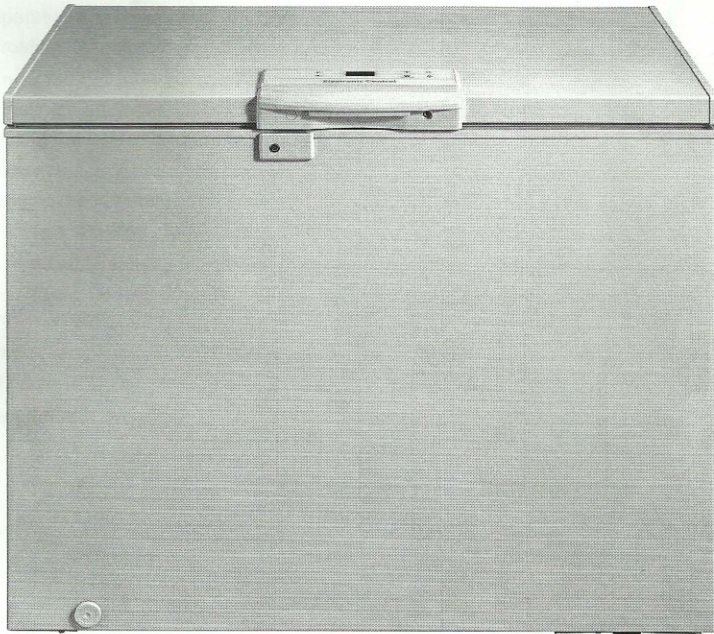


KENWOOD

Chest Freezer K250CFW17

installation / instructions manual



Contents

safety warnings	4
unpacking.....	8
installation.....	9
location	9
free space requirements.....	9
installing the door handle	9
cleaning before use	10
before using your unit.....	10
product overview.....	11
main unit.....	11
control panel.....	12
operation	12
temperature setting	12
fast freeze mode.....	12
temperature alarm.....	12
noises inside the unit!.....	13
tips for keeping food in the unit	13
preparations for freezing	13
defrosting frozen food.....	14
cleaning	15
defrosting.....	15
cleaning the interior and the exterior of the unit	15
maintenance.....	16
changing the internal LED light	16
care when handling / moving your unit.....	16
servicing	16
switching off for long periods of time	16
condensation	16
disposal	16
specifications.....	17
product fiche.....	17

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.
- This appliance is intended for indoor household use and similar applications such as:
 - farm houses and by clients in hotels, motels and other residential type environment;
 - bed and breakfast type environment;
 - staff kitchen areas in shops, offices and other working environment;
 - catering and similar non-retail applications.
- Ensure that the plug is easily accessible to enable disconnection from the mains supply.
- 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.
- The unit must be manoeuvred by a minimum of 2 persons.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Children aged from 3 to 8 years are allowed to load and unload refrigerating appliances.
- Children should be supervised to ensure that they do not play with the unit.
- 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 explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Do not store bottles or glass containers in the freezer compartment. Contents can expand when frozen (fizzy drinks) which may break the bottle and damage your freezer compartment. (If applicable)
- To avoid contamination of food, pay attention to the following:
 - opening the door for long periods can cause a significant increase of the temperature in the compartments of the appliance;
 - clean regularly surfaces that can come in contact with food and accessible drainage systems;
 - clean water tanks if they have not been used for 48 hours; flush the water system connected to a water supply if water has not been drawn for 5 days;
 - store raw meat and fish in suitable containers in the refrigerator so that it is not in contact with or drip onto other food;
 - two-star frozen-food compartments are suitable for storing pre-frozen food, storing or making ice-cream and making ice cubes;
 - one-, two- and three-star compartments are not suitable for the freezing of fresh food;
 - if the refrigerating appliance is left empty for long periods, switch off, defrost, clean, dry and leave the door open to prevent mould developing within the appliance.

WARNING



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



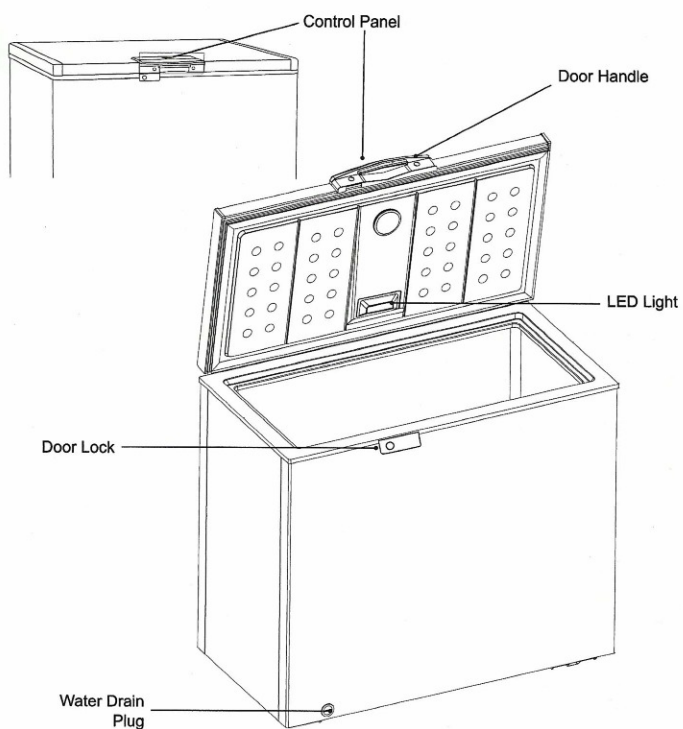
TO AVOID THE RISK OF AN ELECTRICAL SHOCK DO NOT ATTEMPT REPAIRS YOURSELF.

The table below contains general guidelines on the storage of food in the refrigerator.

Refrigerator location	Type of food
Fridge door	<ul style="list-style-type: none"> Foods with natural preservatives, such as jams, juices, drinks, condiments. Do not store perishable foods.
Crisper bin (salad bin)	<ul style="list-style-type: none"> Fruits, herbs and vegetables should be placed separately in the crisper bin. Do not store bananas, onions, potatoes, garlic in the refrigerator.
<ul style="list-style-type: none"> Fridge shelf – bottom Chiller bin 	Raw meat, poultry, fish (for short-term storage)
Fridge shelf – middle	Dairy products, eggs
Fridge shelf – top	Foods that do not need cooking, such as ready-to-eat foods, deli meats, leftovers.
Freezer drawer/shelf	<ul style="list-style-type: none"> Foods for long-term storage. Bottom drawer/shelf for raw meat, poultry, fish. Middle drawer/shelf for frozen vegetables, chips. Top drawer/shelf for ice cream, frozen fruit, frozen baked goods.

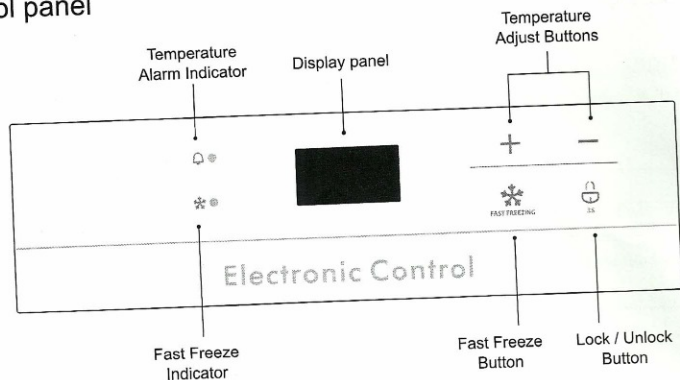
product overview

main unit



- Make sure the door is always kept locked when not in use to prevent children from playing with the unit.
- The door keys should be kept out of reach of children.

control panel



operation

Connect the mains cable to the mains socket. The internal temperature of your unit is controlled by an electronic control panel on the door. Before changing any setting, ensure the lock is disabled. Press and hold the button for 3 seconds to lock/unlock.

- ★ The display panel will turn off automatically after a period of time for energy saving.

temperature setting

- Freezer temperature setting
 1. Temperature range: -12°C to -24°C .
 2. Press the + and - buttons to adjust to desired temperature.
 3. Press and hold the button to lock the control panel.

- ★ If the temperature is displayed in Centigrade, you can press and + buttons simultaneously to switch to Fahrenheit, and vice versa.

fast freeze mode

- Press the button. The Fast Freeze indicator will illuminate. Press and hold the button to lock the control panel. Temperature in the freezer will be quickly lowered to -24°C .
- To cancel fast freezing, unlock the control panel and press +, - or the button, the Fast Freeze indicator will turn off and the freezer temperature will resume to the previous setting.

temperature alarm

If the internal freezer temperature rises above -8°C (17.6°F) for more than 36 hours, the temperature alarm will sound and the indicator will light up red. Press any button to turn alarm off. The indicator will remain red until temperature drops below -8°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!

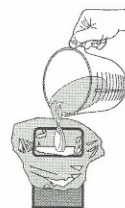
These noises are caused by the circulation of the refrigerant liquid in the cooling system. It has become more pronounced since the introduction of CFC free gases. This is not a fault and will not affect the performance of your unit. This is the compressor motor working, as it pumps the refrigerant around 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 compartment.
- Leave space around your food, to allow air to circulate inside the compartment. 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 it 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 door. We recommend that you only open the door 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 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 unit 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.



Never re-freeze anything that has been defrosted unless you cook it again, to kill off harmful bacteria. Never re-freeze defrosted shellfish. Re-seal packs properly after removing items. This prevents drying or freezer-burn and a build up of frost on any remaining food.

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 the plastic scraper.



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. 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 suitable container under it. Remove the drain cap on the front of the unit. Reach down into the freezer 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 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 compartment is completely clean and dry, close the door, switch on the freezer again and switch on the **Fast Freeze** function.
7. Leave the unit to cool down for an hour, and then you can start placing frozen food inside the unit. Remember to set the thermostat to a **regular** temperature 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 sponge or cloth. Wipe completely dry.
- Use a damp cloth to clean the exterior, and then wipe with a standard furniture polish. Make sure that the door is closed to avoid the polish getting on the magnetic door seal or inside the unit.