

KitchenAidTM

**NO-FROST
ALL-FREEZER**

**MODELS: KRFF15MT
KLFF15MT**

USE & CARE GUIDE

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BEFORE USING YOUR FREEZER

Read this "USE & CARE GUIDE" carefully for important use and safety information.

You are personally responsible for:

- Reading and following all safety precautions in this Use & Care Guide.
- Installing and leveling the freezer where it is protected from the elements, in an area where the room temperature will not exceed 110°F (43.3°C), and on a floor strong enough to support its weight.
- Properly connecting the freezer to the right kind of outlet, with the right electrical supply and grounding. (See "Electrical Requirements and Grounding Instructions" provided in your literature package.)
- Use the freezer only for jobs expected of a home freezer.
- Installing the freezer away from an oven, radiator or other heat source.
- Properly maintaining the freezer.
- Making sure the freezer is not used by anyone unable to operate it properly.
- Making sure the surrounding area is clear of explosive fumes before operating.
- Making sure the freezer has had time to get properly cold before loading with food.

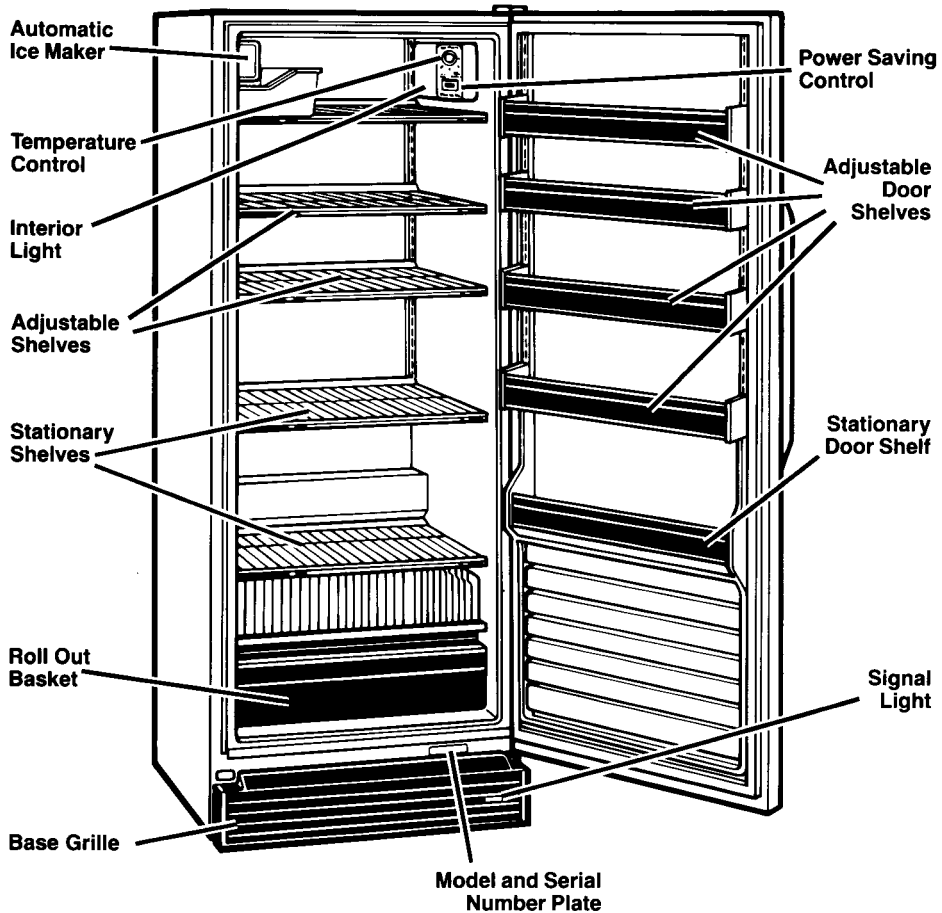
SAFETY FIRST



Child entrapment and suffocation are not problems of the past. Junked or abandoned freezers are still dangerous...even if they will "just sit in the garage for a few days."

If you are getting rid of your old freezer, do it safely. Please read the enclosed safety pamphlet from the Association of Home Appliance Manufacturers. Help prevent accidents.

PARTS AND FEATURES



Copy Your Model and Serial Number Here

When you need service, or call with a question, have this information ready:

1. **Complete** Model and Serial Numbers (from plate located as shown on page 3).
2. Purchase date from sales slip.

Copy this information in these spaces. Keep this book and the sales slip together in a handy place.

Please complete and mail the Owners Registration Card furnished with this product.

Model Number

Serial Number

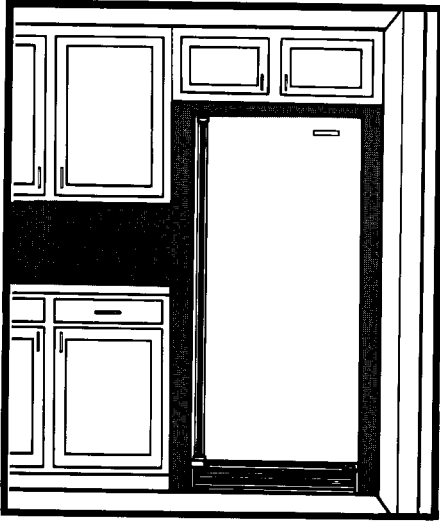
Purchase Date

Service Company Phone Number

IMPORTANT SAFEGUARDS

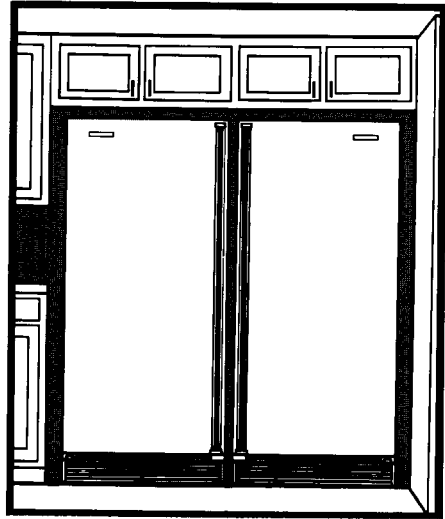
- Prevent accidental suffocation, do not let children near a junked or abandoned freezer. Children can be hurt or trapped in old freezers. The door on discarded freezers should be locked shut with a lock and chain, securely tied with a heavy rope, or removed.
- Prevent injury or entrapment, do not let children near the freezer when the door is blocked open. The door can close accidentally.
- Install your freezer away from flammable materials such as gasoline. The heat released from the condenser can ignite a flammable substance.
- Prevent shock by always disconnecting the freezer from its electrical source before changing the light bulb. Either unplug the freezer from the outlet or turn off the electricity at the circuit breaker or fuse leading to the freezer's outlet.

INSTALLING YOUR FREEZER



Locate Properly (Alone)

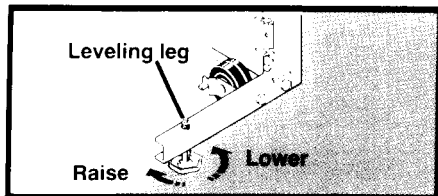
1. Allow $\frac{1}{2}$ in (1.25 cm) on each side of the freezer for ease of installation.
2. If the freezer is to be against a wall, you might want to leave extra space on the hinge side so the door can be opened wider.
3. The freezer back can be flush against the wall.



Locate Properly (with Refrigerator)

1. Allow 2 inches (5.08 cm) between freezer and refrigerator for proper ventilation. Allow $\frac{1}{2}$ inch (1.25 cm) on the remaining sides for ease of installation.
2. If the freezer or refrigerator is to be against a wall, you might want to leave extra space on the hinge side so the door can be opened wider.
3. The freezer and refrigerator backs can be flush against the wall.

Level Freezer



1. Remove base grille, (see page 9).
2. This freezer has 2 threaded leveling legs.
3. Roll freezer into place.
4. Lower legs just enough to lift rollers off floor.
5. Adjust each leg until the freezer won't rock, then level.
 - To raise corners, turn legs in direction shown.
 - To lower corners, turn legs in direction shown.
6. Check with level.

Remove Sales Labels

Remove the Consumer Buy Guide label, tape and any **inside** labels before using the freezer.

To remove any remaining glue:

1. Rub briskly with thumb to make a ball, then remove.

OR

2. Soak area with liquid hand dish-washing detergent solution before removing glue as described in step 1.

DO NOT USE rubbing alcohol or flammable or toxic solvents, such as acetone, gasoline, carbon tetrachloride, etc. These can damage the finish.

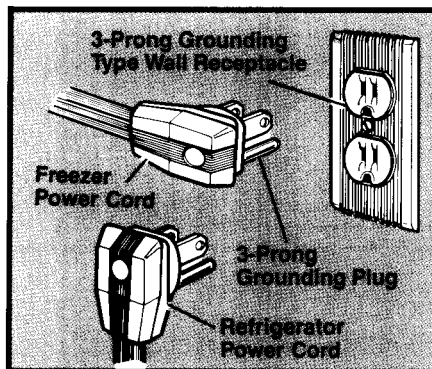
DO NOT REMOVE the Tech Sheet fastened under the freezer at the front.

Clean It



Clean your freezer before using it. See cleaning instructions on pages 11 and 12.

Plug It In



RECOMMENDED GROUNDING METHOD

Freezer Only

A 115 Volt, 60 Hz., AC only, 15 or 20 Amp fused and properly grounded electrical supply is required. It is recommended that a separate circuit serving only this appliance be provided.

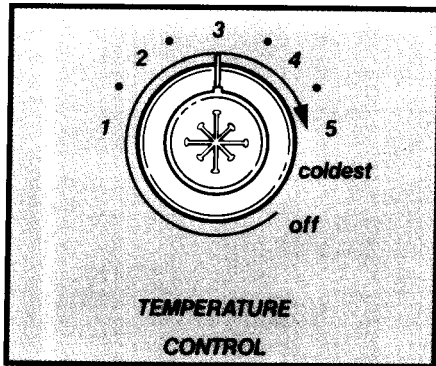
Freezer and Refrigerator

A 115 Volt, 60 Hz., AC only properly grounded electrical supply with a 15 or 20 Amp **slow blow fuse** or **circuit breaker** is required. It is recommended that a separate circuit serving only these two appliances be provided.

Do not use an extension cord. Use a receptacle which cannot be turned off with a switch or pull chain. See individual electrical requirements and grounding instruction sheet in your literature package.

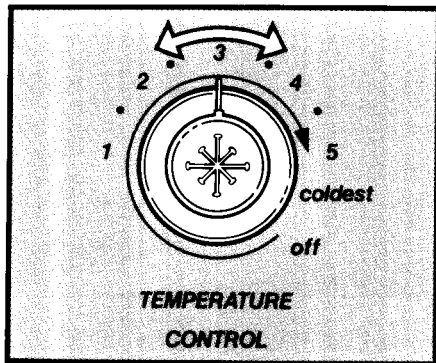
USING YOUR FREEZER

Setting the Temperature Control



To start the freezer, turn the control to the middle of the dial. This setting is designed to maintain the temperature at near 0°F (–17.8°C) under normal operating conditions.

Adjusting the Temperature Control



1. Turn control to a higher number for colder temperatures.
2. Turn the control to a lower number for less cold temperatures.

Cooling Freezer First

1. Cool freezer 6 to 8 hours before filling with **frozen food**.

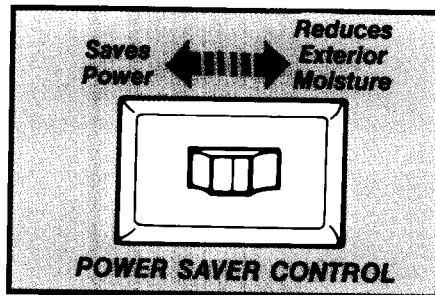
2. Cool freezer overnight before adding large amounts of **unfrozen food**.

Note: When the freezer is first started, the compressor will run constantly until the cabinet is cooled. This usually takes 6 to 8 hours, but may take longer depending on the room temperature and the number of times the freezer door is opened.

After the cabinet is cooled, the compressor will turn ON and OFF as needed to keep the freezer at the proper temperature.

Power Saving Control

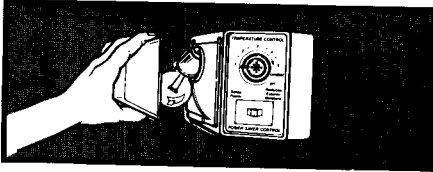
The **Power Saving Control** on the Control Console operates electric heaters around the door opening and the cabinet side. These heaters help keep moisture from forming on the outside of the freezer.



1. Use the “SAVES POWER” setting when humidity is low.
2. Use the “REDUCES EXTERIOR MOISTURE” setting if moisture forms on the outside of the freezer. Be sure to check for moisture between the freezer and refrigerator if they are sitting next to each other.

Changing the Light Bulb

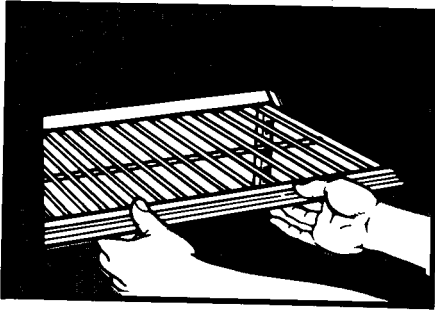
WARNING: Before removing the light bulb, either unplug the freezer or disconnect the electricity leading to the freezer at the main power supply. Shock and injury can occur if electricity remains connected.



1. Remove the light shield from the side of the control panel. Depress the back of the shield to release the tabs, then pull away.
2. Remove and replace bulb with a 40-watt appliance bulb.
3. Replace the light shield. Insert the shield tabs in the slots, then press shield to snap into place.
4. Plug in power cord or switch on the electricity.

Adjusting the Freezer Shelves

The top interior shelves and door shelves can be adjusted to match the way you use your freezer. **Note:** The lower interior shelves and door shelf are fixed, they can not be adjusted.



To remove the top shelves:

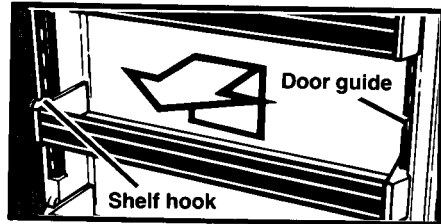
1. Tilt up at front.
2. Lift up at back.
3. Pull shelf straight out.

To replace:

1. Guide the rear hooks into the slots in the shelf supports.
2. Tilt up front of shelf until hooks drop into slot. Lower front of shelf to level position.

To remove door shelves:

- Lift up and pull out.



To replace:

1. Insert shelf hooks into guides on both sides.
2. Push down to lock in place.

Removing the Bottom Basket



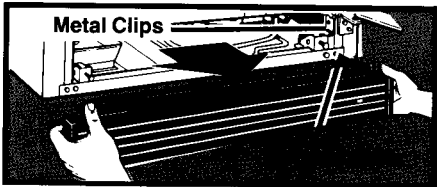
1. Roll out basket to stops.
2. Lift front, then roll out the rest of the way.



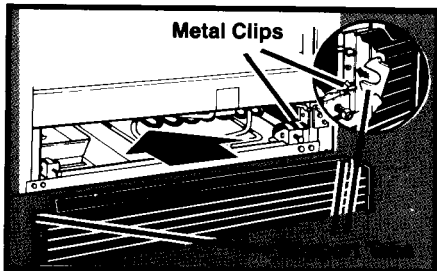
To replace the basket:

1. Place basket on glide.
2. Lift front to clear stops.

Removing the Base Grille



1. Open the freezer door.
2. Grasp both ends of grille and pull outwards.
3. **Do not remove Tech Sheet** fastened behind the grille.

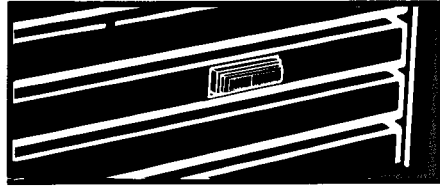


To replace:

1. Line up grille support tabs with metal clips.
2. Push firmly to snap into place.
3. Close the freezer door.

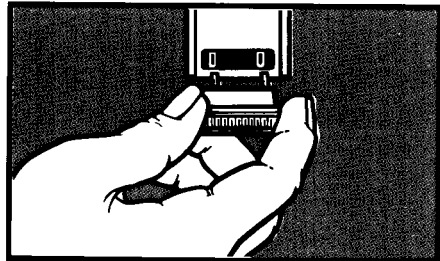
The Signal Light

The signal light is located in the base grille. It automatically warns you of unexpected power failures.



If the signal light is not glowing, immediately check for one of the following:

- A power interruption.
- An unplugged power cord.
- A burned out signal light.

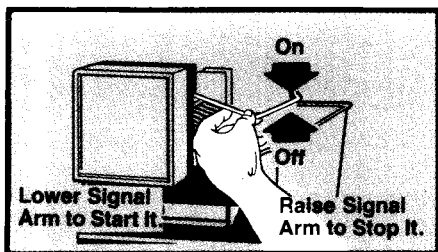


To replace a burned out signal light:

1. Unplug power cord.
2. Open the freezer door.
3. Remove the base grille.
4. Unplug the burned out light and replace with one of the same wattage and size. A signal light can be ordered from your KitchenAid dealer.
5. Replace the base grille, close the freezer door and plug in the power cord.

Automatic Ice Maker

Remember these important automatic ice maker operating hints:



- The ON/OFF lever is a wire signal arm. When the lever is down the ice maker automatically makes ice. When the lever is up, the ice maker is off.
- Because of new plumbing connections, the first ice may be discolored or off-flavored. Discard the first few batches of ice.
- The ice maker will not operate until the freezer is cold enough to make ice. This can take overnight.
- You will hear water running when ice maker is filling. You'll hear ice fall into the bin. Don't let these sounds bother you.
- Shake the bin occasionally to keep cubes separated, and to obtain increased storage capacity.
- It is normal for ice crescents to be attached by a corner. They will break apart easily.

- If you remove the ice bin, raise the signal arm to shut off the ice maker. When you return the ice bin, push it all the way in and lower the arm to the ON position.
- If cubes are stored too long, they may develop an off-flavor (like stale water). Throw them away. They will be quickly replaced. Cubes in the ice bin can also become smaller by evaporation.
- Good water quality is important for good ice quality. It is not recommended that the ice maker be connected to a softened water supply. Water softener chemicals such as salt from a malfunctioning softener can damage the ice maker mold and lead to poor quality ice. If a softened water supply cannot be avoided, then it is important that the water softener be well maintained and operating properly.

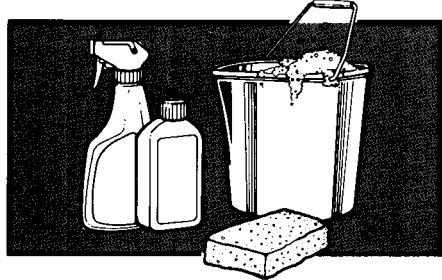
Energy Saving Tips

You can help your freezer use less electricity.

- Check door gasket for tight seal. Level the cabinet to be sure of a good seal.
- Clean the condenser coil regularly.
- Open the door as few times as possible. Think about what you need before you open the door. Get everything out at one time. Keep foods organized so you won't have to search for what you want. Close door as soon as food is removed.
- Fill freezer to capacity. Follow the recommended procedures for freezing foods on pages 13 and 14.
- Set the Temperature Control to provide temperatures around 0°F (−17.8°C). There is no need to store foods below 0°F.
- Make sure your freezer is not next to a heat source such as a range, water heater, furnace, radiator, or in direct sunlight.

CLEANING YOUR FREEZER

This freezer is a No-Frost model and defrosts automatically. Complete cleaning, however, should be done at least once a year.



To clean:

1. Turn the Temperature Control to OFF.
2. Unplug the power cord.
3. Take out all the food. **Note:** Wrap frozen foods and packages in several layers of newspaper and cover with a blanket. Food will stay frozen for several hours.
4. Remove shelves and basket.
5. Clean freezer according to the chart on page 12.

After cleaning:

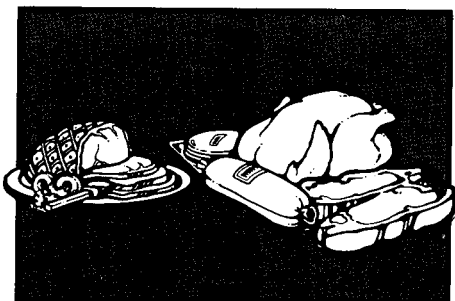
1. Replace the shelves and basket.
2. Plug in the power cord.
3. See directions for "Setting the Temperature Control," on page 7.

Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
Removable parts (shelves, baskets, etc.)	Sponge or cloth; mild detergent and warm water.	<ul style="list-style-type: none"> • Wash removable parts with warm water and a mild detergent. • Rinse and dry well.
Exterior surfaces	Sponge, soft cloth or paper towel; mild detergent; appliance wax (or good auto paste wax).	<ul style="list-style-type: none"> • Wash with warm water and a mild detergent. • Do not use abrasive or harsh cleansers. • Rinse and dry well. • Wax painted metal surfaces at least twice a year with appliance wax or a good auto paste wax. Apply wax with a clean, soft cloth. • Do not use wax on plastic parts.
Waxing painted metal surfaces provides rust protection.		
Interior walls (Freezer should be allowed to warm up so cloth won't stick.)	Sponge, soft cloth or paper towel; baking soda or mild detergent; warm water.	<ul style="list-style-type: none"> • Wash with warm water and <ul style="list-style-type: none"> – mild detergent or – baking soda (2 tbsps (26 g) to 1 qt (.95 L) warm water. • Rinse and dry well. • Do not use cleaning waxes, concentrated detergents, bleaches or cleansers containing petroleum on plastic parts.
Door liner and gaskets	Sponge, soft cloth or paper towel; mild detergent; warm water.	<ul style="list-style-type: none"> • Wash with mild detergent and warm water. • Rinse and dry well. • Do not use cleaning waxes, concentrated detergents, bleaches or cleansers containing petroleum on plastic parts.
Base grille	Use vacuum cleaner with brush attachment. Sponge or cloth; mild detergent and warm water.	<ul style="list-style-type: none"> • Vacuum grille with a brush attachment. • Remove base grille. (See page 9.) • Wash base grille with warm water and mild detergent. • Rinse and dry well. • Replace base grille.
Defrost pan	Sponge or cloth; mild detergent and warm water.	<ul style="list-style-type: none"> • Remove base grille. (See page 9.) • To remove defrost pan, lift pan over wire brace (remove tape, if any). • Wash defrost pan with warm water and mild detergent. • Rinse and dry well. • Replace with notched corner to the rear. • Push it all the way in. • Make sure defrost drain tube is pointing into pan. • Replace base grille.
Condenser coils	Use vacuum cleaner with extended narrow attachment.	<ul style="list-style-type: none"> • Remove base grille. • Clean dust and lint from condenser at least every other month. • Replace base grille.

FREEZING FOOD IN YOUR FREEZER

When the freezer has cooled to a safe storage temperature, it may be loaded with **frozen food**.



When you plan to freeze **unfrozen food**, see the following chart for the amount to freeze at **one time**.

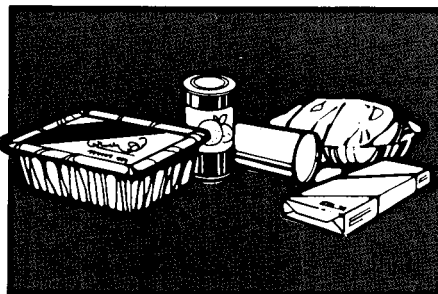
MAXIMUM POUNDS OF FOOD TO FREEZE AT ONE TIME*

Meat or Fish	Vegetables or Fruit
30 lbs (13.5 kg)	45 lbs (20.25 kg)

*These amounts are based on USDA recommendations for a 15 cu. ft. (433 L) freezer. If too many packages of unfrozen food are packed into the freezer at one time, the rate of freezing is too slow. Poor quality products result.

Packaging and Sealing Food

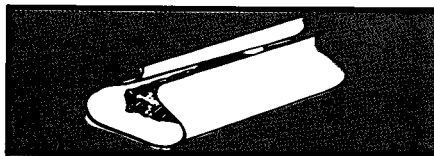
Use heavy-duty aluminum foil, kraft paper with cellophane bonded to it, special freezer bags, jars, cartons and freezer sealing tape for packaging your food items. You'll find them at the supermarket or freezer dealer.



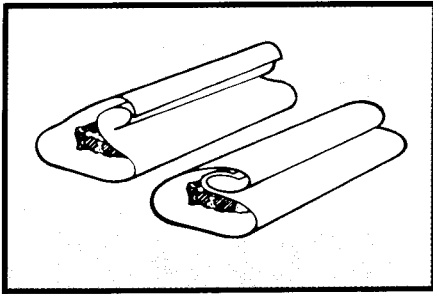
Airtight packaging is important in freezing foods. Containers and wrapping should be moisture and vapor-proof and packages should be sealed carefully to keep moisture in and air out.

Freezer burn can result if food is not properly wrapped. When this happens, food dries out and is of poor quality.

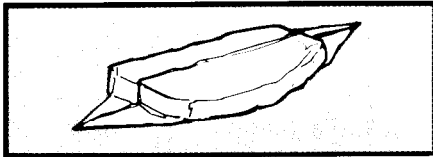
Wrapping Food



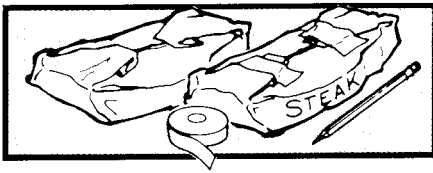
1. Cut sheet of wrapping material about $\frac{1}{3}$ longer than the distance around the food to be wrapped. Place wrapping sheet on flat surface with food in center of sheet.



2. Bring front and back of wrapping together and fold in toward food. Make at least two 1-inch (2.5 cm) folds until food fits tightly against the wrapping.



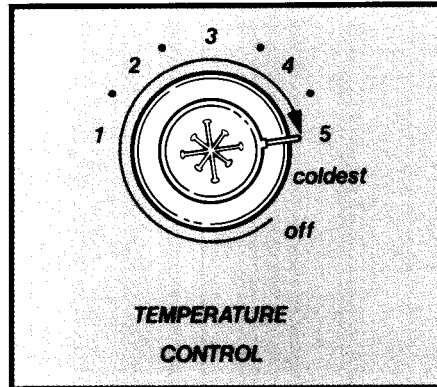
3. Crease ends of wrapping close to food to eliminate air pockets.



4. Press all air from package. Fold each end over twice. Make sure fold is tight and fastened against end of package with freezer tape.

Note: When wrapping meats that have not been boned, pad sharp edges with extra wrap or use stockinette to protect against tearing or puncturing.

Loading Food into Freezer



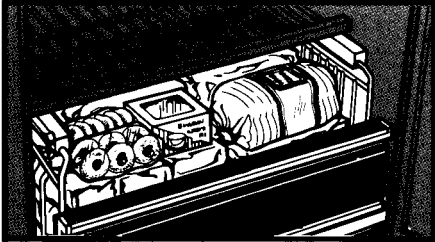
1. Before freezing large quantities of food, turn the Temperature Control to the highest setting. Let the freezer operate for several hours. **After loading all food items, return the Temperature Control to the usual setting.**



2. To speed freezing, lay packages in a single layer so each rests on the surface of a shelf. Leave space between the packages.
3. Add more unfrozen food after the first load is frozen (approximately 18 to 24 hours).

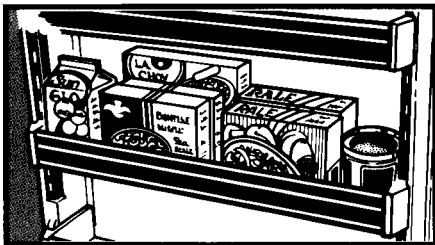
Storing Frozen Food

After food is frozen, stack packages anywhere in the freezer. Packages should not extend beyond the shelf edge or they may keep the door from closing and sealing properly.



Basket

Store heavy and bulky packages here. Basket should be in place at all times for proper air circulation.



Door storage

Store packages or juice cans on the door shelves behind the front of the shelf.

Freezing Tips

- Freeze foods when in season at peak freshness.
 - Freeze a maximum of 3 lbs. per cu. ft. (.05 kg per liter) of freezer capacity. **Do not place too many packages of unfrozen food in the freezer at one time. This slows down the rate of freezing and lowers food quality.** After placing items in the freezer, wait until they are frozen solid (about 24 hours)
- before placing more unfrozen food in the freezer.
 - Freeze food items in meal-size quantities whenever possible. Smaller portions both freeze and thaw faster.
 - Before putting hot foods into the freezer, allow them to cool enough to touch: set containers in ice water or plunge foods like vegetables into cold water just after blanching. When cool, package properly, seal and freeze. **Do not take a casserole from the oven and put it directly into the freezer. This slows the rate of freezing and lowers food quality.**
 - You can refreeze food that is not completely thawed (ice crystals present). Refrozen foods, however, have reduced quality. **Do not refreeze partially thawed fish or shellfish. Cook immediately.**
 - Cook completely thawed food as quickly as possible. It can then be refrozen. **Do not cook completely thawed fish or shellfish. Throw it away. Do not keep completely thawed foods at room temperature for long. They can spoil.**
 - In upright freezers, spread food packages out in a single layer for fastest freezing. In chest freezers, place items next to the coldest walls and spread in a single layer. After freezing, stack packages for best use of space. **Do not put unfrozen items directly on top of frozen ones.**
 - Rotate food items to use oldest food packages first. Move already-frozen packages forward, placing new ones to the rear or on the bottom. Date and label packages. Keep an inventory checklist of food items and place it near or on freezer.

Food Storage Chart

Storage times vary according to the quality of the food before it was frozen, the packaging or wrap used (moisture-proof, vapor-proof), and the storage temperature (around 0°F or below). For best results, use frozen foods within the recommended storage times.

Food	Storage time*
FRUITS	
berries, cherries, peaches, pineapple	12 months
citrus fruit and juices	4 to 6 months
fruit juice concentrate (commercially frozen)	12 months
VEGETABLES (blanched or cooked)	
home frozen	8 to 12 months
commercially frozen	8 months
Most raw vegetables do not freeze well (except as juice). They lose crispness.	
MEAT	
bacon	4 weeks or less
corned beef	2 weeks
cured ham, frankfurters	1 month
Cured, smoked meats do not freeze well. Salt speeds spoilage. If frozen, use within a month.	
ground beef, lamb, veal	2 to 3 months
roasts:	
beef	6 to 12 months
lamb, veal	6 to 9 months
pork	3 to 6 months
sausage, fresh	1 to 2 months
steaks and chops:	
beef	8 to 12 months
lamb, veal cutlets, pork	3 to 4 months
venison, game birds	8 to 12 months
FISH	
cod, flounder, haddock	
sole,	6 months
blue fish, salmon, mackerel, perch	2 to 3 months
breaded fish (purchased)	3 months
clams, oysters, cooked	
fish, crabs, scallops	3 to 4 months
Alaskan king crab	10 months
shrimp, uncooked	12 months

Food	Storage time*
POULTRY	
chicken or turkey, whole	12 months
duck	6 months
giblets	2 to 3 months
cooked poultry w/gravy	6 months
slices (no gravy)	1 month
MAIN DISHES (commercially frozen)	
stews: meat, poultry, fish casseroles	2 to 3 months
TV dinners, entrees	3 to 6 months
NUTS	
	8 to 12 months
DAIRY PRODUCTS	
salted sweet cream butter	6 to 9 months
unsalted butter, margarine	12 months
cheese:	
Camembert, cottage (dry curd only)	
farmer's, Roquefort, blue	3 months
creamed cottage	DO NOT FREEZE
Cheddar, Edam, Gouda, Swiss	
brick, etc.	6 to 8 weeks
Cheese texture changes during freezing.	
ice cream, ice milk, sherbet	4 weeks
EGGS	
whole yolk & white mixed together, whites only, or yolks only**	9 to 12 months
**Add ½ teaspoon salt or 1 teaspoon sugar to each 6 whole eggs or egg yolks to prevent coagulation of solids during freezing.	
BAKED GOODS	
yeast breads, rolls	2 to 3 months
brown & serve breads	3 months
unbaked breads	1 month
quick breads	2 to 3 months
cakes, unfrosted	2 to 4 months
cakes, frosted	8 to 12 months
fruit cakes	12 months
cookies:	
dough	3 months
baked	8 to 12 months
pies:	
baked	1 to 2 months
pastry dough only	4 to 6 months
unbaked; fruit pie	8 months

COMMON FREEZER PROBLEMS

Problem	Cause	Solution
<p>1. Freezer burn – dries out and toughens food; food becomes gray or white and may lose flavor.</p>	<ul style="list-style-type: none"> • Improper packaging method or material. • Punctures in wrap. 	<ul style="list-style-type: none"> • Use moisture-proof, vapor-proof, packaging material or containers, such as heavy-duty foil, non-permeable plastic wrap, polyethylene-coated freezer wrap, freezer bags. • Good packaging is airtight and non-porous, with no holes or openings.
<p>2. Frost/ice crystals in food packages</p>	<ul style="list-style-type: none"> • Too much air left in package. Air space in package lets moisture evaporate from food, then condense as ice crystal. 	<ul style="list-style-type: none"> • Remove as much air as possible from freezer bags, rigid plastic containers, and wrapped packages before sealing and putting into the freezer.
<p>3. No power</p>	<ul style="list-style-type: none"> • Freezer unplugged. • Overload circuit. • Power failure. 	<ul style="list-style-type: none"> • Reconnect plug to outlet. Install freezer so that plug cannot be accidentally pulled out. • Check house fuse or circuit breaker. Make sure freezer is on separate circuit. • Determine how long power will be off. Short period: fully-loaded freezer will keep food frozen for up to two days if door is not opened: half-full (or less) freezer may not stay frozen for more than one day. Long period: as soon after power goes off as possible, place 2 lbs. (0.9 kg) of dry ice in freezer for every cu. ft. of freezer space. This should keep temperature below freezing for 3-4 days in a fully-loaded 10 cu. ft. freezer, and 2-3 days in one that is half-full. Wear gloves when handling dry ice to protect hands from dry ice burns. • Keep freezer closed except to add more dry ice or remove it when power comes on.

Problem	Cause	Solution
4. Loss of quality	<ul style="list-style-type: none"> • Food not highest quality when frozen. • Food frozen too slowly. • Partial thawing and refreezing. • Storage temperature. • Food improperly wrapped or packaged. 	<ul style="list-style-type: none"> • Use only high quality foods for freezing. Freezing does not improve food quality. • Put food to be frozen in a single layer in coldest part of freezer. This provides good air circulation and helps speed freezing. • Add no more unfrozen food to the freezer than can be frozen in 24 hours – up to 2 to 3 pounds of food per cu. ft. of freezer space. • DO NOT add large amounts of warm food to the freezer at one time. • Keep warm, unfrozen food packages separate from frozen to prevent partial thawing. • Store frozen food at about 0°F (– 17.8°C). Adjust temperature control (if it has one) to a colder setting. • Use only moisture-proof, vapor-proof packaging specifically designed and recommended for freezer use. (See Problem #1 and page 13.)
5. Foods removed from freezer need to be refrozen	<ul style="list-style-type: none"> • Food taken out and not used. 	<ul style="list-style-type: none"> • DO NOT REFREEZE ANY PACKAGES THAT HAVE THAWED COMPLETELY. • Cook thawed food immediately, package properly and refreeze. DO NOT cook completely thawed fish and shellfish. Throw it out. • You can safely refreeze most food that has thawed if it still contains ice crystals. There may be some loss of food quality. (See Problem #4 and page 15.) DO NOT refreeze partially thawed fish or shellfish.
6. Food freezes too slowly	<ul style="list-style-type: none"> • Too much food added at once. 	<ul style="list-style-type: none"> • DO NOT load freezer with too much food at one time. Too much warm food overloads the freezer, slows the rate of freezing and lowers food quality. • During a 24-hour period, you can freeze about 3 pounds of food per cu. ft. of freezer space. (See Problem #4 for more specific suggestions.)

VACATION AND MOVING CARE

Vacations

Arrange for someone to make regular checks of your freezer to make sure it is operating and electricity has not been interrupted.

Shutting Off and Moving



If you move the freezer:

1. Remove the shelves and basket.
2. Tape the door shut.
3. **Do not place objects inside the cabinet.**
4. Level properly to ensure good door sealing.

WARNING: Immediately wipe up any water that may spill from the defrost pan when the freezer is moved. Spilled water can cause slipping and injury.

To restart the freezer, see "Using Your Freezer."

If the freezer is shut off for more than 24 hours:

1. Remove and store all food.
2. Unplug the freezer.
3. Clean thoroughly. See "Cleaning Your Freezer," page 11.
4. Block the door open for air circulation. Place blocks between the door and the cabinet. Tape blocks in place with a self-adhesive filament tape.

WARNING: Do not allow children to play near the freezer when the door is blocked open. The door could close causing them to become injured or trapped.

IF YOU NEED SERVICE OR ASSISTANCE:

Follow These Steps

1. If your freezer should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.

If the electricity goes off:

Learn how long power will be off by calling the power company.

- If service is to be interrupted 24 hours or less, keep freezer closed. Most food will stay frozen.
- If service is to be interrupted longer than 24 hours, do the following:
 - Remove all frozen food and store in a frozen food locker. **OR**
 - Place 2 lbs (0.9 kg) of dry ice in the freezer for every cu. ft. of freezer space. This will keep frozen foods for 2 to 4 days. Wear gloves to protect your hands from dry ice burns.
 - If neither food locker storage or dry ice is available, use or can perishable food at once.
- The length of time food will stay frozen depends on several factors. For instance; (1) A full freezer will remain cold longer than a freezer partially filled. (2) A freezer full of meats will stay cold longer than a freezer filled with baked goods.
 - If food still contains ice crystals, it may be safely refrozen, although the quality and flavor may be affected. Use this food as soon as convenient. If the condition of the food is poor or is questionable, it is wise to dispose of it.

If the freezer will not operate:

- Is the electric cord plugged in?
- Is a fuse blown or circuit breaker tripped?
- If you have a freezer and refrigerator on the same circuit are you using a **slow blow fuse** or **circuit breaker**? (See page 6.)
- Is the *Temperature Control* turned ON?
- Are there small appliances on the circuit (coffee pot, toaster, etc.) overloading the circuit?

If there is water in the defrost pan:

- This is normal in hot, muggy weather. The pan can even be half full. Make sure the freezer is level so the pan does not overflow.

If the light doesn't work:

- Check fuses and circuit breakers.
- Is the power cord plugged in?

If the bulb is burned out:

- See instructions for changing light bulb on page 8. **Only use an appliance bulb.**

If the compressor seems to run too long:

- Is the condenser, behind the base grille, free from dust and lint?
- The motor naturally runs longer on hot days or if the room is warm. The motor also runs longer when a large amount of food has been put in, or if the door is opened a lot. This is to cool down the interior.

- **Remember:** Motor running time depends on the following things:
 - Number of door openings.
 - Amount of food stored.
 - Temperature of the room.
 - Temperature control settings.
 - Freezer size. (More space to cool.)
- 2. If the problem is not due to one of the above items, first call your dealer or repair service he recommends.
 - All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.

- 3. In the event you are unable to obtain the name of a local authorized KitchenAid servicer, call KitchenAid Customer Relations, TOLL FREE: 800-422-1230
 - A Customer Relations representative can recommend a qualified service company in your area.

If you must call or write, please provide: Model Number, Serial Number, Date of Purchase and complete description of the problem.

Write to:

Customer Relations Department
KitchenAid, Inc.
P.O. Box 558
St. Joseph, Michigan 49085-0558

- 4. If you are not satisfied with the action taken, contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry. Contact them only when the dealer, authorized servicer or KitchenAid, Inc., have failed to resolve your problem.

Major Appliance Consumer
Action panel
20 North Wacker Drive
Chicago, Illinois 60606

MACAP will in turn inform us of your action.

LIMITED DOMESTIC FOOD LOSS COVERAGE REIMBURSEMENT FOR FOOD LOSSES

During the first year of ownership, the KitchenAid Freezer warranty provides reimbursement as noted below for food actually spoiled while stored in the freezer as a result of defects in materials or workmanship.

During the second through fifth years of ownership, reimbursement will be made as noted below for food actually spoiled while stored in the freezer as a result of a **FAILURE OF THE SEALED REFRIGERATION SYSTEM.**

Food spoilage losses must be verified by an authorized KitchenAid servicing outlet.

NOTE: The Food Loss Reimbursement is \$125.00 maximum payment.

The reimbursement amount shown is representative for the contents of typical freezers by size and may or may not cover the actual replacement costs of the contents of your freezer. It is the maximum amount, however, that will be paid and it is cumulative for the five year warranty period.

Sorry, but KitchenAid is not responsible for food losses caused by natural spoilage, misuse or negligent care of the freezer, or by accidental or intentional disconnecting of the electric power cord, power interruption, inadequate power, fire damage, water damage, theft, or riots, strikes, war or acts of God.

KitchenAid™ REFRIGERATOR WARRANTY

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY FROM DATE OF PURCHASE.	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of the refrigerator. 2. Instruct you how to use the refrigerator. 3. Replace house fuses or correct house wiring. 4. Correct house plumbing. <p>B. Repairs when refrigerator is used in other than normal home use.</p> <p>C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical or plumbing codes.</p> <p>D. Any food loss due to product failure.</p> <p>E. Replacement parts or repair labor costs for units operated outside the United States.</p> <p>F. Pickup and delivery. This product is designed to be repaired in the home.</p> <p>G. Any labor costs during the Limited Warranty.</p>
FIVE YEAR FULL WARRANTY FROM DATE OF PURCHASE.	Replacement parts and repair labor to correct defects in materials or workmanship in the sealed refrigeration system. These parts are: <ol style="list-style-type: none"> 1. Compressor 2. Evaporator 3. Condenser 4. Drier 5. Connecting Tubing. Service must be provided by an authorized KitchenAid servicing outlet.	
TEN YEAR LIMITED WARRANTY ONE YEAR FULL PLUS SECOND THROUGH TENTH YEAR LIMITED FROM DATE OF PURCHASE.	Replacement or repair of the refrigerator/freezer cavity liner if the part chips or rusts due to defective materials or workmanship.	

KITCHENAID, INC. DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.