FOREWORD

- Your Frigidaire is a product of one of the world’s largest manufacturers of dependable mechanisms—General Motors Corporation. It is designed and built to meet ALL FIVE STANDARDS FOR REFRIGERATOR BUYING . . . and to give you the best in correct, convenient and economical refrigeration service.

Frigidaire automatically provides the low temperatures so necessary for proper preservation of your foods. However, Frigidaire has many extra advantages for your convenience and enjoyment, and one of the purposes of this book is to explain how these advantages can help you most.
There are 5 fundamental standards for selecting a refrigerator...

Frigidaire
with the "Meter-Miser" meets all five!

1. Lower operating cost
2. Safer food protection
3. Faster freezing...more ice
4. More usability
5. 5-year protection plan
In selecting Frigidaire for your home, you did so because you believed it represented the best refrigerator value on the market. Because Frigidaire, with the Meter-Miser, meets every one of the 5 Basic Standards for Refrigerator Buying, you may be sure that you made the correct decision and that your pride of ownership will steadily increase as the years go by.

**STANDARD No. 1 • LOWER OPERATING COST**

*A good refrigerator should use a minimum of electricity and give a maximum of refrigeration service.*

Because your Frigidaire has the "Meter-Miser," it costs much less to operate. Accurate Electric Meter tests prove that the New Frigidaire uses less than half as much current as some refrigerators to produce the same amount of cold. This means a big saving during the years you will own and use Frigidaire daily in your home.

**STANDARD No. 2 • SAFER FOOD PROTECTION**

*The first duty of a refrigerator is to keep foods safely at all times and in all kinds of weather.*

Government Bulletins and health authorities agree that perishable foods must be kept below 50° and above 32°. Meats, milk and other costly foods keep only a short time unless chilled below 50°, while many foods lose taste and food value when frozen. The FOOD-SAFETY INDICATOR, built into the center of the food compartment, gives you visible proof that Frigidaire is maintaining Safety Zone Temperature throughout.
A good refrigerator must have the ability to supply an ample quantity of ice cubes and desserts quickly.

- Plenty of reserve capacity is needed for freezing abundant supplies of large ice cubes. And for making smooth-textured desserts, it must have extra power to freeze them quickly and thoroughly. Your everyday use will prove that the highly efficient cold-making mechanism of your Frigidaire has the ability to do all these things—better and faster, at lowest cost.

Real, genuine usability that saves you time and work is a most important consideration in a refrigerator.

- Since you will live with your New Frigidaire and use it dozens of times daily, you will be proud and glad that it is the most usable refrigerator ever made. It is wider, roomier, and has as much as 42 per cent more space, in front where you can use it easier. In fact, your Frigidaire is a regular "refrigerated pantry"; every advantage is practical and carefully designed to save you time, steps and effort.

A refrigerator should be amply protected by a responsible manufacturer against service expense or annoyance.

- Since a refrigerator is one of your most important kitchen investments, you will naturally feel secure in knowing that Frigidaire is amply protected. Frigidaire's Sealed-in Mechanical Unit—a marvel of outstanding design and engineering—is protected for Five Years against service expense. This is in addition to a standard one-year warranty on the cabinet and other equipment. And Frigidaire is made by General Motors.
THE FRIGIDAIRE “METER-MISER”

- One of the big reasons why your Frigidaire meets All 5 Standards for Refrigerator Buying is because it is equipped with a remarkable cold-making mechanism—the “Meter-Miser.” Engineers acclaim it one of the greatest contributions ever made to home refrigeration.

Because of its marvelous rotary design, and the elimination of unnecessary moving parts, the Meter-Miser runs on a mere trickle of electricity. Each month, each year, you will be pleasantly surprised at the extra money it saves, money you can use to advantage for other worthwhile things.

THE FRIGIDAIRE SEALED STEEL CABINET

- A refrigerator cabinet must do more than provide storage space for foods. It must keep heat out and cold in . . . and the better it does this the better the refrigerator’s operating economy. In design, materials and care of manufacture, the Sealed Steel Cabinet of your Frigidaire is built to serve you better, last you longer and retain its beauty and newness for many, many years. (Please see typical cut-away view of cabinet on following page.)
Sealed Construction
Steel shell welded and permanently sealed to protect insulation against moisture and deterioration. Maintains economy.

Frigidaire Cold Control
Double-Range, Multipoint Control enables you to regulate both freezing speed and cabinet temperatures, easily, quickly.

The SUPER FREEZER
Made of brass containing 85% copper. Scientifically designed with refrigerant flowing inside all walls. All trays rest on shelves.

Thicker Insulation—Double Sealed
Keeps heat out and cold in. Moisture-proof wrapping around insulation gives double protection, longer life, lasting economy.

Portable Utility Shelf
Keeps small articles handy. Can be removed for carrying contents to and from table. Removable front, adjustable partitions.

Lifetime Porcelain or Durable Dulux Exterior
Lifetime Porcelain is finest of all cabinet finishes. Dulux is very finest of all non-porcelain finishes.

Automatic Interior Light
Automatically floods cabinet interior with light when food compartment door is opened. Switches off when door is closed.

Automatic Reset Defroster
To defrost, merely move to "On" and forget it. When defrosting is completed, Frigidaire automatically resumes operation.

Food-Safety Indicator
The Food-Safety Indicator gives visible proof that food is being protected in Safety Zone Temperatures — below 50° and above 32°.

Touch-Latch Door Opener
A mere touch on this handy latch — and the massive food compartment door of the New Frigidaire cabinet swings open automatically.

Air Cushion Door Seal
Air-filled seal encircles door at point of contact with cabinet. Prevents warm room air from entering around door opening.

Full-Width Sliding Shelves
Articles at back are as easy to reach as those in front. Improved design permits full-width shelves with extra space on each side.

The METER-MISER
Frigidaire’s cold-making unit that cuts current costs to the bone. Outstanding design with only three moving parts, permanently oiled, precision built, completely sealed.

Stainless Porcelain in Seamless Interior
Stainless porcelain not affected by acid fruit juices—retains lustrous surface. Being seamless, cleaning of interior is quick, thorough, easy.
THE SUPER FREEZER

- In maintaining uniform, low temperature within the cabinet, freezing unit design is of greatest importance. It must be properly located — constructed of durable metal that is a good conductor of heat — and must be able to provide fast freezing of ice and desserts while still maintaining proper food compartment temperature. There are definite reasons why the Super Freezer achieves all these purposes in a truly remarkable manner. Every detail of its superior design increases value and usefulness in your home.

- Cut-away view of a typical Super Freezer. Even though the Super Freezer of your particular Frigidaire may look slightly different, it embodies the same superior design and construction features.
HELPFUL SUGGESTIONS

- On the following pages are detailed suggestions which will help you get the maximum refrigeration service and satisfaction which your Frigidaire is designed and built to provide. After reading this section you will have a better understanding of the many reasons why Frigidaire is the best refrigerator for you to own and use in your home.

THE FOOD-SAFETY INDICATOR

- Safety Zone Temperature—between 50° F. and 32° F.—is necessary for proper food preservation. Above 50° foods spoil, while below 32° most foods freeze.

The purpose of the Food-Safety Indicator is to give you visible proof that your foods are being kept at the necessary Safety Zone Temperature. And because your Frigidaire is built to provide this temperature automatically, the Food-Safety Indicator will always register in the Safety Zone unless some condition exists which should be corrected.

If Food-Safety Indicator Registers Out of Safety Zone

- As you would naturally expect, frequent opening of the cabinet door, leaving the door open, placing warm foods in the cabinet or water in the freezing trays may cause the Food-Safety Indicator to temporarily register out of the Safety Zone. However, it will quickly register in the Safety Zone after the door has been closed a short time, or foods and water are cooled.

Other conditions that interfere with refrigeration and may cause the Food-Safety Indicator to register out of the Safety Zone are overcrowded shelves or improper food arrangement which blocks air circulation, or an excessive coating of frost on the Super Freezer. These can be easily corrected by rearranging the foods or defrosting the Super Freezer.

In abnormally hot weather, when kitchen temperatures are unusually high and extra heavy loads of food and water are placed in the cabinet, the Food-Safety Indicator may also register out of the Safety-Zone temporarily. This temporary condition may be corrected merely by turning the Cold Control to one of the “Colder” positions until the heavy service period is passed.
DEFROSTING THE SUPER FREEZER

Just as drops of moisture collect on the outside of a pitcher of cold water, excess moisture in the air inside the cabinet collects and freezes on the cold Super Freezer in the form of frost. When this frost coating becomes too thick, it acts as a blanket and the Super Freezer cannot cool the cabinet in the most efficient manner. Therefore, it is to your advantage to see that the frost is entirely removed at regular intervals.

Your Frigidaire is equipped with a patented Frigidaire Automatic Reset Defroster. To defrost the Super Freezer merely move the Defroster to “On” and forget it. As soon as the frost melts, your Frigidaire will automatically resume operation.

For most economical operation you should defrost the Super Freezer when the frost coating becomes approximately one-eighth of an inch thick. During warm weather, when there is more moisture in the air, this amount may collect in one week’s time. During cooler weather defrosting may not be needed oftener than once every two or three weeks. Be sure the glass tray is beneath the Super Freezer to collect the melted frost.

STORAGE IN SUPER FREEZER

The Super Freezer of your Frigidaire is designed to combine greatest refrigerating efficiency with the lowest possible operating cost.

When the refrigerator is operating on Number 1 Cold Control position in normal room temperatures, the lower portion of the Super Freezer is several degrees colder than the upper portion. Consequently, frost forms less rapidly on the upper portion—and may melt from time to time after it does form. This is entirely natural because in normal room temperatures the mechanism operates less frequently to keep the food compartment cold.

Since the lower portion of the Super Freezer is usually colder than the upper portion, the bottom Super Freezer compartment provides the best place for freezing and holding desserts. The top Super Freezer shelf in 7 and 9 cubic foot models, and the second shelf from the top in 5 and 6 cubic foot models, are also excellent for freezing and holding desserts. Directions for use of Cold Control in making desserts are given on Page 8 of the Frigidaire Recipe Book.

ADJUSTING THE COLD CONTROL

The Frigidaire Double-Range Multipoint Cold Control was developed and patented by Frigidaire to make it easy for you to regulate cabinet temperatures or the freezing speed of ice and desserts.

For normal operation, set the Cold Control knob on Number 1 position.
To lower cabinet temperature or speed up freezing, turn the Cold Control to one of the "Colder" positions.

If you leave home for several days, your foods may be preserved at reduced operating cost while you are away by turning the Cold Control to one of the "Warmer" positions. This is possible because you are not placing foods or water in the cabinet several times each day.

Note: Complete instructions for using the Cold Control in freezing desserts are given on Page 8 of the Frigidaire Recipe Book.

**AUTOMATIC ICE TRAY RELEASE**

- Fastest freezing of ice or desserts in an electric refrigerator is possible only when the trays are tightly frozen to the freezer shelves. However, this makes the trays hard to remove unless some means is provided to loosen them.

Frigidaire has provided that means in a most effective manner by equipping each metal tray of your Frigidaire with a patented Automatic Ice Tray Release. This exclusive advantage enables you to loosen the trays instantly at a touch of the finger, regardless of how tightly they are frozen. Merely pull forward on the tray handle and the ice seal will be automatically broken.

**FREEZING TRAYS**

- Three types of freezing trays are used in the various Frigidaire models, namely: metal trays with metal grids; metal trays with rubber grids; and the patented Quickube rubber tray. Some models are equipped with all three types, while others have the all-metal tray or the metal tray with rubber grids.

To remove cubes from the metal tray with metal grids, hold tray upside down and run cold water over it until the grid is loosened. Then run cold water on the metal edges of the grid until the cubes are loosened.

To remove cubes from the metal tray with rubber grids, run water over bottom of tray to loosen grid. Then twist the grid to remove one or all cubes.
Cubes can be quickly and easily removed from the Quickube tray by pulling it part way out of the Super Freezer and pressing downward on the handle. Or the entire tray may be emptied by removing from the Freezer, pressing downward on the bottom and turning it inside out. No water is required to loosen the cubes.

FROZEN STORAGE SPACE

- In the Super Freezer, such foods as meat, fish, game and ice cream may be kept almost indefinitely when desired. In all models (except 4 cubic foot) the center Super Freezer shelf may be removed to provide more space by pressing upward on the back of the shelf and then lifting it out. If there is a heavy coating of ice or frost on the shelf, defrosting will enable you to remove it more easily. In the 4 cubic foot models, the bottom Super Freezer compartment provides ample frozen storage space.

When storing meats in the Super Freezer it is best to place them on a dish or platter. This will prevent them from freezing to the shelves. When storing ice cream or other frozen dessert, the Cold Control should be turned to Number 4 "Colder" position, which is midway between Number 3 and Number 5.

SPECIAL GLASS COLD STORAGE TRAY

- Underneath the Super Freezer, a glass tray provides a convenient space for keeping an extra supply of ice cubes or storing smaller cuts of meat and other foods at temperatures lower than on the shelves. When meats or foods are placed in this tray, they should be covered with waxed paper.

THE FRIGIDAIRE HYDRATOR

- Fresh vegetables and fruits are best preserved when stored in a closed container in which Safety Zone temperature and proper humidity are maintained. The Frigidaire Hydrator combines these two necessary conditions in exactly the right proportion.

Some of the more common vegetables and fruits which should be kept in the Hydrator are: Vegetables—lettuce, celery, cabbage, spinach, parsley, endive, asparagus, cauliflower, radishes, tomatoes, carrots, lima beans, string beans, peas, corn and cucumbers; Fruits—oranges, lemons, apples, peaches, plums, cherries, grapes, grapefruit, pears, strawberries,
blackberries and dewberries. In addition, the Hydrator is excellent for the temporary storage of sandwiches or vegetable salads which have been prepared in advance.

As a general rule, vegetables and fruits should be washed and wiped dry before placing in the Hydrator. However, if leafy vegetables have become wilted from remaining outside, they may be revived more quickly by washing and placing them into the Hydrator moist.

**FULL-WIDTH SLIDING SHELVES**

- In Super and Master Models, with the exception of the Master 4-36, the shelves are of a specially-designed sliding type. This convenience makes articles at the back of the shelves as easy to reach as those in front.

  Catches on each shelf support prevent the shelves from being accidentally pulled from the cabinet. By lifting these catches, the shelves may be removed from the cabinet when desired.

**THE PORTABLE UTILITY SHELF**

- Every New Frigidaire Super Model has this full-width Portable Utility Shelf with adjustable partitions and removable front, for keeping small articles easily accessible and saving space. This advantage will save many steps because the complete shelf is easily removed for carrying its entire contents to and from the kitchen table.

NOTE: *When eggs are kept on the Portable Utility Shelf, it is best to place them between the center partitions.*
FOOD PLACEMENT

By following the simple suggestions given here, your foods can be arranged more conveniently and they will keep in better condition over a longer period of time:

1. It is advisable to remove foods from pails, packages or wrappers, and put them into china, porcelain or glass containers before placing in your Frigidaire.

2. Foods requiring lower temperatures, such as meat and game, should be placed beside or below the Super Freezer. Milk and tall bottles should be placed beside the Super Freezer.

3. Fresh vegetables and fruits should be washed, wiped dry, and placed in the Hydrator. If leafy vegetables are wilted, place them in the Hydrator moist.

4. Cooked foods, canned foods and left-overs may be kept on any convenient shelf space in your Frigidaire. Whenever possible, foods which give off or absorb odors, such as onions or butter, should be kept in closed containers.

5. Sometimes it may be convenient to chill hot foods quickly in your Frigidaire. However, the best practice is to allow hot foods to cool to room temperature before placing them in the cabinet. This will reduce operating cost.

6. In case you desire to keep smaller cuts of fresh meat for a longer period than usual, at below-freezing temperatures, they should be placed in one of the Super Freezer trays after the ice has been removed and the inside of the tray wiped dry. Larger cuts of meat may be placed on a platter inside the Super Freezer.
7. The glass tray beneath the Super Freezer provides space where extra quantities of ice cubes or cuts of meat may be stored for a time when desired. Meats should be covered with waxed paper.

Important Note: To permit air to circulate freely and thus maintain proper temperature throughout your Frigidaire, dishes and other containers should not be crowded too closely together on the shelves.

CLEANING YOUR FRIGIDAIRE

- A good time to clean your Frigidaire is when you are defrosting the Super Freezer.

For cleaning the porcelain interior, Super Freezer, freezing trays, Glass Cold Storage Tray and Hydrator, use a solution of baking soda and cool water.

If the exterior of your cabinet is finished with Dulux, clean and polish it with Frigidaire Dulux Surface Renewer (obtainable from your Frigidaire Dealer).

If the exterior is finished with porcelain, clean with mild soap and warm water.

NO OILING REQUIRED

- Your Frigidaire does not require oiling. The sealed-in mechanical unit is charged with oil at the time of manufacture and does not need changing or replenishing.

TO DISCONTINUE OPERATION

- When you wish to discontinue operation, turn the Refrigeration Switch "Off." Remove the foods and ice trays and clean the interior thoroughly. Leave the cabinet door slightly open.

If you are moving from one location to another, your Frigidaire Dealer will advise
you regarding the proper method of transportation in order to protect against injury.

★ AUTHORIZED SERVICE

- If at any time you require service on your Frigidaire, call only an Authorized Frigidaire Service Station. A staff of Frigidaire trained men of wide experience, using genuine Frigidaire Precision-Built Parts, is at your call.

   Every authorized Frigidaire serviceman carries an identification card, of which an exact replica is shown here. Before permitting any work to be done on your Frigidaire, insist that this card be shown to you. Examine the card carefully to see that it is not void. New cards are issued every six months to Frigidaire servicemen, who are familiar with the latest improvements and service methods.