

**REFRIGERATOR-
FREEZER
ZFT 45/30
ZFC 45/30 SS**

INSTRUCTION BOOKLET

IT IS MOST IMPORTANT THAT THIS INSTRUCTION BOOK SHOULD BE RETAINED WITH THE APPLIANCE FOR FUTURE REFERENCE. SHOULD THE APPLIANCE BE SOLD OR TRANSFERRED TO ANOTHER OWNER, OR SHOULD YOU MOVE HOUSE AND LEAVE THE APPLIANCE, ALWAYS ENSURE THAT THE BOOK IS SUPPLIED WITH THE APPLIANCE IN ORDER THAT THE NEW OWNER CAN GET TO KNOW THE FUNCTIONING OF THE APPLIANCE AND THE RELEVANT WARNINGS.

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

- This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.
- Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.
- This product should be serviced by an authorised ZANUSSI Service Force Centre, and only genuine spare parts should be used.
- It is dangerous to alter the specifications or modify this product in any way.
- Care must be taken to ensure that the appliance does not stand on the electrical supply cable.
- ZANUSSI domestic refrigerators, freezers and fridge/freezers are designed to be used specifically for the storage of edible foodstuffs only.
- There are working parts in this product which heat up. Always ensure that there is adequate ventilation as a failure to do this will result in possible food loss. See installation instructions.
- Parts which heat up should not be exposed. Wherever possible, the back of the appliance should be close to a wall but leaving the required distance for ventilation as stated in the installation instructions.
- Before defrosting, cleaning or maintenance work is carried out, be sure to switch off the appliance and unplug it.
- Frozen food must NOT be re-frozen once it has thawed out.
- Do not place carbonated or fizzy drinks in the freezer as it creates pressure on the container, which may cause it to explode, resulting in damage to the appliance.
- The cooling plate or refrigerated freezer shelves in this appliance contain channels through which the refrigerant passes. If these are punctured this would cause substantial damage to the appliance and result in food loss. DO NOT USE SHARP INSTRUMENTS to scrape off frost or ice. Under NO circumstances should solid ice be forced off the lining or shelves. Solid ice should be allowed to thaw, when defrosting the appliance. See Defrost instructions.
- The appliance should be left for 2 hours after installation before it is turned on in order to allow the refrigerant to settle.
- This appliance is heavy. Care should be taken when moving it.
- Do not remove items from the freezer if your hands are damp/wet, as this could cause skin abrasions or “frost/freezer burns”.
- Ice lollies can cause “frost/freezer burns” if consumed straight from the freezer.
- Manufacturers’ storage recommendations should be strictly adhered to. Refer to relevant instructions.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local ZANUSSI Service Force Centre and always insist on genuine spare parts.

In the interests of the Environment:

When disposing of your old fridge, freezer or fridge/freezer.

Help to keep your country tidy – use authorised disposal sites for your old appliances.

For maximum efficiency:

Make sure that the appliance is cleaned properly.

Make sure that the door is closed properly.

Do not position the appliance near to sources of heat.

Do not over-fill your appliance, air **MUST** be allowed to circulate.

Warning

IF YOU ARE DISCARDING AN OLD APPLIANCE THAT HAS A LOCK OR CATCH ON THE DOOR, PLEASE ENSURE THAT IT IS MADE UNUSABLE TO PREVENT YOUNG CHILDREN BEING TRAPPED INSIDE.

Positioning

This appliance is designed to operate in ambient temperatures between 10°C (50°F) and 32°C (90°F). It should be located in a dry atmosphere, out of direct sunlight and away from extreme temperature e.g. not next to a cooker or other sources of direct heat, or in a very cold room e.g. an outhouse, where the temperatures may fall below 10°C (50°F). If these temperatures are exceeded i.e. colder or warmer, then the appliance may not operate correctly.

The appliance can be fitted next to other kitchen units as long as air can circulate freely (see Figure 1).

It is important that the bottom grill is not obstructed as the air must circulate freely through this grill.

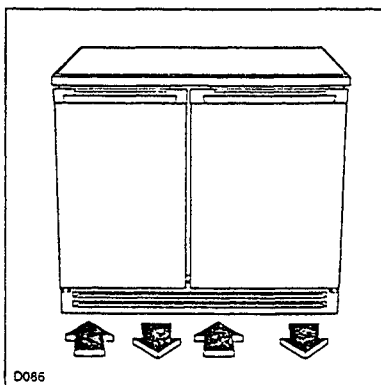


Fig. 1

The appliance is provided with two levelling feet located at the front, and two rear castors for easy movement.

The refrigerator should be levelled accurately, adjusting the feet as shown in Fig. 2 so that it is tilted slightly backwards to facilitate closure of the doors.

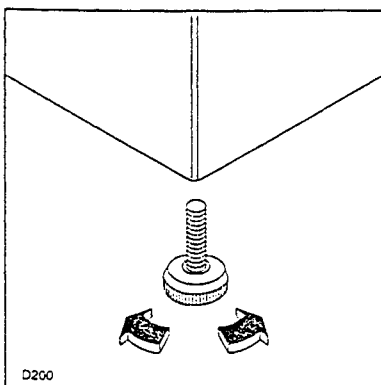


Fig. 2

Before using

Remove all securing tapes. Wash inside the appliance with lukewarm water and a little bicarbonate of soda (5 ml to 0.5 litre of water). Do not use soap or detergent as the smell might linger. Dry thoroughly.

Aligning the fridge-freezer top with the other kitchen units

The appliance comes with the top aligned with the door. To change the alignment, follow the instructions below:

remove the screws (A-Fig. 3) fixing the rear brackets to the top; move the top and, having selected the new position, refit the screws.

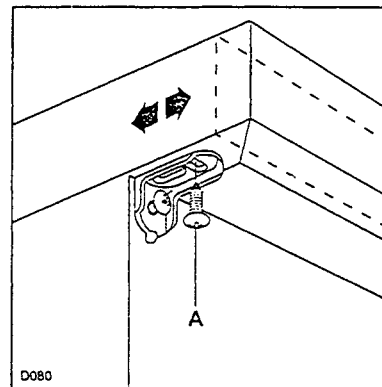


Fig. 3

Fitting the appliance under the kitchen work surfaces

This appliance can also be fitted under your existing kitchen unit tops following the instructions below: remove the screws (A) fixing the rear brackets (C) to the top, detach the top from the catches (B) and remove (Fig. 4).

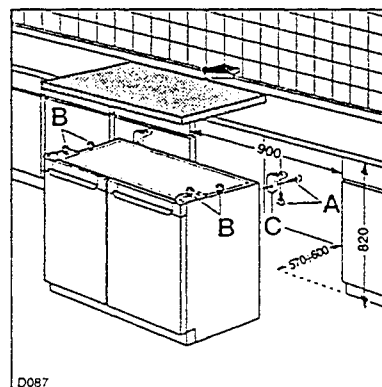


Fig. 4

The electrical connections

WARNING: THIS APPLIANCE MUST BE EARTHED.

The manufacturer declines any liability should this safety measure not be observed.

If the plug that is fitted to your appliance is not suitable for your socket outlet, it must be cut off and the appropriate plug fitted.

Remove the fuse from the cut off plug.

The cut off plug should then be disposed of to prevent the hazard of shocks in case it should be plugged into a 13amp socket in another part of your home.

Important

The wires in the mains lead are coloured in accordance with the following code:

Green and Yellow	- Earth
Blue	- Neutral
Brown	- Live

If you fit your own plug, the colours of the wires in the mains lead of your appliance may not correspond with the markings identifying the terminals in your plug, proceed as follows:

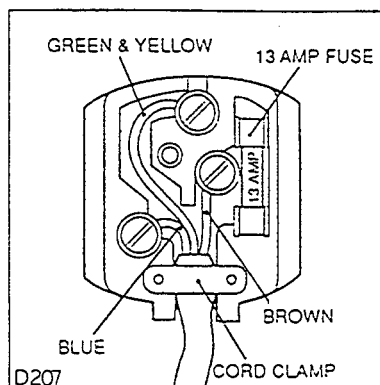


Fig. 5

Connect the Green and Yellow (earth) wire to the terminal in the plug which is marked with the letter «E» or the earth symbol \oplus , or coloured green and yellow.

Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter «N» or coloured black.

Connect the brown (live) wire to the terminal in the plug which is marked with the letter «L» or coloured red.

The plug moulded onto the lead incorporates a fuse. For replacement, use a 13amp BSI362 fuse. Only ASTA or BSI approved fuses should be used.

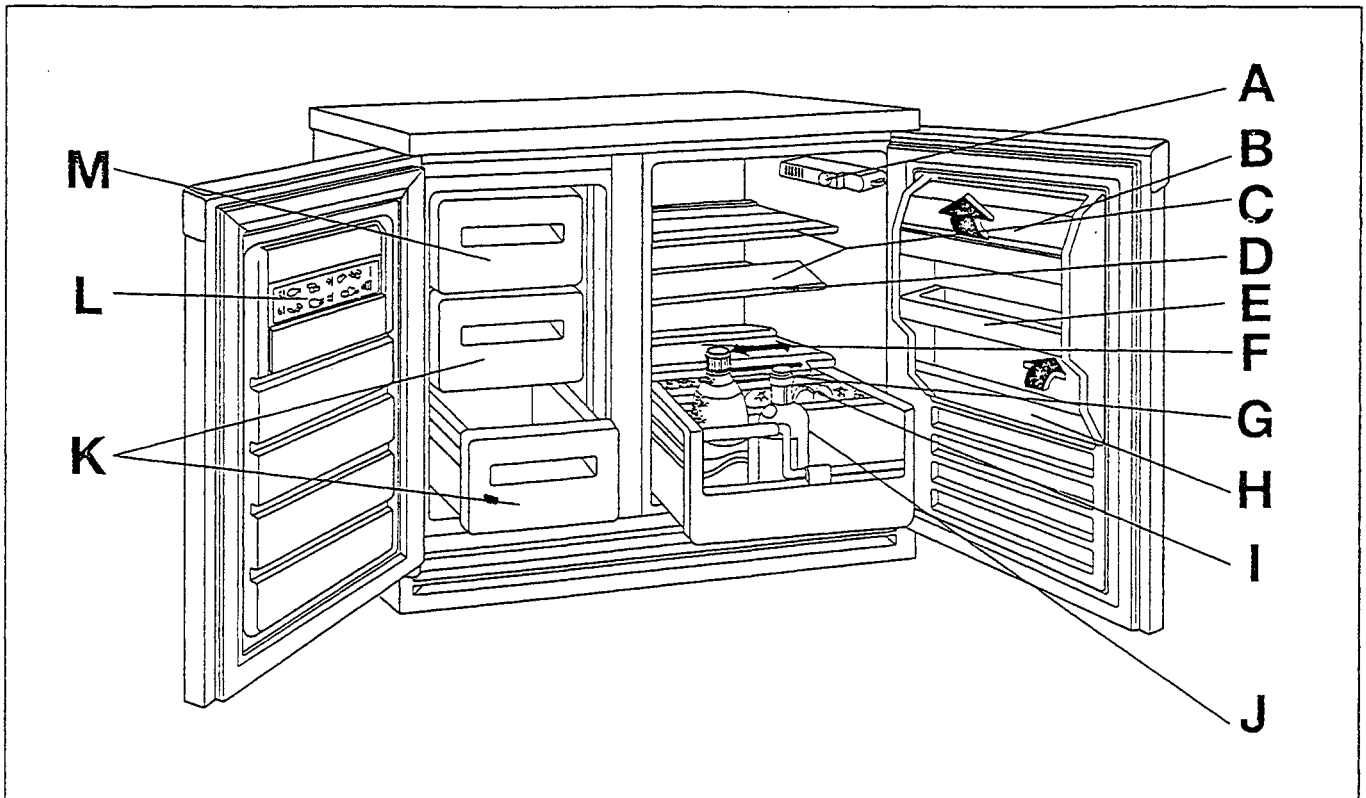
The plug must not be used if the fuse cover/carrier is lost. The cover/carrier is indicated by the coloured insert at the base of the plug.

A replacement cover/carrier must be obtained from your local Zanussi Service Force Centre whose address is listed in the Customer Care Booklet which accompanies your instruction manual.

CE This appliance complies with the following E.E.C. Directives:

- 73/23 EEC of 19.2.73 (Low Voltage Directive) and subsequent modifications;
- 89/336 EEC of 3.5.89 (Electromagnetic Compatibility Directive) and subsequent modifications.

Please ensure that when the appliance is installed it is easily accessible for the engineer in the event of a breakdown.



- A - Thermostat, ambient temperature switch, light
- B - Butter and cheese
- C - Cooked foods, cold meats, foods used every day.
For best use of the space, the front shelves can be folded back onto the rear shelves.
- D - Cool check temperature guide
- E - Shelf with egg trays
- F - Meat, fish
- G - Freshness control

- H - Small items such as tubes or cubes of flavour concentrates
- I - Fruit and vegetables
- J - Bottles
- K - Frozen and deep-frozen products
- L - Freezer calendar (recommended storage times for frozen foods) and produce storage card (write on/wipe off card for recording what has been stored in the freezer and when)
- M - Fast freezing compartment

Setting the temperature

The temperature inside the refrigerator and freezer is regulated by a single thermostat with 6 temperature positions and one «OFF» (O) position.

Position 1 = minimum cold

Position 6 = maximum cold

Turn the thermostat dial to the required position; the intermediate position is usually the most suitable.

The thermostat setting can vary as the temperature inside the refrigeration compartment depends on the following factors:

- room temperature
- how often the door is opened
- how much food is stored
- position of the appliance

Important

If the fridge is not defrosting correctly, it is possible that because a very low temperature has been selected, the motor is working continuously, which prevents the defrost cycle from operating.

To ensure correct defrosting, a lower number should be selected on the thermostat and you should notice that the motor cuts out from time to time, which is correct.

If you wish to return to a lower temperature, turn the thermostat to a higher number; however you should turn the setting lower occasionally to allow automatic defrosting.

The appliance is designed to operate in room temperatures of 16°C to 32°C, or down to 10°C if the ambient switch is switched on. The ambient switch should be switched on when the room temperature drops below 16°C (the incorporated lamp will illuminate). If the room temperature drops below the above figures the temperature in the freezer may rise above -18°C, when safe storage of frozen can no longer be guaranteed. It is most likely that the ambient switch will need to be depressed throughout the winter to allow for the low overnight temperatures. No damage can be caused by leaving the switch in this position for a period of time.

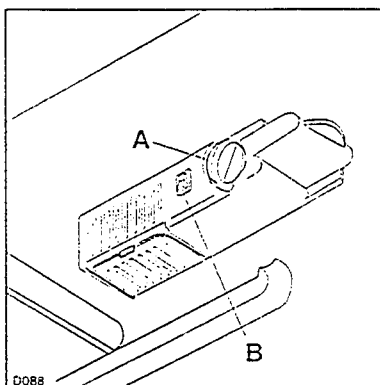
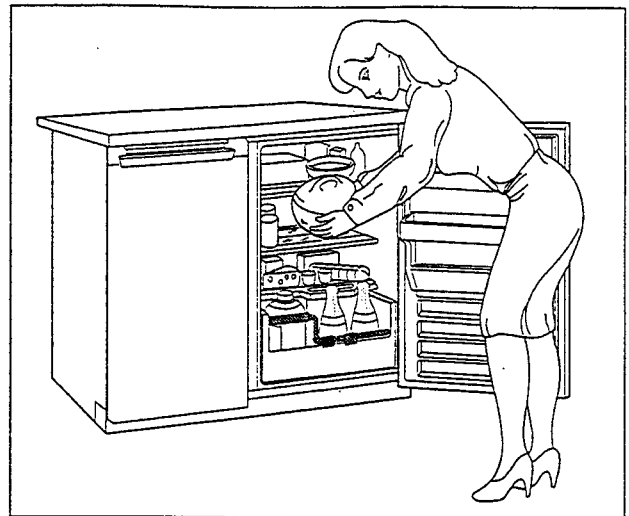


Fig. 6

A - Thermostat dial
B - Ambient switch

The refrigerator compartment



The coldest area of the refrigerator is the lower part, above the fruit and vegetable drawer.

For the best performance from your refrigerator, always follow these rules:

- never put hot drinks or food into the refrigerator; leave them to cool at room temperature first
- cover food, especially if strong smelling
- space out the food so that the air can circulate freely around it
- don't block air circulation covering the gap between the front part of the shelves and the back.

Freshness control

The fruit and vegetable compartment can accumulate moisture depending on the type of food stored. To regulate the build-up of damp air in this compartment there is a grill (A-Fig. 7) which can be adjusted. For salads and leafy vegetables, a high moisture content will ensure that they retain their freshness but root vegetables such as turnips require a less moist atmosphere. The adjuster allows you to select the best conditions for your food, the atmosphere will be dryer the more the grill is opened.

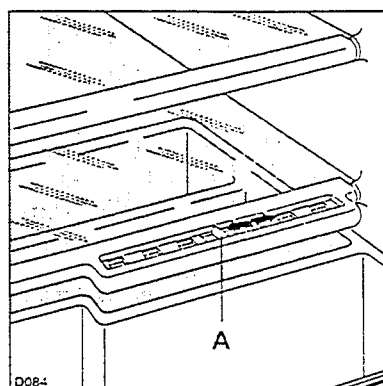


Fig. 7

Cool check temperature guide

The guide consists of a temperature sensitive strip sealed in the shelf trim.

When the fridge is operating at the safe temperature to store food, the guide will appear black. If the temperature rises above this level the guide will show the words TOO WARM.

The shelf with temperature guide must be placed in the fridge according to the instructions located on the fridge wall and always ensure the guide is at the front.

When cleaning the shelf take care not to immerse the guide in water and wipe any spills from the holder quickly.

Important

The guide is only suitable for use in the model supplied and accurate temperature guidance cannot be guaranteed if transferred to other appliances. The guide will not operate in the freezer compartment.

Everyday use of the cool check temperature guide

During everyday use a fridge door is opened many times and as a result temperature fluctuation may occur. A Zanussi fridge is designed to cope with any changes in temperature but under certain conditions the temperature guide in the appliance may show TOO WARM.

What to do if the cool check temperature guide shows TOO WARM

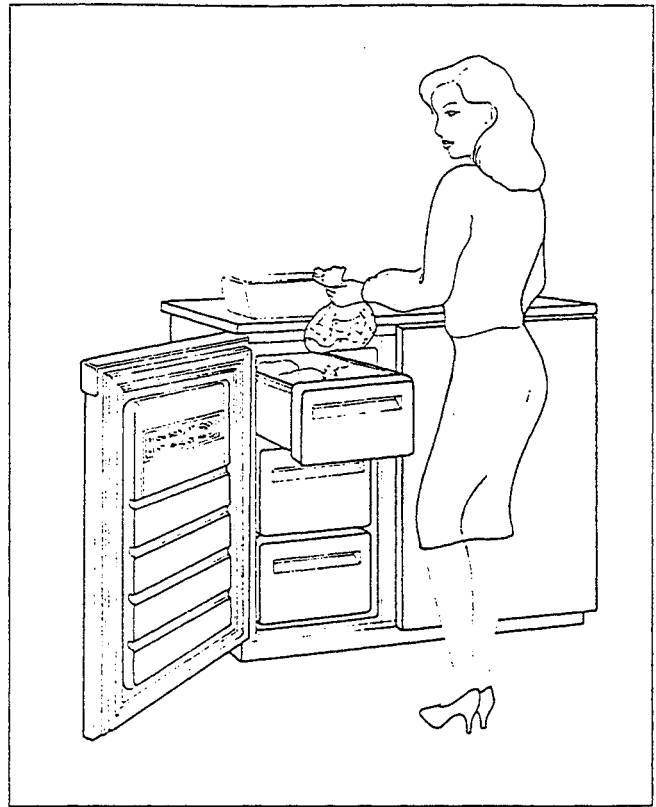
The temperature guide may show TOO WARM if:

1. The fridge is switched off.
ACTION: Start the appliance in accordance with the instructions.
2. The fridge door has recently been opened or is left open for more than approximately one minute.
ACTION: As mentioned before the temperature guide is sensitive to changes in fridge temperature and opening the fridge door may cause the guide to show TOO WARM. This should not cause concern as such fluctuations in temperature do not generally affect the safe storage of food.
Leave the fridge door closed for as long as possible so the temperature returns to a safe level, the guide should then appear black.
3. The fridge has been loaded with fresh shopping.
ACTION: When fresh shopping or additional quantities of food are placed in the fridge, the temperature may rise and cause the guide to show TOO WARM.
Do not adjust the thermostat as the time taken for the guide to appear black will depend on the quantity of food introduced and the temperature.
4. The fridge temperature is above the recommended maximum for the safe storage of all food types.
ACTION: To lower the fridge temperature, adjust the thermostat, then leave the appliance overnight before checking the guide again.
5. If the guide is still showing TOO WARM, adjust the thermostat again, to a colder setting, and leave the appliance overnight before checking the guide again.

Helpful hygiene tips

- Always wash your hands with soapy water and dry them with a clean towel before handling food.
- Keep work surfaces clean and avoid cross contamination by not using the same work surface for raw and cooked food without washing it thoroughly in between.
- Use clean kitchen roll wherever possible for cleaning up food. If you use a dishcloth be sure to boil it frequently.
- Regularly remove suspect food from your refrigerator and clean the interior with a solution of bicarbonate of soda in warm water (1tbs to 1 litre of water). Never allow spills to dry and harden.
- Regularly check the refrigerator door seal to ensure that it is clean and free from bits and pieces.
- Make sure that food is used before its «best before» date.
- Cool food as quickly as possible but don't place in refrigerator or freezer until cool. (Leave food in a place as cool as possible in order that it can be placed in the refrigerator or freezer without delay).
- Do not store food uncovered.
- Do not mix raw and cooked meat, they must be in separate containers. Take care not to let the meat juices drip onto other food. If the meat does drip, remove everything and clean thoroughly.

The freezer compartment



Freezing fresh food

When starting up the appliance for the first time or after a period of non use, position the thermostat to a medium setting (3 or 4) and leave for at least 4 hours before placing the food to be frozen inside.

If you wish to fast-freeze a quantity of fresh food, press the ambient switch (light on) located near the thermostat knob. Leave it on this position for 24 hours before placing in the food and set it back to normal position after further 24 hours.

If the switch is already depressed (see «Important» at page 8) no further adjustment is required.

The products for freezing should be placed in the upper drawer and then transferred to the lower drawers so that the compartment is left free for the next freezing operation.

The maximum freezing capacity is 3 kg / 24 hours. Never exceed the quantity indicated in one freezing batch.

Some useful hints for freezing

- The fresh foods to be frozen must be fresh and of the best quality.
- The size of each pack should be small enough to ensure that it is used in one go. Small packs freeze more quickly and uniformly and give better results.
- Frozen food, once thawed, must not be refrozen. Lean food keeps better and longer than fatty food, salt reduces the storage time.
- Wrap the food in polythene or aluminium freezing bags or foil so that they adhere to the food and provide an airtight seal. Stick a label on each pack showing the contents and date of freezing. This makes it easy to check storage times. The same information can be copied onto the record card in the door.
- Never place hot food, bottles or cans of fizzy drink in the freezer as they may explode. Containers with a lid must not be filled to the brim.
- Do not open the door or place extra fresh food in the freezer next to food which is already frozen as this could cause the temperature of the frozen food to rise and its quality and storage life to reduce.

Frozen food storage

Storing ready-frozen foods is quite straightforward. The packs can be placed beside each other or on top of each other.

You are strongly advised to place ready-frozen food in the compartment as quickly as possible after purchase and we therefore recommend that you buy them last. Also ensure that the external packaging is intact.

Packaging which is swollen or has traces of refrozen water droplets on the pack could indicate that the product has not been kept at a suitable temperature and that it may have lost its original quality. Partially thawed food must not be refrozen, it must be consumed within 24 hours. Never exceed the storage times indicated.

Do not open the freezer door too often and do not leave open longer than necessary.

Important

Do not consume ice-lollies which have just come out of the freezer. Their extremely low temperature can cause frost burns.

Do not remove items from the freezer if your hands are damp/wet, as this could cause skin abrasions or "frost/freezer burns".

Caution

In the event of a power cut the food in the freezer will not be affected if the power cut is short and if the freezer is full. Do not open the door. Should the food begin to thaw, it must be consumed quickly and must not be re-frozen.

Thawing

Food can be thawed in a number of ways, depending on the type of food and the size of the packs.

Meat, fish and fruit should be thawed in the refrigeration compartment and small pieces of meat or poultry can even be cooked while still frozen, but you must ensure that it is thoroughly cooked through.

Vegetables should be directly immersed in boiling water; ready-cooked dishes can be placed directly in the oven in their aluminium wrapping.

A microwave oven is particularly suitable for thawing any type of frozen or deep-frozen food: follow the oven instructions, particularly regarding the placement of aluminium wrapping in the oven.

Making ice cubes

The appliance is provided with a plastic ice cube tray.

Fill the tray 3/4 full to allow the ice to expand and place in one of the freezer drawers.

To turn out the ice cubes simply give the tray a slight twist to release the cubes.

Because of consumer demand, preservatives have been removed from many pre-prepared foods. This together with the changes in shopping habits to a once-a-week shop, mean that safe handling and storage of food is even more important than ever.

The following tips should help you to ensure that the food in your home is in as perfect condition as possible.

- Keep the time between buying chilled food and placing it in your fridge as short as possible. Tests showed that the temperature of 1 litre of orange juice rose to 22°C in an hour between the supermarket and home. It then took 11 hours to get down to 7°C in the refrigerator.
- Keep the refrigerator door closed as much as possible. Remember that warm air is flowing in as you are deciding what to have for tea!
- Do not push food together too much, try to allow air circulate around each item.
- Cool cooked food as quickly as possible but do NOT place in the refrigerator or freezer until cool. (Leave food in a place as cool as possible in order that it can then be placed in the refrigerator or freezer as soon as possible).
- Do NOT mix raw and cooked meat, they must be in separate containers. Take care not to let the meat juices drip onto other food. If the meat does drip, remove everything and clean thoroughly.
- Do not store food uncovered.
- The best way to defrost food is to put it in the refrigerator to thaw slowly.
- Remove suspect food from your refrigerator and clean the interior with a solution of bicarbonate of soda in warm water (5ml to 0.5 litre of water).
- Never allow spills to dry and harden.
- Ensure that food placed in the freezer is dated and labelled and used in date order to ensure that food is consumed at its best.
- It is important that food is used before its “best before” date.
- Store eggs in the egg rack provided in the refrigerator door. Discard any broken or chipped eggs.
- Regularly check the refrigerator door seal to ensure that it is clean and free from bits and pieces.
- Always wash your hands with soapy water and dry them with a clean towel before handling food.
- Keep work surfaces clean and avoid cross contamination by not using the same work surface or knife, without washing them thoroughly in between.
- Use kitchen roll wherever possible for cleaning up food. If you use a dishcloth, be sure to boil it frequently.

Defrosting

Refrigerator

The refrigerator automatically defrosts every time the compressor stops. The water is discharged, via the pipe, into a tray located at the back of the appliance above the compressor, where it evaporates.

Important

To avoid defrost water overflowing into the fridge, periodically clean the water discharge hole in the centre of the V shaped drip collector at the back of the refrigerator compartment behind the fruit and vegetable drawer. Use the special cleaner provided which you will find already inserted into the discharge hole (Fig. 8).

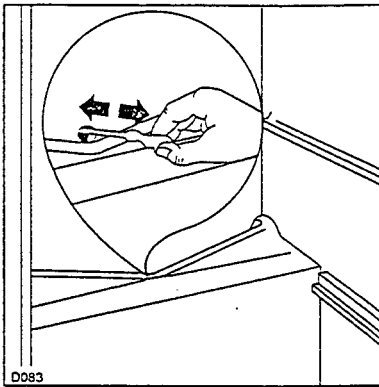


Fig. 8

Freezer

When the frost has reached a thickness of up to 4mm it can be removed using the ice scraper provided with the appliance. During this operation it is not necessary to disconnect the appliance from the mains and remove the food. Never use metal tools for this operation.

For complete defrosting (once or twice a year) proceed as follows:

- turn the thermostat dial to the «OFF» position (O) or disconnect the appliance from the mains.
- Remove any food from inside the freezer and fridge, wrap it in several sheets of newspaper and store in a cool place.
- Leave the door open and insert the ice scraper under the channel in the centre of the lower part of the appliance, place a low-sided container beneath the scraper to collect the water (Fig. 9).

- Clean and dry thoroughly.
- Replace the scraper in one of the drawers.
- Reconnect the appliance to the mains or reset the thermostat to a functioning position.

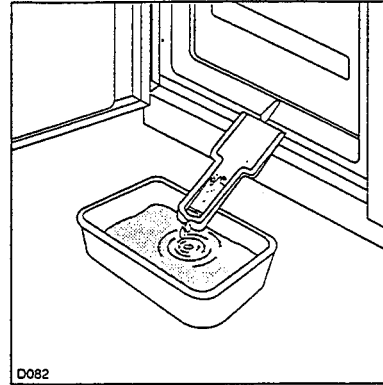


Fig. 9

Important

When defrosting the freezer, the fridge is also controlled by the thermostat and will not be operational during this period.

Attention!

«In the event of a power failure causing the temperature within your freezer to rise, do not re-freeze the food without checking its condition. The following guidelines should assist you.»

Ice-cream: once thawed should be discarded.

Fruits & Vegetables: if soft should be cooked and used up.

Breads & Cakes: can be re-frozen without danger.

Shellfish: should be refrigerated and used up quickly.

Cooked Dishes: i.e. casseroles should be refrigerated and used up.

Large Pieces of Meat: can be re-frozen providing there are still ice crystals remaining within them.

Small Joints: should be cooked and can then be re-frozen as cooked dishes.

Chicken: should also be cooked and re-frozen as a cooked dish.

Before any maintenance or cleaning work is carried out, DISCONNECT the appliance from the ELECTRICITY supply.

Internal cleaning

Clean the inside and accessories with warm water and bicarbonate of soda (5ml to 0.5 litre of water). Rinse and dry thoroughly.

NEVER USE DETERGENTS, ABRASIVE POWDERS, HIGHLY PERFUMED CLEANING PRODUCTS OR WAX POLISHES, TO CLEAN THE INTERIOR AS THESE WILL DAMAGE THE SURFACE AND LEAVE A STRONG SMELL.

The freezer drawers can be easily removed for more thorough cleaning. Pull out fully and lift, unhooking them from the catches.

For repositioning lift the drawers, insert under the catches and slide in.

Clean the drain hole of the water trough at regular intervals and make sure that the drain hole is never obstructed, so that the defrost water may flow freely.

External cleaning

Wash the outer cabinet with warm soapy water. Do NOT use abrasive products.

Once or twice a year dust the condenser (black grill) and the compressors at the back of the appliance, with a brush or vacuum cleaner, see Fig. 10.

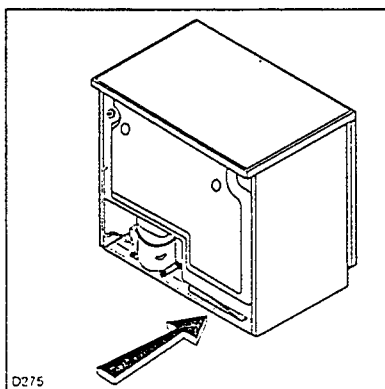


Fig. 10

You MUST ensure that the appliance is switched OFF. An accumulation of dust will affect the performance of the appliance and cause excessive electricity consumption.

When the appliance is not in use

When the appliance is not in use for long periods, disconnect from the electricity supply, empty all foods and clean the appliance, leaving the doors ajar to prevent unpleasant smells.

Changing the light bulb

Should the interior light fail to work, first switch off the appliance and disconnect from the electricity supply, then replace the bulb as follows, see Fig. 11.

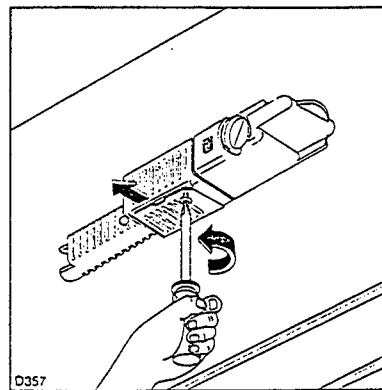


Fig. 11

Unscrew the light cover and then pull it outward toward the middle of the cabinet. Unscrew the bulb and replace it with a new 15 watt bulb (available from your nearest Zanussi Service Force Centre).

Replace the light cover by sliding it into its original position and replacing the screw.

Before contacting your local Zanussi Service Centre, check the following points:

The appliance does not work...

Check that:

- There is power at the socket.
- Ensure that there is not a power cut by checking the household lights.
- The fuse has not blown.
- The air circulation passages are not covered.
- The thermostat dial is in the correct position.

Vibration or abnormal noises...

- You may hear faint gurgling or bubbling sounds when the refrigerant is pumped through the coils of tubing at the rear, to the cooling plate/evaporator or to fixed freezer shelves. When the compressor is on, the refrigerant is being pumped round, and you will hear a whirring or pulsating noise from the compressor.
A thermostat controls the compressor, and you will hear a faint "click" when the thermostat cuts in and out.

Traces of water on the bottom of the fridge compartment...

Check that:

- The defrosting water discharge hole is not obstructed.

The light does not come on...

Check that:

- The bulb is fitted correctly.
- Replace the bulb if it has blown.

Fridge does not defrost...

Check that:

- The thermostat setting is not too high (see page 8).

Other points to check...

Check that:

- Have you turned the thermostat to the correct setting?
- Have door been left open causing the temperature to rise?
- Sometimes the freezer door will be difficult to open shortly after you have closed it. Don't worry this is due to pressure difference which will quickly equalise and allow the door to open normally.

If, after the above checks, there is still a fault, call your local Zanussi Service Centre, whose address can be found in the accompanying Customer Care Booklet, and can also be found in your local telephone directory under «Z».

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for any in-guarantee service calls.

Before contacting your local Zanussi Service Centre, make a note of the model and serial number. This information can be found on the rating plate situated inside the cabinet behind the bottom fridge/freezer drawer.

SERVICE DETAILS - ADHESIVE LABEL

When you return your guarantee card to Zanussi Ltd., you will receive an Appliance Guarantee and Maintenance Record Card together with an adhesive label. The label can be stuck to the machine or adjacent furniture.

Zanussi standard guarantee conditions

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of this guarantee card.

We, Zanussi Ltd., undertake that if, within twelve months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

All service work under this guarantee must be undertaken by a Zanussi Service Centre.

Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

Any appliance or defective part replaced shall become our property.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right machines improperly installed or calls to machines outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are the subject of rental agreements.
- Products of Zanussi manufacture which are NOT marketed by Zanussi Ltd.
- EU Countries - The standard guarantee is applicable but is subject to the owner's responsibility and cost to ensure the appliance meets the standards set by the country to which the product is taken. The Zanussi Company in the country concerned will be pleased to advise further. Sight of your purchase receipt will be required by them.

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