



Use and Care Guide

Food Freezer



Safety Instructions.....3



Operating Instructions, Tips	
Energy-Saving Tips	2
Food Freezing Suggestions	5-12
Interior Light.....	4
Key-Ejecting Lock	4
Packaging	13
Temperature Control	4
Temperature Monitor	4
Shelves	4
Bookshelf Door Storage ..	4
Juice-Can Door Shelf	4
Storage Times	6



Care and Cleaning

Cleaning, Outside and inside.....	15
Defrosting	14
Power Failure	15
Removing Freezer Door..	15



Problem Solver ----- ..18,19

More questions?...call

GE Answer Center® 800.626.2000



Preparation

Adjustable Legs	16
Clearance	16
Location	16
Vacation and Moving Precautions.....	16



Installation

Installation.....	17
Adapter Plug	17
Electrical Requirements....	17
Extension Cords	17
Grounding	17



Consumer Services

Model and Serial Numbers.....	2
Repair Service	2
Warranty.....	Back Cover

Manual Defrost Upright Models

FP9 FP12 FP14
FP17 FP21



HELP US HELP YOU...

Read this book carefully.

It is intended to help you operate and maintain your new freezer properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs
GE Appliances
Appliance Park
Louisville, KY 40225

Keep proof of original purchase date (such as your sales slip or cancelled check) with this book to establish the warranty period.

Write down the model and serial numbers.

You'll find them on a plate either at the bottom, just inside the door, or on the back of the cabinet.

These numbers are also on the Consumer Product Ownership Registration Card that came with your freezer. Before sending in this card, please write these numbers here:

Model Number

Serial Number

Use these numbers in any correspondence or service calls concerning your freezer.

If you received a damaged freezer, immediately contact the dealer (or builder) that sold you the freezer.

Save time and money. Before you call for service, check the Problem Solver. It lists causes of minor operating problems that you can correct yourself.

ENERGY-SAVING TIPS

- Location of your freezer is important. Don't locate it in a warm, unventilated laundry area or storage room. Avoid putting it next to your range, a heating vent or where the sun will shine directly on it.
- Try to arrange your frozen foods systematically so you can find what you want in the freezer quickly.
- Don't open the freezer door more often than necessary and close it as soon as possible, particularly in hot, humid weather.
- When using your freezer, be careful not to leave the door open. Always check to make sure the freezer door is properly closed before leaving the house or retiring for the night.
- If you turn the temperature control to the coldest position for quick freezing, don't forget to turn it back to the regular setting.

IF YOU NEED SERVICE

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
GE Appliances
Appliance Park
Louisville, Kentucky 40225

FINALLY, if your problem is still not resolved, write:

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

IMPORTANT SAFETY INSTRUCTIONS

Read All Instructions Before Using This Appliance.



A WARNING—When using this appliance, always exercise basic safety precautions, including the following:

• Use **this appliance only for its intended purpose** as described in this Use and Care Book.



• **This freezer must be properly installed in accordance with the Installation Instructions before it is used.** See grounding instructions in this book.

• **Never unplug your freezer by pulling on the power cord.** Always grip plug firmly and pull straight out from the outlet.

• **Repair or replace immediately all electric service cords that have become frayed or otherwise damaged.** Do not use a cord that shows cracks or abrasion damage along its length or at either the plug or connector end.

• **After your freezer is in operation, do not touch the cold surfaces, particularly when hands are damp or wet.** Win may adhere to these extremely cold surfaces.

• **Don't refreeze frozen foods which have thawed completely.**

• **You may safely refreeze frozen foods that have thawed if they still contain ice crystals or if they are still cold—below 40°F.** (Shellfish cannot be kept above 10°F. safely because of bacteria growth.)

• **Thawed ground meats, poultry or fish that have any off-odor or off-color should not be refrozen and should not be eaten.** Thawed ice cream should be discarded. If the odor or color of any food is poor or questionable, get rid of it. The food may be dangerous to eat.

• **Even partial thawing and refreezing reduce the eating quality of foods,** particularly fruits, vegetables and prepared foods. The eating quality of red meats is affected less than that of many other foods. Use refrozen foods as soon as possible—they won't keep as long as foods frozen only once, and the sooner they're used, the better their eating will be.

• **If your old freezer is still around the house but not in use, be sure to remove the lid or door.** This will reduce the possibility of danger to children.

• **Caution should be used when removing the door of a freezer.** Particular caution should be used when removing the lid of a chest freezer, as most chest freezer lids are under spring tension. Contact the manufacturer's representative for a method of safe removal,

• **Unplug your freezer, before making any repairs, cleaning or changing the light bulb.**

NOTE: We strongly recommend that any servicing be performed by a qualified individual.

Turning the temperature control to the OFF position does not remove power to the light circuit on models with interior light.

• **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

SAVE THESE INSTRUCTIONS



OPERATING YOUR FREEZER

Starting

1. Clean the inside of the freezer with a mild solution of baking soda and water (refer to Care and Cleaning section).
2. Connect cord to power outlet.
3. The temperature control has been factory pre-set to a position which should provide satisfactory food storage temperatures. The control knob is adjustable to provide a range of temperatures for your personal satisfaction.
4. Allow freezer to operate for at least two hours before placing food inside.

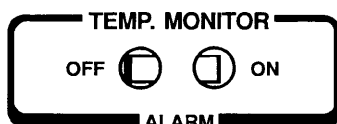
Temperature Control

Freezing temperature selection is made by setting the control from No. 1 to No. 7 (coldest).

OFF position permits turning the freezer off without unplugging it.

Temperature Monitor (on some models)

The temperature alarm is located on the front of the freezer. The alarm will sound if the freezer temperature rises above 20°F. The alarm operates on household electricity. If the power fails, the alarm will not perform.



An ON/OFF switch allows the temperature alarm to be deactivated when not wanted. The freezer is shipped with the temperature alarm in the OFF position. After the freezer has run long enough to lower the temperature, you may activate the alarm.

CAUTION: Adding more than 3 pounds of warm food per cubic foot of freezer capacity can trigger the alarm system.

To **activate the alarm**, push a key or eraser end of a pencil into the hole marked ON and move the rocker switch to the ON position.

To **deactivate the alarm**, move the switch to the OFF position.

Key-Ejecting Lock (on some models)

The key for the spring-loaded lock is automatically ejected—key will not remain in lock in either the open or closed position. **Keep the key out of reach of children and away from the freezer.**

Bookshelf Door Storage

Lets you store frozen food packages like books for easy selection.

Juice-Can Door Shelf

Specially sized for storage of frozen juice cans. Some models have two juice-can shelves.

Interior Light

Turns on when the door is opened; turns off when the door is closed.



Refrigerated Cabinet Shelves

Cooling coils welded to shelves hasten freezing when food is placed in direct contact with shelves.

FOOD FREEZING SUGGESTIONS



Rules for Successful Food Freezing

1. **Freeze the best.** Freeze only top-quality foods. Freezing retains quality and flavor; it cannot improve quality.
2. **Keep work area clean.**
3. **Work quickly.** The quicker fruits and vegetables are frozen after picking, the better the frozen product will be. You'll save time, too, with less culling and sorting.
4. **Choose correct packaging materials.** Frozen foods will dry out if not properly wrapped or packaged. Both rigid containers and flexible bags or wrappers can be used. Make sure they are especially designed for freezing.
5. **Follow reliable instructions** for freezing different types of food.
6. **Freeze foods in practical meal-sized packages.**
7. **Fill container properly.** When placing liquid or semi-liquid foods in containers, leave about 1/2" at top (1 1/2" for glass containers) to allow for expansion during freezing.
8. **Freeze correct quantities.** There is an established maximum of food your freezer is designed to freeze at one time—approximately 3 pounds per cubic foot of freezer capacity. In normal position, your freezer's control dial will maintain sufficiently low temperatures in the freezer to freeze recommended quantities of food.

If you have a large quantity of food to freeze, store part of it in your refrigerator's fresh food compartment until the first quantity is frozen.
9. **Freeze foods quickly.** Continually rotate frozen foods to the front of the freezer so the longest-frozen foods are used first.
10. **Store frozen foods immediately.** Commercially frozen food can be stored any place in the freezer. These foods should not be allowed to thaw before being placed in the freezer.

Quick-Freezing

To quick-freeze small amounts of food, place it in direct contact with any refrigerated shelf. To quick-freeze large amounts of food, turn control to No. 7. Return it to No. 1 after freezing is completed. Never freeze more than three pounds of food per cubic foot of freezer capacity at one time.

Helpful Materials

You'll find these materials helpful in preparing foods for the freezer:

- Large kettle with close-fitting lid for blanching vegetables and fruits
- Fine sieve or small colander to put vegetables in for blanching
- Assortment of knives for cutting up meat, fruits and vegetables
- Rolls of absorbent paper towels or soft cloth towels for draining foods
- Proper freezer packaging materials for various types of food
- Small loading funnel for fruit and vegetable containers, to keep sealing edge clean
- Glass marking pencil for labeling packages
- Roll of freezer tape

(continued next page)



FOOD FREEZING SUGGESTIONS

(continued)

Suggested Storage Times

Eating quality
drops after
time shown

MONTHS IN
FREEZER
AT 0°F.
(-18° C.)

Fresh Meats

Roasts (Beef & Lamb)	6 to 12
Roasts (Pork & Veal)	4 to 8
Steaks (Beef)	6 to 12
Chops (Lamb)	6 to 9
Chops (Pork)	3 to 4
Ground & Stew Meats	3 to 4
Variety Meats (Beef)	3 to 4
Variety Meats (Pork)	2 to 3
Sausage (Pork)	1 to 2
Opossum, Rabbit, Squirrel	6 to 8

Processed Meats

Bacon	1
Frankfurters	1/2
Ham (Whole, Half or Slices)	1 to 2

Cooked Meats

Cooked Meats and Meat Dishes	2 to 3
Gravy & Meat Broth	2 to 3

Fresh Poultry

Chicken & Turkey (Whole)	12
Chicken (Pieces)	9
Turkey (Pieces)	6
Duck & Goose (Whole)	6
Giblets	3
Game Birds	8 to 12

Cooked Poultry

Pieces (Covered with Broth)	6
Pieces (Not Covered)	1
Cooked Poultry Dishes	4 to 6
Fried Chicken	4

FISH

Shellfish	Up to 4
Lean Fish	6 to 8
Fatty Fish	2 to 3
Shrimp (Raw, Unpeeled)	12
Shrimp (Cooked)	3

Eating quality
drops after
time shown

MONTHS IN
FREEZER
AT 0°F.
(-18° C.)

PRODUCE

Most Fruits & Vegetables	8 to 12
Asparagus	6 to 8
Mushrooms	Up to 6
Onions	3 to 6
Citrus Fruits	3 to 4
Potatoes (French Fries)	2 to 3

BAKERY GOODS

Breads, Quick (Baked)	2
Breads, Yeast (Baked)	4 to 8
Breads, Yeast (Unbaked)	1/2
Cakes	Up to 1
Cookies	4
Pastry (Unbaked)	2
Pies (Baked)	Up to 1
Pies (Unbaked)	2

DAIRY PRODUCTS

Butter	5 to 6
Cottage Cheese	1
Soft Cheese	4
Hard or Semi-Hard Cheese	6 to 12
Eggs	12
Ice Cream, Sherbet	Up to 1
Milk	1

OTHER FOODS

Candies	12
Left-Overs (Cooked)	Up to 1
Pizza	1
Prepared Dishes	2 to 3
Sandwiches	Up to 1
Soups, Stews, Casseroles	2 to 3

New techniques are constantly being developed. Consult the County Extension Service or your local Utility Company for the latest information on freezing and storing foods.



Freezing Meat, Fish, Poultry & Game

• **Preparation and Packaging.** Package meat, poultry, fish and game in moisture/vapor-proof material such as aluminum foil, cellophane, freezer foil or plastic bags. Exclude as much air as possible. Label and freeze at once.

NOTE: Packages of fresh meats and poultry as commonly purchased in retail stores are not suitably wrapped for freezing. Rewrap in moisture/vapor-proof material.

- **Meat.** Remove as much bone and fat as possible from meat before packaging. Do not salt meat. When individual pieces of meat are packaged together, place double thickness of freezer wrap between them for easier separation during thawing.
- **Poultry.** Clean thoroughly before packaging. Pad sharp or protruding bones with folded freezer paper or aluminum foil. Wrap giblets separately.
- **Wild Game.** The same methods suggested for poultry and meat may be used for preparing and freezing wild game.
- **Fish.** Clean fish thoroughly before packaging. Cut-up pieces of “lean” fish such as haddock and cod should be rinsed in brine made with 2/3 cup of pure table salt per gallon of water to reduce leakage during thawing. Keep in solution not over 1 minute. Brine is unnecessary for whole fish or fatty fish such as salmon or mackerel.

- **Oysters, Clams, Shrimps, Scallops.** Wash shells in running water (soak clams) and shuck, working quickly. Discard shells. Do not wash clams or oysters. Scallops may be rinsed in fresh water. Pack in freezer carton and freeze immediately. Shrimps are best if frozen uncooked. Remove and discard heads and black vein. Wash and package in freezer containers.

- **Crabs and Lobsters.** Chill fish and remove back shell. Steam or boil in water for 15 to 20 minutes. Cool thoroughly, then pick edible meat from shells and package in proper containers. Seal and freeze immediately.

- **Thawing.** Frozen meat, fish or poultry should be left in the original package and thawed in the refrigerator or cooked frozen. Allow approximately 5 hours per pound to thaw meat in the refrigerator. When cooking frozen meat, increase the cooking time by approximately 1/3 to 1/2 if cooking conventionally—much less if cooking with microwaves. If necessary to thaw meat quickly, thaw at room temperature—allowing only 2 hours per pound.

Don't refreeze meat that has completely thawed; meat, whether raw or cooked, can be frozen successfully only once.

Freezing Vegetables

1. Only vegetables at their peak of maturity should be chosen for freezing. Some varieties of vegetables are better adapted for freezing than others. For complete information, contact your County Extension Service.
2. Sort, clean and wash vegetables in cold water. Keep those of the same size all together. Large pieces take longer blanching.

3. Work with small amounts, about one pound, that can be packaged in a short time.

4. Blanch all vegetables except tomatoes, green peppers and herbs before packaging. Proper blanching stops the ripening process so vegetables are held at their peak of freshness.

(continued next page)



FOOD FREEZING SUGGESTIONS

(continued)

Blanching Vegetables by Steam

Use pressure cooker, vegetable blancher, or other large pot.

1. Fill a pot with 2 inches of water. Bring to the boiling point.
2. Place vegetables in a wire basket or rack above the boiling water. Cover and begin timing immediately (refer to guide at right for steaming times). Keep heat on HIGH while vegetables are steaming. If using a pressure cooker, the petcock should be left open.
3. Chill vegetables quickly the same length of time as for steaming by plunging them into ice water, or under cold running water. Remove from water and drain on towels.

Blanching Vegetables by Boiling Water

1. Select a large pot of 4- or 5-quart capacity and fill with one gallon of water for each pound of vegetables to be blanched at one time. Use two gallons for each pound of leafy vegetables. Bring water to boiling.
2. Blanch one pound of vegetables at a time. Place vegetables in a wire basket or colander. Immerse in boiling water and cover. Count time immediately after boiling begins (see guide at right). For high altitudes, add 1 minute to blanching and chilling times.
3. Chill vegetables quickly the same length of time as for blanching by plunging them into ice water, or under cold running water. Remove from water and drain on towels.

Packing

Package vegetables in moisture/vapor-proof containers. Leave 1/2-inch head space in package. (1 1/2-inch for glass containers.) Freeze quickly.



Guide to Freezing Vegetables

VEGETABLE	PREPARATION	BLANCHING		PACKAGING
		Boiling Water	Steam	
ASPARAGUS	Wash in cold water, remove tough part of stalk, sort according to size of stalk. Cut spears to fit containers, or cut in 2-inch lengths. Scald according to size of stalk.	Small stalks 2 min. Medium stalks 3 min.	3 min.* 4 min.*	Chill immediately. Drain. Pack whole stalks parallel with heads in alternate directions, leaving no head space. Seal.
BEANS Green	Cut snap beans in 1 or 2-inch pieces. Leave "French" beans whole or slice.	3 mm.*	4 1/2 min	Chill and drain. Pack in freezer carton leaving 1/2-inch space.
BEANS Lima	Wash and sort pods in cold water. Scald, cool in ice water and squeeze beans out of pods.	Small 1 min. Medium to large 2 to 3 min	4 min 4 to 5 min.	Cool promptly in cold water. Drain. Pack in cartons, bags or boxes, leaving 1/2-inch head space. Seal.
BROCCOLI	Select tender uniform heads of dark green color. Let stand 1/2-hour in salted water (4 teaspoons salt in 1 gallon water) to remove insects. Wash and remove woody stems. Split lengthwise into pieces so buds are not more than 1 1/2 inches across. Scald.	3 min.	5 min.*	Chill immediately. Drain. Package in cartons in alternate directions, leaving no head space. Seal.
BRUSSELS SPROUTS	Clean and cut sprouts from main stem, sort according to size and scald.	4 min.*	5 1/2 min.	Chill and drain. Pack in freezer containers, leaving no head space.
CARROTS	Clean, wash and peel. Leave small carrots whole. Cut others into slices or cubes.	3 min.*	4 1/2 min	Chill, drain and pack into containers, leaving 1/2-inch head space.
CAULIFLOWER	Trim and wash. Break into flowerets 1 inch wide and about 1 1/2 to 2 inches long. Soak in salted water for 30 minutes. Drain.	3 min.**	4 1/2 min	Chill immediately. Drain. Package compactly, leaving no head space. Seal.
CORN on COB	Select young corn with thin, sweet milk. Husk and remove silk. Wash ears carefully. Sort according to size.	Small ears 7 min. Medium ears 9 min.* Large ears 11 min.*	9 min. 10 min. 12 min.	Chill twice as long as you scald. Wrap several ears together in freezer paper. Place in polyethylene bag. Seal.
CORN Whole Kernel	Scald corn on cob and chill. Cut off whole kernels.	5 to 6 min.*	6 min.	Package. Leave 1/2-inch
GREENS	Beet greens, collards, kale, mustard greens, spinach, Swiss chard, turnip greens. Wash and lift out of water to drain. Remove tough stems and imperfect leaves. Cut in pieces, if desired. Scald.	Beet greens, kale, chard, mustard and turnip greens 2 min.* Collards 3 min. Spinach 1 1/2 to 2 min.*		Chill in cold water and drain thoroughly between absorbent towels. Pack in freezer cartons or bags and seal.
PEAS	Shell and discard over-mature peas.	2 min.**	2 min.	Chill and drain. Package compactly, leaving 1/2-inch head space.
POTATOES French Fried	Peel and slice lengthwise for frying. Fry in deep fat heated to 360°F. for 4 minutes until tender but not browned. Drain well.			Cool to room temperature. Package in freezer bags or cartons and seal. To serve, thaw and cook in 375°F. fat until brown. Or cook, unthawed, in 500°F. oven.
POTATOES White	Select smooth new potatoes directly from garden. Wash, peel or scrape, and scald.	3 to 5 min.		Chill, drain, package in cartons, bags or boxes. Leave 1/2-inch head space. Seal.
POTATOES Sweet	Wash. Cook until almost tender and cool. Peel; cut in halves, slice or mash.			Pack in freezer containers, allowing 1/2-inch head space. Seal.
SQUASH	Select tender squash with soft rind. Cut in 1/2-inch slices.	3 min.*	4 1/2 min.	Chill immediately, drain and package. Leave 1/2-inch head space. Seal.

*Preferred method

•*Use 4 teaspoons salt to a gallon

(continued next page.)



FOOD FREEZING SUGGESTIONS

(continued)

Preparation for Freezing Fruits

1. **Sort** fruits for uniform ripeness, quality and size.
2. Wash fruits thoroughly in cold water and drain thoroughly.
3. Work with small quantities and freeze quickly.
4. Pack in cartons, cutting or slicing larger fruits. Add sugar or syrup.
5. To avoid discoloration of apples, apricots, peaches and pears, (1) add ascorbic acid mixture to syrup (1 teaspoon to 1 cup of syrup) following directions on label, or (2) dip slices of fruit for 1 minute in solution of 3 tablespoons lemon juice to 1 gallon water, rinse in cold water, drain, and pack in sugar or syrup. Place crumpled piece of cello or waxed wrap on top of fruit before closing to keep fruit in syrup.

Packing Frozen Fruits

Always allow head space. Allow 1/2-inch head space in pint containers (1 inch for glass), 1-inch head space in quart containers (2 inches for glass).

Sweetening fruits helps retain flavor, color and texture. The method of sweetening depends on fruit used. See guide at right for recommended method.

(a) Dry sugar pack. Suitable for fruits that make their own juice when sugar is added. Add dry sugar (see guide at right) and stir gently until most of the sugar has dissolved in the juice drawn from the fruit, then pour into containers.

(b) Syrup pack. Suitable for fruits which have comparatively little juice, and those which darken readily. Add syrup to cover fruit. Allow 1/2-inch head space (1X-inch for glass containers).

(c) Unsweetened pack. Suitable for special diets.

Guide for Making Syrup

Percentage of syrup	Cups of suger to be added per pint of water	Approximate yield in pints
30% (light)*	1	1¼
40% (light)*	1½	1½
50% (medium)	2½	1¾
60% (medium)	3½	2
65% (heavy)	4½	2¼

*Recommended for most fruits

Method: Dissolve sugar in boiling water or mix thoroughly with cold water until dissolved. Chill before using.

Serving Frozen Fruits:

Place unopened containers in refrigerator. Serve while fruit is still slightly icy.



Guide to Freezing Fruits

FRUIT	PREPARATION	PACKAGING
APPLES	Wash, peel and slice apples to about 1/2-inch thickness. If apples are to be packed in sugar, prevent discoloration by (1) steaming for 1 ½ to 2 minutes, or (2) dipping in solution of 3 tablespoons lemon juice to 1 gallon water for 1 minute, rinsing in cold water, and draining. Solution may be reused.	Syrup pack: Slice into container, cover with 40% syrup. Add 1 teaspoon ascorbic acid to each cup of syrup. Sugar pack: Sprinkle 1/2 cup of sugar over each quart of apples. Stir to cover all surfaces with sugar. Seal. Adding 1 teaspoon ascorbic acid to sugar is an extra precaution.
APRICOTS	Select firm, fully ripe fruit of bright, uniform color. Wash and sort as to size. Halve and remove pits. Peel and slice, if desired. Heat unpeeled fruit in boiling water 1/2 minute	Syrup pack: Pack in Container; cover with 40% syrup to which ascorbic acid has been added (1 teaspoon ascorbic acid to 1 cup syrup). Sugar pack: Mix 1 teaspoon crystalline ascorbic acid with 1/2 cup of sugar and sprinkle over 1 quart of fruit. Stir.
BERRIES	Proper maturity is important. Immature berries should not be used. Wash in cold or iced water and drain thoroughly on absorbent paper towels.	(1) May be packed dry, or (2) packed whole in a 40 to 50% sugar syrup. (3) For crushed or pureed berries pack 4 parts of berries to 1 part of sugar. Stir until sugar is dissolved. Seal.
CHERRIES Sour	Wash, sort and stem. Chill in refrigerator until firm enough to remove pits.	Mix 1 part sugar to 4 or 5 parts fruit by weight until sugar is dissolved. Pack. Seal
CHERRIES Sweet	Prepare quickly in same way as sour cherries. However, sweet cherries may be frozen whole, with or without pits.	Cover with 40% sugar syrup which contains 1 teaspoon ascorbic acid per cup.
CRANBERRIES	Wash in iced water, stem and eliminate poor berries. Drain well.	Cranberries may be packed whole, without sugar, or in a 50% sugar syrup.
MELONS Cantaloupes Honeydews Watermelons	Select firm, well ripened fruit. Cut in half and remove seeds (remove watermelon seeds as you cut balls). Scoop out melon balls or cut in 3/4-inch cubes. These fruits may be frozen alone or in combination	Cover with orange juice or 30% sugar syrup. Seal and freeze.
ORANGE and GRAPEFRUIT SECTIONS	Select firm fruit, free of soft spots. Peel with sharp knife just below white membrane. Remove all membrane. Cut sections from divider-membranes. Drain	Pack sections in layers. Cover grapefruit with 30% A syrup containing 1 teaspoon ascorbic acid per quart. Oranges do not need syrup. Stir in 1/2 teaspoon ascorbic acid per quart.
PEACHES	Promptness in handling is important. Sort, peel (skins maybe loosened by scalding whole peach 30 seconds in boiling water) and pit. Peel and slice 1 quart of peaches at a time.	Pack immediately into cold 40% syrup with 1 teaspoon ascorbic acid per cup in container; cover with more syrup. Seal.
PEARS	Select pears which are fully tree-ripened. Wash, peel and core. Cut in halves or quarters. Heat in boiling 40% syrup for 1 to 2 minutes. Cool in syrup. then drain.	Pack immediately in freezer carton. Add 40% syrup to which ascorbic acid has been added (1 teaspoon ascorbic acid to 1 cup syrup). Seal.
PINEAPPLE	Peel, core, slice or cube.	Pack slices with two circles of cellophane paper between each slice. Pack without sugar or cover with 30% syrup. Or, pineapple juice could be used.
PLUMS and PRUNES	Sort, wash in iced water. Halve and pit, or leave whole.	Pack in carton and cover with 40% syrup to which 1 teaspoon ascorbic acid has been added per cup. Seal.
RHUBARB	Wash, trim and cut stalks into 1-inch pieces or in lengths to fit package.	Pack without sugar or cover with 40% syrup. Allow head space, Seal.

Freezing Dairy Products

- **Cheese.** Freeze cheese in 1/2- to 1-pound pieces. Wrap in moisture/vapor-proof material. Uncreamed cottage and Camembert cheese may be kept in the freezer though there may be some water separation on thawing. Cream and processed cheese do not freeze well as freezing affects their smooth texture.
- **Cream.** Ordinary household cream for table use does not freeze well, but will be suitable for cooking. Pasteurized heavy cream containing not less than 40 percent butterfat may be frozen. Heavy cream which has been whipped freezes well, too. Drop mounds of whipped cream on baking sheets. Freeze. Transfer frozen mounds quickly to a rigid container and seal, separating layers with paper.

- **Ice Cream.** Commercial ice creams can be stored in the freezer in their original carton. Home-made ice cream should be packed in moisture/vapor-proof cartons. For best results, place ice cream in the interior of the freezer rather than on the door shelves. Fine-quality ice cream, with high cream content, will normally require slightly lower temperatures than "airy" already-packaged brands with low cream content. Experiment to determine the location in the freezer (the rear is slightly colder than the front) and the temperature control setting to keep your favorite ice cream at the right serving temperature.

- **Butter and Margarine.** Overwrap original carton in moisture/vapor-proof material or enclose in moisture/vapor-proof containers.

(continued next page)



FOOD FREEZING SUGGESTIONS

(continued)

Freezing Eggs

Use only fresh eggs for freezing. Chill before freezing. Whole eggs may be frozen or the whites and yolks frozen separately as follows:

Whole Eggs—Mix yolks and whites thoroughly with a fork. Do not beat in air. Add 1 teaspoon salt to each 2 cups of eggs.

Egg Whites—Separate and freeze in recipe-sized amounts.

Egg Yolks—Separate and add 1 teaspoon of salt or 1 tablespoon of corn syrup or sugar per cupful of yolks. Blend with fork.

Pack eggs in freezer carton allowing 1/2-inch head space (1 1/4-inch for glass containers). Thaw eggs in unopened container in refrigerator or at room temperature.

Freezing Prepared Foods

• **Bread and Rolls.** Bake, cool, wrap and freeze. To serve: thaw in wrappings at room temperature. Or, heat or toast frozen. If desired, wrap in foil and warm for 15 minutes in 250° to 300°F oven. Note: most commercially baked products should be rewrapped in moisture/vapor-proof material before freezing.

• **Biscuits.** May be frozen baked or unbaked. To serve baked biscuits: defrost in wrappings at room temperature for one hour. Reheat for 5 minutes in 425°F oven. Or place frozen biscuits in 375°F oven for 15 minutes. Unbaked biscuits should be thawed, then baked as usual.

• **Cake.** Bake and cool. If frosted, freeze before wrapping to avoid sticking. To serve: unwrap frosted cakes; thaw at room temperature. Thaw unfrosted cakes in wrappings at room temperature. Allow about two hours to thaw a large cake.

Icings made with egg white do not freeze satisfactorily. Those made with powdered sugar, butter, fudge or whipped cream freeze well.

• **Cookies.** If baked before freezing, cool and package them carefully in moisture/vapor-proof material. They will thaw in about 15 minutes at room temperature in wrappings. Refrigerator cookie dough may be wrapped and frozen in bars. Slice as needed, without defrosting, and bake.

• **Pies.** Most pies except cream, custard or meringue-topped pies freeze well, baked or unbaked. Baked pies store for a longer time. Omit steam vents from pies to be frozen unbaked.

To serve unbaked pies: Cut steam vents in top crust and place frozen pie in oven at usual temperature. Increase baking time 10 to 15 minutes. Thaw frozen baked pies, wrapped, for 1 to 1 1/2 hours at room temperature. To serve warm, unwrap without thawing and heat in 300°F oven for 30 to 40 minutes.

• **Quick Breads and Muffins.** Bake, cool and wrap at once. For serving, thaw, unwrapped, at room temperature or warm, unwrapped, in 300°F oven.

• **Main Dishes.** Such foods as chili, spaghetti sauce, casseroles, etc., are prepared in the same manner as for immediate serving with the exception of seasoning. During storage, onion flavor becomes less noticeable and celery flavor more pronounced. Spices also lose their strength during long periods of storage. Omit potatoes from stews and soups as they become mushy.

Cool main dishes after cooking; package in moisture/vapor-proof material and freeze. To serve these foods, thaw gradually over low heat adding a little liquid if necessary to prevent foods from sticking to the pan. Or heat in a 300°F oven for about 1 hour or until heated thoroughly.

• **Sandwich Tips.** All varieties of bread can be frozen. Spread softened butter on each slice, then spread filling. It is not advisable to use salad dressings for spreading as they separate and soak into the bread.

Meat, fish, some cheeses, poultry and peanut butter are recommended fillings for freezing. Cooked eggs become tough when frozen. Other fillings can be moistened with milk, cream, pickle relish, chili sauce, catsup, fruit juice, a little mayonnaise or salad dressing.

Lettuce or other salad greens and raw vegetables do not freeze well and should be added just before serving.

Wrap sandwiches in moisture/vapor-proof material and freeze.

FREEZER PACKAGING



Proper packaging is essential for successful freezing. Because solidly frozen foods lose moisture in the dry 0° to 5°F. temperature of a freezer, they must be properly protected by top quality packaging materials that are moisture/vapor-proof. Freezer tape is used to seal wrappings and for labeling.

Freezer packaging materials

Materials	Uses
Cartons with moisture, and vapor proof liners	Fruits, vegetables, some meats
Foil containers	Cooked foods
Polyethylene bags	Baked foods, meats
Glass freezer jars	Juices, fruits, vegetables, cooked foods
Plastic containers and boil-in bags	Sauces, fruits, vegetables cooked foods

Materials	Uses
Laminated paper	Meats
Heavy-duty foil	Meats, baked goods, leftovers
Cellophane	Baked goods, sandwiches, small meat cuts

Packaging instructions

Drugstore Wrap

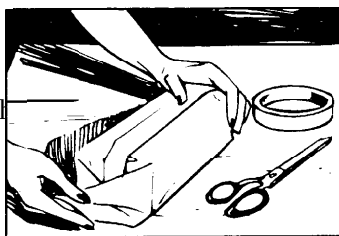
1. Place food in center of wrapping paper.



2. Bring two parallel edges together. Fold in lock seam, repeat until the last fold rests firmly on food.



3. Fold ends, excluding as much air as possible. Seal with tape or tie firmly with heavy string.



Butchers' Wrap

Place food diagonally on one corner of paper. Roll paper and food together diagonally, folding in extra material as you roll. Seal with freezer tape.

Cartons and containers.

Fruits, vegetables and cooked foods may be packaged in freezer cartons, containers and jars.



Aluminum foil.

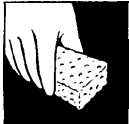
Place food on heavy-duty foil and mold foil to shape of the food. Only one thickness is required. No heat sealing or taping is necessary.



Labeling containers.

Be sure to label all containers and packages with contents and date that it was placed in the freezer.





DEFROSTING INSTRUCTIONS

In most climates, defrosting will be necessary only about twice a year.

To have your freezer operate most efficiently, do not permit more than 1/2 inches of frost to accumulate on the shelves.

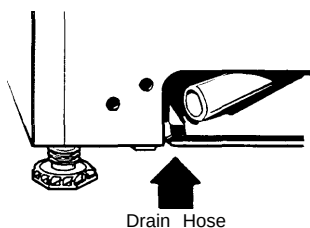
To remove this light coating of frost from the shelves, simply scrape with a plastic or wood spatula or scraper. Scrape the top and bottom surfaces of the shelves and the refrigerated surface at the top of the cabinet.

Never use an ice pick or metal scraper. Any such instrument can damage the freezer.

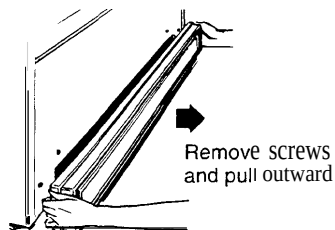
Do not use any electrical device in defrosting your freezer.

For Complete Defrosting

1. Turn the temperature control to OFF.
2. Remove all food and place it in corrugated boxes, insulated bags, picnic coolers, etc. Use towels and newspapers for insulation as needed.
3. With the door open, use pans of hot water to speed loosening of frost. Remove large pieces before they melt.
4. A drain hose (on some models) behind the base grille carries the defrost water out from the freezer. Remove the base grille; then remove the drain plug and let the defrost water drain into a pan. Sponge excess water from the bottom of the freezer as it collects to prevent overflowing.
5. After defrosting, clean the inside of the freezer (see the Care and Cleaning section).
6. Return the temperature control to its previous position and return food to the freezer.
7. Be sure to replace the drain plug (on some models) and return the drain tube to its position.
8. Replace the base grille.



To remove the base grille (on some models), remove the two screws from the front of the grille and pull outward.



CARE AND CLEANING



Cleaning Your Freezer

• **Outside.** Protect the paint Finish. The finish on the outside of the freezer is a high quality, baked-on paint finish. With proper care, it will stay new-looking and rust-free for years. Apply a coat of appliance polish wax when the freezer is new and then at least twice a year. Appliance polish wax also works well to remove tape residue from freezer surfaces.

Keep the finish clean. Wipe with a clean cloth lightly dampened with appliance polish wax or mild liquid dishwashing detergent. Dry and polish with a clean, soft cloth. Do not wipe the freezer with a soiled dishwashing cloth or wet towel. Do not use scouring pads, powdered cleaners, bleach, or cleaners containing bleach.

CAUTION—Care should be taken in moving the freezer away from the wall. All types of floor coverings can be damaged, particularly cushioned coverings and those with embossed surfaces.

• **Inside.** Clean the inside of your freezer at least once a year. We recommend that the freezer be unplugged before cleaning. If this is not practical, wring excess moisture out of sponge or cloth when cleaning in the vicinity of switches, lights or controls.

Use warm water and baking soda solution—about a tablespoon of baking soda to a quart of water. Rinse thoroughly with water and wipe dry. Do not use cleaning powders or other abrasive_ cleaners.

An open box of baking soda in the freezer will absorb stale freezer odors. Change the box every three months.

To Remove the Freezer Door

Lift up the plastic hinge cover and fold it back. It is very important that a screwdriver be used both to loosen and retighten the flat head screws on the top hinge, to insure a secure assembly and prevent hinge slippage.

Remove the top hinge from the cabinet, then lift the door off the lower hinge pin.

After the door is removed from the freezer remove the two screws from the bottom hinge.

To replace the door, reverse the order of the above instructions.

In Case of Extended Power Failure:

1. Keep freezer door closed. Your freezer will keep food frozen for 24 hours provided warm air is not admitted.
2. If freezer is out of operation for 24 hours or more, add dry ice. Leave ice in large pieces. Add more ice as required.

WARNING: Handling of dry ice can cause freezing of the hands— gloves or other protection is recommended.

3. If dry ice is not available, move food to a frozen food locker temporarily-until power is restored.



PREPARATION

Location

Your freezer should be conveniently located for day-to-day use in a dry, well-ventilated room.

For most efficient operation, it should not be located where air temperature around the freezer is ever higher than 110°F. or colder than 32°F.

Be sure to install your freezer on a floor strong enough to support it when it is fully loaded.

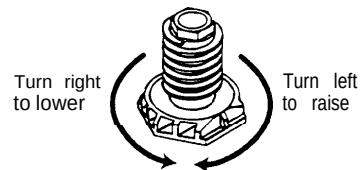
Also see Energy-Saving Tips regarding location.

Clearance

Allow 3 inches on all sides for proper air circulation.

Adjustable Legs

Legs at the front corners of the freezer should be set so the freezer is firmly positioned on the floor, and the front is raised just enough so the door closes easily when opened about halfway.



When You Go on Vacation

To maintain freezer in operation during vacations, be sure your house power is not turned off. For sure protection of freezer contents, you may want to ask a neighbor to check the power supply and freezer operation every 48 hours.

For extended vacations or absences, you may prefer to move your frozen foods to a storage locker temporarily. If your freezer is to be left empty, disconnect power cord plug from wall outlet. To prevent formation of odors, place open box of baking soda in freezer and leave freezer lid open.

When the freezer is not operating, it can be left in an unheated house or room without damage to cabinet or mechanism.

When You Move

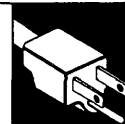
Disconnect the power cord plug from the wall outlet. Remove foods, defrost and clean the freezer.

Secure all loose items such as grille and shelves by taping them securely in place to prevent damage.

Be sure freezer stays in upright position during actual moving and in van. The freezer must be secured in van to prevent movement. Protect outside of freezer with blanket.

INSTALLATION REQUIREMENTS

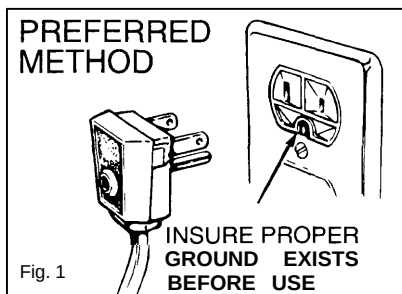
IMPORTANT...Please read carefully



How to Connect Electricity

For personal safety, this appliance must be properly grounded.

The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong (grounding) wall outlet (Fig. 1) to minimize the possibility of electric shock hazard from this appliance.



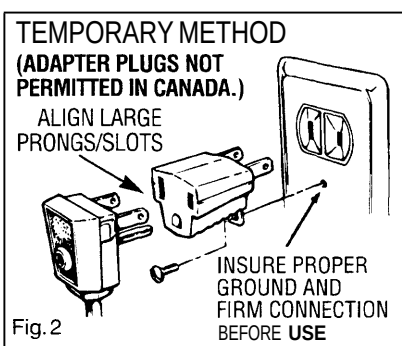
Have wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded.

Where a standard two-prong wall outlet is encountered, it is your personal responsibility and obligation to have it replaced with a properly grounded three-prong wall outlet.

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD.

Use of Adapter Plug

Because of potential safety hazards under certain conditions, we strongly recommend against use of an adapter plug. However, if you still elect to use an adapter, where local codes permit, a TEMPORARY CONNECTION may be made to a properly grounded two-prong wall outlet by use of a UL listed adapter (Fig. 2) available at most local hardware stores.



The larger slot in the adapter must be aligned with the larger slot in the wall outlet to provide proper polarity in the connection of the power cord.

CAUTION: Attaching adapter ground terminal to wall outlet cover screw does not ground the appliance unless cover screw is metal, and not insulated, and wall outlet is grounded through house wiring. You should have the circuit checked by a qualified electrician to make sure the outlet is properly grounded.

When disconnecting the power cord from the adapter, always hold the adapter with one hand. If this is not done, the adapter ground terminal is very likely to break with repeated use.

Should the adapter ground terminal break, DO NOT USE the appliance until a proper ground has been established.

Use of Extension Cords

Because of potential safety hazards under certain conditions, we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL listed 3-wire grounding type appliance extension cord having a grounding type plug and outlet and that the electrical rating of the cord be 15 amperes (minimum) and 120 volts.

The freezer should always be plugged into its own individual electrical outlet (115 volt, 60 Hertz single phase AC. Some models are also rated 100 volt, 50 Hertz. Check the model and serial number plate). This is recommended for best performance and to prevent overloading house wiring circuits, which could cause a possible fire hazard from overheating wires.



QUESTIONS? USE THIS PROBLEM SOLVER

PROBLEM	POSSIBLE CAUSE
FREEZER DOES NOT OPERATE	• Temperature control is in OFF position. . If interior light (on some models) is not on, freezer may not be plugged in. . If plug is secure and the freezer still fails to operate, plug a small appliance into the same outlet to determine if there is a tripped circuit breaker or burned out fuse.
FREEZER STARTS TOO FREQUENTLY	. Package holding door open, or door opened too frequently or too long. . Temperature control set on too high a number.
FREEZER OPERATES TOO LONG	• Package holding door open, or door opened too frequently or too long. • Temperature control set on too high a number. • Inadequate air circulation space around cabinet.
NOISY OPERATION	. The floor may be weak, causing the freezer to vibrate when the compressor is on. • Cabinet is not positioned solidly on floor. Adjust legs or use shims for uneven floor.
CABINET VIBRATES	• Weakness in room floor. Placing 2 X 4's under the length of the freezer will help support it and may reduce vibration. . Cabinet not positioned solidly on floor. Adjust legs or use shims for uneven floor.

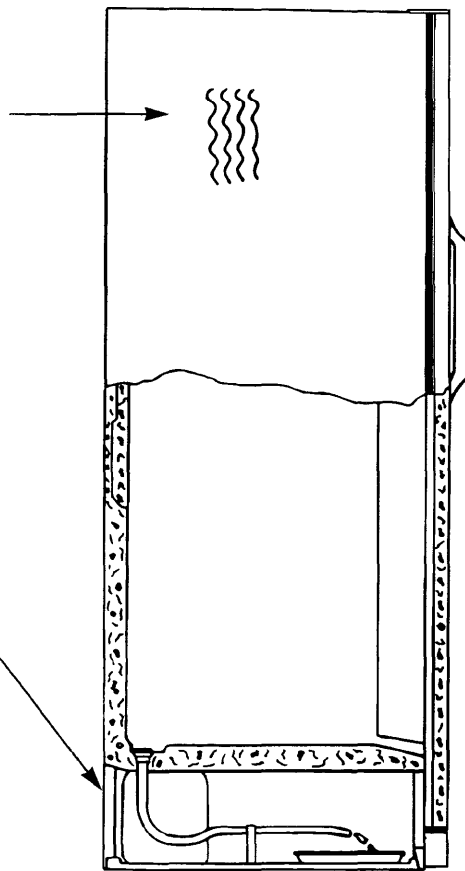
OPERATING CHARACTERISTICS

When your freezer is operating correctly you should:

Be able to feel the warm cabinet exterior as the refrigeration system transfers heat from the inside to the outside through the exterior cabinet walls.

Be able to hear the high efficiency compressor motor.

THESE THINGS ARE NORMAL AND DO NOT INDICATE A NEED FOR SERVICE.





PROBLEM	POSSIBLE CAUSE
FREEZER TEMPERATURE TOO WARM	. Package holding door open, or door opened too frequently or too long.
FOODS DEFROSTING	. Blown fuse or tripped circuit breaker. •Not plugged in. •Temperature control in OFF position. •Package holding door open, or door opened too frequently or too long.
FREEZER TEMPERATURE TOO COLD	•Temperature control set on too high a number.
FOODS DRYING OUT	•Packages not properly wrapped or sealed.
MOISTURE COLLECTING ON OUTSIDE OF CABINET	•Extended hot, humid weather.
INTERIOR LIGHT DOES NOT LIGHT (on some models)	•Blown fuse or circuit breaker. •Not plugged in. . Bulb burned out.
DOOR WON'T FULLY CLOSE BY ITSELF	. Legs need adjusting. •Package holding door open.
SLOW STARTING TIME AFTER BEING OFF	•Built-in overload protection.
EXCESSIVE FROST BUILD-UP	. Package holding door open, or door opened too frequently or too long. •Extended hot, humid weather.

If you need more help... call, toll free:

GE Answer **Center**®

800.626.2000

consumer information service

YOUR GENERAL ELECTRIC FREEZER WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the freezer** that fails because of a manufacturing defect.

FULL FIVE-YEAR WARRANTY

For five years from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the sealed refrigerating system** (the compressor, condenser, evaporator and all connecting tubing) that fails because of a manufacturing defect.

LIMITED WARRANTY, FOOD SPOILAGE...

We will pay for food spoilage (not to exceed the cumulative limit specified below) that occurs because of a manufacturing defect either in: a) *any part of the freezer* within one year from date of original purchase, or b) *any part of the sealed refrigerating system* within five years from the date of original purchase.

Freezer	Capacity	Cumulative Limit
	14.9 cu. ft. and smaller	\$100.00
	15.0 cu. ft. and larger	\$150.00

Within 30 days after food spoilage occurs, you must provide satisfactory proof of the spoilage to a Factory Service Center, an authorized Customer Care® service or the dealer from whom the freezer was purchased.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Alaska, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Should your appliance need service, during warranty period or beyond, call 800-GE-CARES (800-432-2737).

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material.

If you then have any questions about operating the product please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, plumbing and other connecting facilities.

- Food spoilage caused by:

- a) Power interruption from the utility.
- b) Blown fuse, open circuit breaker or other power disconnection on the owner's premises.
- c) Freezer not operating because of abnormally low electric power voltage or inadequate house wiring.

- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion 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. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

**If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**

Part No. 162D3944P002
Pub No. 49-6786
216299500

FP9 FP17
FP12 FP21
FP14