
Art. No.:	700967
Material:	plastic steel, painted
Inner material:	aluminium, coated
Volume, in L:	288
Usable volume, in L:	275
Internal dimensions (W x D x H), in mm:	890 x 510 x 675
Number of baskets:	3
Basket dimensions (W x D x H), in mm:	225 x 550 x 230
Coolant/amount in kg:	R600a / 0,070
Energy efficiency class:	B (EU Nr. 2019 / 2018)
Energy consumption, in kWh/year:	340
Power load:	0,13 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	1015 x 720 x 845
Weight, in kg:	43,4

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Name:	Chest freezer 391-W
Art. No.:	700968
Material:	plastic steel, painted
Inner material:	aluminium, coated
Volume, in L:	391
Usable volume, in L:	373
Internal dimensions (W x D x H), in mm:	1180 x 510 x 675
Number of baskets:	5
Basket dimensions (W x D x H), in mm:	225 x 550 x 230
Coolant/amount in kg:	R600a / 0,090
Energy efficiency class:	B (EU Nr. 2019 / 2018)
Energy consumption, in kWh/year:	409
Power load:	0,13 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	1305 x 720 x 845
Weight, in kg:	68,0

Technical Data

Name:	Chest freezer 479-W
Art. No.:	700969
Material:	plastic steel, painted
Inner material:	aluminium, coated
Volume, in L:	479
Usable volume, in L:	458
Internal dimensions (W x D x H), in mm:	1430 x 510 x 675
Number of baskets:	6
Basket dimensions (W x D x H), in mm:	225 x 550 x 230
Coolant/amount in kg:	R600a / 0,095
Energy efficiency class:	B (EU Nr. 2019 / 2018)
Energy consumption, in kWh/year:	469
Power load:	0,14 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	1555 x 720 x 845
Weight, in kg:	76,0

We reserve the right to implement technical modifications.

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More information on the appliance is available in our website www.bartscher.com or, pursuant to the Regulation (EU) 2019/2018, in our product data base at <https://energy-label.ec.europa.eu/>. Enter article number for a given model.

4.2 Functions of the Appliance

Fresh food products can be frozen and stored in the appliance in appropriate temperatures, whereas frozen food may be stored long-term.

4.3 List of Components of the Appliance

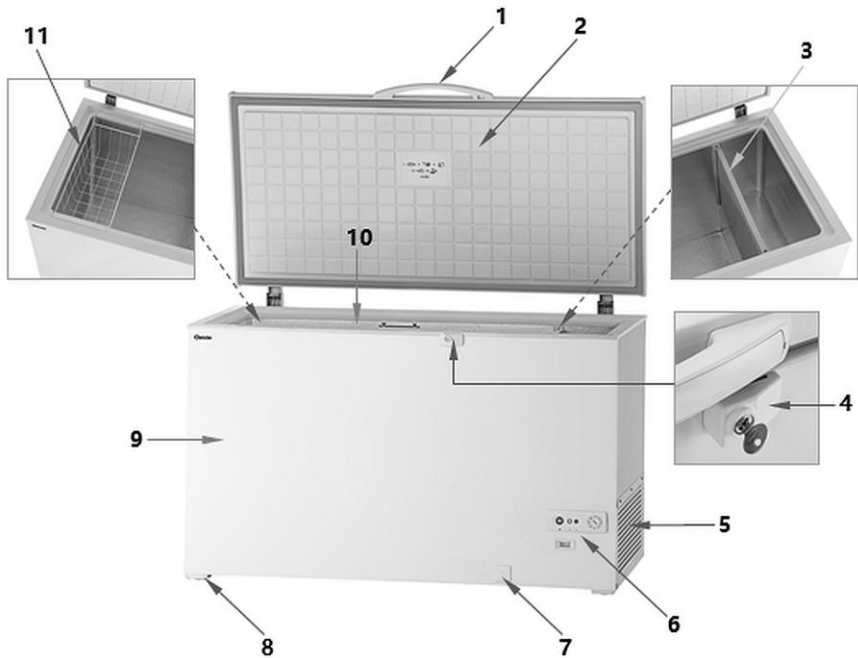


Fig. 1

- 1. Lid handle
- 2. Lid
- 3. Partition
- 4. Lock
- 5. Technical partition mesh cover
- 6. Control elements
- 7. Drain plug
- 8. Feet (4x)
- 9. Housing
- 10. Appliance interior
- 11. Hanging Basket (3x | 5x| 6x)

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Control elements / indicator lights

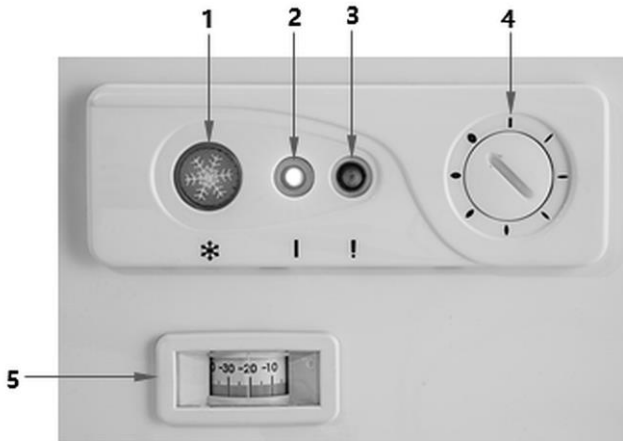


Fig. 2

1 Quick freeze button (orange)

When this button is pressed, the indicator light comes on. The appliance operates with maximum efficiency (the compressor is working continuously). When the indicator light is on, automatic temperature adjustment is turned off.

2 Operation indicator light (green)

This indicator light indicates that the device is connected to the power supply, and is turned on.

3 Temperature — warning indicator light (red)

If warning indicator light comes on it means that the temperature inside the appliance has not reached the set value. As soon as the temperature is reached, the warning indicator light goes off.

4 Temperature — rotary control knob

With the use of a coin, you can set the temperature from level 1 (highest temperature) to level 7 (lowest temperature) with the use of rotary control knob.

5 Analogue temperature display

5 Installation and operation

5.1 Installation

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
 - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
 - sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
 - well ventilated.
- Do not place the appliance in direct sunlight or in the vicinity of heat sources (cooker, radiator, heating devices, etc.). Heat sources may negatively affect power consumption, and restrict functions of the appliance, too.
- Place the appliance so that sufficient air circulation is ensured.
- In order to avoid damage to the compressor, do not tilt the appliance more than 45° when positioning or transporting it.
- If the appliance is to be relocated, follow the instructions below:
 - switch the appliance off;
 - disconnect the plug from the socket;
 - take out contents of the appliance;

Installation and operation

- tape firmly all loose elements in the internal chamber and tape the door;
- the appliance may only be transported in vertical position.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.

- Prior to first use, the appliance should be installed and left standing upright for at least 2 hours, before it is connected to power supply.
- After a power failure or when the plug is removed from the socket, do not reconnect the appliance to power supply for at least 5 minutes.

5.2 Operation

Preparation of the appliance

1. Before the first use, clean the appliance and its accessories observing the instructions in section **6 'Cleaning'**.
2. To end with, dry the appliance and accessories thoroughly.
3. If needed, insert the partition inside the appliance.
4. If needed, hang the baskets at the required position inside the internal chamber of the appliance.
5. Close the device lid.

Starting the appliance

1. Close the device lid.
2. Plug the device into a suitable single socket.
3. Use the temperature control knob to select the required temperature within the range from 1 (highest temperature) to 7 (lowest temperature).


The appliance will be chilled to the set temperature.

The temperature display shows current temperature inside the chest freezer.

4. Fresh or already frozen foods should be placed inside the appliance after the set temperature has been reached or the red warning indicator light has gone off. Please observe the instructions in chapter '**Freezing food in a chest freezer**'.

NOTE!

In order to make full use of the device's performance and to store food healthily, sufficient space must be left between the lid and the food to be stored.

When loading the appliance, care should be taken not to exceed the loading line indicated on the internal chamber wall .

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Freezing of food products in the chest freezer

- Deep-freeze only food products that are suitable to this end and withstand low temperatures well.
- Deep-freeze only fresh food products.
- A suitable packaging should be selected for each food product and the product should be packed well. The packaging must be air-tight and impervious to water, as this could cause the frozen product to dry. Plastic films and bags should be soft and smooth, so that they stick to the contents well. **Do not place in the chest freezer the food items that have not been packed.**
- Never freeze again any thawed or partially thawed products. Such products should be processed and consumed within maximum of 24 hours.
- Observe proper indications of the manufacturers as to the freezing of given food products.
- It is best to freeze products in small portions and thaw them one by one. This caters for fast and uniform freezing and thawing.
- When freezing larger amounts of fresh food products, the temperature in the appliance may rise temporarily. This does not affect the already stored food products.
- Do not place bottles filled with liquids in the appliance. Freezing liquids increase their volumes and may cause bottles to crack.
- Avoid opening of doors during the freezing process.

- The items for freezing should be described as follows:
 - name of the product (eg. beef steak)
 - weight of the portion
 - quantity (number of pieces)
 - freezing date
 - use by date.
- Use popular labels to describe the frozen food items.

How to proceed:

1. It is recommended to place fresh food items on the bottom of the freezer where there is the lowest temperature.
2. Avoid contact of fresh food items with those already frozen. Frozen food may start thawing and the use by date may not be met.
3. Within 24 hours, place only the amount of fresh food that is recommended for the device.
4. After 24 hours, move the frozen food items from the bottom of the freezer to the baskets, and place new items for freezing on the bottom of the freezer if needed.
5. Set the relevant temperature to avoid unnecessary energy consumption.
6. In the case of no power supply or technical failure, avoid opening of the lid. It will delay the temperature increase inside the device.

Preparation, freezing and storage of different food products

MEAT

Sausages and other meat products to be frozen should be skimmed and rested beforehand.

Preparation: Packages less than 10-11 cm thick are easier to arrange and store. Please be careful not to punch the freezing bags with meat bones. Otherwise the meat will dry out and lose its flavour.

Packaging: Pack carefully in food foil or a foil bag.

Storage time: Lamb: 8 months; pork: 6–10 months.

CAUTION!

Meat must not be frozen again after defrosting!

Preparation: Prepare just like fresh meat.

To prepare tender meat, the meat from freshly slaughtered animals needs to rest for some time. Ask your butcher, for how long has the meat been resting beforehand.

POULTRY AND GAME MEAT

Poultry (chicken, goose, duck etc.) and game meat (hare, deer, roe deer, wild boar etc.) can be frozen.

Preparation: Poultry must first be thoroughly washed, and then stored for one day in a fridge, before it is frozen. Pack small pieces as a whole, portion larger pieces and pack.

Game meat should be portioned as required 24 hours after the slaughter. Fat containing meat can be stored for 3 months, while skimmed meat can be stored for 12 months.

Packaging: Use food or aluminium foil

Storage time: Duck: 2–4 months; hen, chicken: 7–9 months; goose, hare: 9–12 months.

FISH

Purchased fish may not be too fresh. It is assumed that only freshly caught fish is fresh.

Preparation: Fish intended for stewing or frying must be thoroughly washed after cleaning. Fish weighing over 1 kg must be cut into smaller pieces. Prepared fish is frozen on foil for 1 to 2 hours, and then the frozen fish should be immersed in salty water. In case of fatty fish, add approximately 5 g of citric acid to the water.

Packaging: Tightly wrap the fish in food foil or preferably in aluminium foil.

Installation and operation

Storage time: It is shorter for fatty fish than for lean fish. Lean fish: 4–8 months, fatty fish: 2 months; shellfish: 2–6 months.

VEGETABLES

All cooked and blanched (steamed) vegetables can be frozen.

Inappropriate vegetables: Endive, watercress, radish, onion.

Preparation: Thoroughly wash the vegetables, cut into small pieces and blanch (steam).

Shock cooling:

To keep the colour, taste, aroma and vitamins in vegetables, they should be blanched and shock cooled. To do this you will need a pot with approximately 7–8 litres of boiling water and a sieve.

Place the prepared vegetables in a sieve (max. 0.5 kg), and immerse in boiling water (while immersing the sieve, the water must be boiling). Place the lid on the pot. Leave the vegetables in the water for 2–3 minutes, and bring the water to a boil again. Take the sieve out, and place the sieve with the vegetables under the stream of cold water. Drain the water and freeze the vegetables.

Hint: You can reuse the boiling water.

Packaging: Vegetables can be packed in foil bags. The packagings should be small to save space. Spinach and similar vegetables can be frozen and kept in plastic containers. Single portion should not exceed 1 kg.

Preparation of frozen and defrosted vegetables: frozen vegetables should be cooked in water or fried in fat (oil). Defrosted vegetables must be used (processed) at once. Thermal processing time of frozen vegetables is by 1/3 shorter than of fresh vegetables.

FRUIT

Freeze only ripe (not too ripe) fruit. Fruit like apples and pears must be first prepared or sterilized with the use of shock method. Frozen fruit can be used for preparation of compotes, jellies, jams or as an additive to pastries. Fruit can be frozen with or without added sugar. Fruit in syrup keep their flavour and aroma also after freezing.

Preparation depending on the intended use:

Compote, jelly, jam: frozen fruit can be used as usually after defrosting.

Layer cakes: Before use, the fruit must be completely defrosted.

Bundt cake, pastry: Fruit can be frozen without sugar. Fruit must be completely defrosted at room temperature. Then add the defrosted fruit to the cake, following the recipe, sprinkle with sugar and bake.

Packaging: Fruit without syrup should be stored in foil bags, and fruit with syrup should be stored in plastic containers.

Storage time: Apricot, fruit jelly: 4–6 months, all other kinds of fruit: 8–12 months.

DAIRY PRODUCTS, EGGS

Dairy and fatty products (sour cream, cream and mayonnaise) are not suitable for freezing.

Eggs should not be frozen in eggshells (they will break). Separate yolk and white, mix well and freeze. To prevent the yolk or the mixture from thickening, add a pinch of salt or sugar.

Packaging: Keep eggs (without eggshells) in plastic containers.

BAKERY PRODUCTS (bread, bundt cake, pastry)

Baked layer cakes, cakes, bundt cakes, and raw batter/dough can be frozen.

Cakes can be frozen to keep them fresh. Other (defrosted) cakes can be frozen again. Cake must be carefully packed after freezing.

Packaging: Baked cakes should be packed in aluminium foil. It is best to keep bundt cakes in plastic containers. Food foil is suitable for raw batter/dough; if packed in aluminium foil, it may be difficult to take out.

Storage time: bread, cookies: 3–6 months, other cakes: 1–3 months.

Defrosting: If defrosted cakes (eg. bundt cake) are baked in aluminium foil for 5-10 minutes at temperature 150°C–200°C, they are even fresher and keep their aroma.

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MEALS

The taste of some spices (anise, basil, fennel, vinegar, spice mixture, ginger, garlic, pepper, marjoram, black pepper, bell pepper (red), mustard, thyme, vanilla, onion) changes after freezing. Therefore, when cooking meals intended for freezing you should not add too much spices. You can add spices to the meal after defrosting.

Packaging: Liquid meals can be put in plastic containers, and other meals can be packed in food foil or foil bags.

Storage time: Storage time depends on the contents of fat or oil used during food preparation. Margarine, olive oil and butter are suitable for freezing; groundnut oil and pork fat are not suitable for freezing.

Confectionery made of milk and cakes: 1–3 months; meals made of potatoes and stewed: 2–3 months.

Storage of deep-frozen food products in the chest freezer

- Observe instructions for storage of food products indicated on their packages. If there are no indications, a food product should not remain in a frozen state for more than 3 months from the purchase date.
- The packages of food products frozen in the process of their manufacturing feature storage deadlines and temperatures. It is recommended to follow manufacturer's indications for storage and usage.

Installation and operation

- Select only properly packed food products, provided with full data and store them in deep freezers in the temperature of -18°C or below.
- When buying deep-frozen food products, transport them in suitable containers to avoid thawing and refreezing. As soon as possible, place such products in a deep freezer.
- Do not buy icy products, as icing denotes that they have already been partially thawed a couple of times.
- Protect food products against thawing and refreezing, as temperature rise shortens their storage period and deteriorates their quality.
- Partially or fully thawed food products should be immediately used. Low temperature preserves food products, but it does not eradicate micro-organisms. They reactivate at an accelerated pace and food products turn rapidly. Partial thawing reduces the nutritional value of food products, especially the nutritional value of fruits and vegetables, as well as ready-made meals.
- If the package is damaged or unnaturally bulged, it is likely that the food product has been stored improperly and that it is spoiled.

Switching the appliance off

1. After use, disconnect the appliance from the socket (pull the plug out).

6 Cleaning and Maintenance

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

6.2 Cleaning

ATTENTION!

Never use hot water to clean the appliance.

Never use aggressive cleaning agents, e.g. scouring powder, alcohol containing cleaning agents or alkaline cleaning agents, solvents, benzine, that might damage the surface of the device.

1. Clean the appliance regularly.
2. Clean the external surfaces of the appliance with a soft, damp cloth and mild cleaning agent.
3. Regularly remove dust and fibres from the rear wall of the appliance with a soft brush or dust brush.
4. Clean the door seal with a soft cloth soaked in warm water, without using detergent. After cleaning dry it well.
5. The layers of ice and frost that form on the inner walls of the freezer, when they reach a certain level, act as insulation and impair the ability of the inner walls to pass off cold. The layers of ice and frost need to be removed from time to time. To remove ice and frost, use a scraper without sharp edges, preferably made of plastic or wood. Put a cloth on frozen foods to catch the scraped ice, then it is easy to remove.
6. If the appliance will not be used for an extended period of time, leave it open to avoid formation of smells inside.

Defrosting

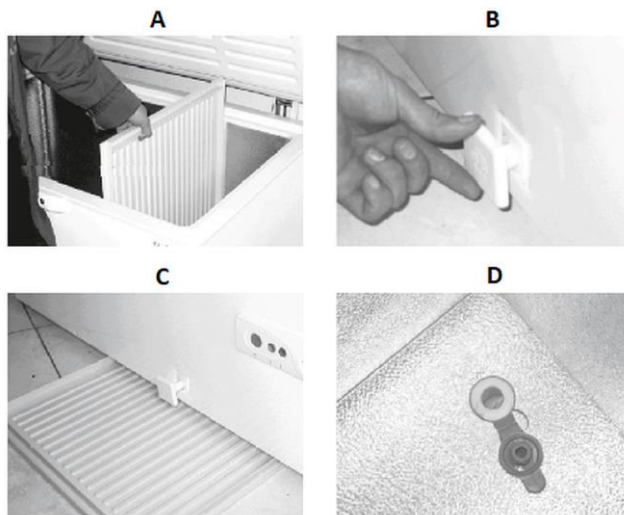
With normal use (3-4 lid openings per day), the freezer needs to be defrosted one to two times a year (more often in other cases).

We recommend defrosting the appliance when the ice layer is 5–6 cm thick.

NOTE!

Never use electrical appliances such as a hair dryer, heat blower, etc., or an open flame to defrost the appliance. The inner plastic chamber could melt and the escaping gas of the foaming agent could ignite from sparks or open flames.

1. Before defrosting disconnect the device from the power supply (pull the plug out!).
2. Prepare a suitable container (carrying container or laundry basket).
3. Dry hands thoroughly to avoid skin damage when handling frozen products. It is best to use gloves to remove frozen products.
4. Remove all frozen products from the freezer, wrap well in newspaper paper and put in the container. Leave the container in a cool, dry room. Wrap the container with a thick, woollen blanket.
5. Carefully scrap the thickest layer of ice from the inner walls of the freezer, as described above.
6. To remove water from the defrosting process from the internal compartment, perform the following steps:
 - take out the partition, by pulling it upwards (Fig. A);
 - place the partition under the drain plug (Fig. C), to collect water produced during defrosting;
 - turn the drain plug 90° counter-clockwise and pull it out 2–3 cm (Fig. B). Leave the drain plug in this position for the entire defrosting process;
 - open the plug inside the chest freezer (Fig. D).



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7. Once the defrosting water has drained into the collection tray, the inner compartment of the freezer should be thoroughly cleaned using warm water and a little vinegar.
 8. Wipe with a cloth and clean water.
 9. Finally, dry the inner chamber thoroughly with a lint-free cloth and let it air out for 3-4 minutes.

HINT!

To prevent the frozen products taken out of the freezer from defrosting, the defrosting process should be carried out as efficiently as possible.

10. Remove the water from defrosting.
11. Rinse the partition with warm water, using gentle washing agent and a soft cloth. Rinse the partition with fresh water. Then dry it thoroughly.
12. Put the plug back inside the chest freezer.
13. Push back the drain plug at the front of the appliance.
14. Insert the partition into the appliance.
15. If needed, hang the baskets at the required position inside the internal chamber of the appliance.
16. Close the device lid.
17. Plug the appliance into an appropriate socket.
18. Set the temperature control knob to the highest setting (level 7).

Cleaning and Maintenance

19. As soon as the set temperature inside the chest freezer or the baskets is reached, put the frozen products back in.
20. Arrange the frozen products with the shortest storage period on top.
21. Once the red indicator light goes off, set the temperature as appropriate considering the amount of stored products.

6.3 Maintenance

The following operations should be regularly performed by a qualified specialist:

- cleaning the condenser with suitable tools (vacuum cleaner or soft brush);
- checking of electrical connections;
- checking of the thermostat and the sensor;
- checking of door and door seal.

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

Error	Possible cause	Solution
No functions available The green operational control light is not working	Plug not connected properly	Remove the plug and insert it properly into a socket
	Electric power supply safety fuse damaged	Check the fuse, connect the appliance to another socket and check it
	No power supply	Check the electric power supply
	Damaged socket	Connect the appliance to another socket and check it
The appliance is not operating continuously	Ambient temperature too high	Place the appliance in the right place
	Poor air circulation in the compressor compartment	Clean the technical partition mesh cover
	The lid is not closed The lid is opened too often or for too long	Close the lid properly, reduce the lid opening time

Possible Malfunctions

Error	Possible cause	Solution
Appliance does not cool sufficiently Freezing process takes too long Compressor is operating too often	The lid is not tight when closed	To check the tightness, put a sheet of paper between the seal and the lid and close the lid. If at one or several spots the paper can be easily removed, contact the service company.
	The seal is not properly pressed	
	Excessive formation of ice on the internal walls of the appliance	Observe the hints in section 6 'Cleaning and maintenance'
	The device is placed in direct sunlight or too close to a heat source (stove, heater)	Protect the device from direct sunlight, check the distance to heat sources, insert an insulating plate between the device and the heat source, if necessary.
	The amount of freshly placed food products is not adapted to the freezing capacity of the device, or too warm food has been inserted	Always put only the amount of frozen food specified for the appliance into the appliance, cool warm food to room temperature
The outer surface of the appliance is covered with steam	Air humidity in the surrounding area exceeds 55%.	Ventilate the room and, if possible, eliminate the cause of high humidity

The following phenomena are not malfunctions:


- short, louder whirring/hooting or clicking sounds may be heard when the compressor of the appliance starts.
- the sound of water flowing. This sound is audible in normal use. This is a sound of coolant flowing through the installation.

Spare Parts

Spare parts for the purpose of repairing this appliance, as stipulated in Annex II to the REGULATION (EU) 2019/2018, are available for at least eight years, counted from the date of introduction of the last appliance of this model to market.

8 Disposal

Electrical Appliance

	<p>Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.</p>
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Electrical appliances should be returned to designated collection points.

Coolant

The propellant used in the appliance is flammable. It should be utilised pursuant to national regulations in force.