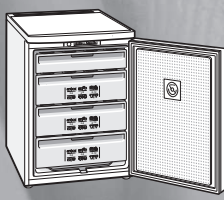




GSD..  
en Operating instructions



---

## en Index

Information concerning disposal . . . . .	3	Freezing and storing food . . . . .	10
Safety and warning information . . . . .	3	Freezing fresh food . . . . .	11
Changing over the door hinges . . . . .	5	Freezing food . . . . .	11
Installing appliance under worktop . . . . .	5	Fast freezing . . . . .	12
Connecting the appliance . . . . .	6	Defrosting frozen produce . . . . .	12
Getting to know your appliance . . . . .	7	Switching off and disconnecting the appliance . . . . .	13
Control panel . . . . .	7	Defrost and clean the freezer compartment . . . . .	13
Note ambient temperature and ventilation . . . . .	8	How to save energy . . . . .	15
Switching on the appliance . . . . .	8	Operating noises . . . . .	15
Fittings . . . . .	9	Eliminating minor faults yourself . . . . .	16
Usable capacity . . . . .	10	Customer service . . . . .	16
Freezer compartment . . . . .	10		

## Information concerning disposal

### Disposal of packaging

The packaging protects your appliance from damage during transit. All packaging materials are environmentally friendly and recyclable. Please contribute to a better environment by disposing of packaging materials in an environmentally-friendly manner.

Please ask your dealer or inquire at your local authority about current means of disposal.

### Disposal of your old appliance

Old appliances are not worthless rubbish! Valuable raw materials can be reclaimed by recycling old appliances.



This appliance is labelled in accordance with European Directive 2002/96/EG concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

### Warning

Redundant appliances:

1. Pull out the mains plug.
2. Cut off the power cord and discard with the mains plug.

Refrigerators contain refrigerants and the insulation contains gases. Refrigerant and gases must be disposed of properly. Ensure that tubing of the refrigerant circuit is not damaged prior to proper disposal.

## Safety and warning information

### Before you switch ON the appliance

Please read the operating and installation instructions carefully.

They contain important information on how to install, use and maintain the appliance.

Keep all documentation for subsequent use or for the next owner.

### Technical safety

- This appliance contains a small quantity of environmentally-friendly but flammable R600a refrigerant. Ensure that the tubing of the refrigerant circuit is not damaged during transportation and installation. Leaking refrigerant may cause eye injuries or ignite.

### If damage has occurred

- Keep naked flames and/or ignition sources away from the appliance.
- Thoroughly ventilate the room for several minutes.
- Switch off the appliance and pull out the mains plug or switch off the fuse.
- Notify customer service.

The more refrigerant an appliance contains, the larger the room must be. Leaking refrigerant can form a flammable gas-air mixture in rooms which are too small.

The room must be at least 1 m<sup>3</sup> per 8 g of refrigerant. The amount of refrigerant in your appliance is indicated on the rating plate inside the appliance.

- Only customer service may change the power cord and carry out any other repairs. Improper installations and repairs may put the user at considerable risk.

## Important information when using the appliance

- Never use electrical appliances inside the appliance (e. g. heaters, electric ice makers, etc.). **Risk of explosion!**
- Never use a steam cleaner to defrost or clean the appliance. The steam may penetrate electrical parts and cause a short-circuit.  
**Risk of electric shock!**
- Do not use pointed or sharp-edged implements to remove frost or layers of ice.  
You could damage the refrigerant tubing. Leaking refrigerant may ignite or cause eye injuries.
- Do not store products which contain flammable propellants (e. g. spray cans) or explosive substances in the appliance. **Explosion hazard!**
- Do not stand or support yourself on the base, drawers or doors, etc.
- Before defrosting or cleaning the appliance, switch off the appliance, pull out the mains plug or switch off the fuse.  
Pull on the mains plug, not on the power cord.
- Bottles which contain a high percentage of alcohol must be sealed and stored in an upright position.
- Keep plastic parts and the door seal free of oil and grease. Otherwise, parts and door seal will become porous.
- Never cover or block the ventilation openings for the appliance.

- People who have limited physical, sensory or mental abilities or inadequate knowledge must not use this appliance unless they are supervised or given meticulous instructions.
- Do not store bottled or canned drinks (especially carbonated drinks) in the freezer compartment. Bottles and cans may explode!
- Never put frozen food straight from the freezer compartment into your mouth.  
**Risk of low-temperature burns!**
- Avoid prolonged touching of frozen food, ice or the evaporator pipes, etc.  
**Risk of low-temperature burns!**

## Children in the household

- Keep children away from packaging and its parts. Danger of suffocation from folding cartons and plastic film!
- Do not allow children to play with the appliance!
- If the appliance features a lock, keep the key out of the reach of children.

## General requirements

The appliance is suitable

- for freezing food,
- for making ice.

The appliance is designed for domestic use.

The appliance has been interference-suppressed in compliance with EU Directive 2004/108/EC.

The refrigerant circuit has been tested for leaks.

This product complies with the relevant safety regulations for electrical appliances (EN 60335/2/24).

## Installation

### Installation location

Install the appliance in a dry, well ventilated room. The appliance should not be installed in direct sunlight or near a heat source such as a cooker, radiator, etc. If installation next to a heat source is unavoidable, use a suitable insulating plate.

Observe the following minimum distances to heat sources:

- 3 cm to electric or gas cookers.
- 30 cm to an oil or solid-fuel cooker.

If installing the appliance next to another refrigerator or freezer, there must be a minimum gap of 2 cm between the appliances in order to prevent condensation.

### Aligning the appliance

#### Fig. 2/A

The appliance must be level. If the floor is uneven, use the front height-adjustable feet.

## Changing over the door hinges

### ⚠ Warning

While changing over the door hinges, ensure that the appliance is not connected to the power supply. Pull out the mains plug beforehand. Tilt back the appliance (if required, place packaging material, etc. underneath).

#### Figure 3

The door hinges can be changed over if required by the installation location.

Proceed in numerical sequence.

## Installing appliance under worktop

After removing the worktop, the appliance can be installed under a worktop.

#### Fig. 1

#### Removing the worktop

- Unscrew screws at the rear of the worktop.
- Lift worktop slightly and remove.

#### Appliance ventilation

A ventilation cross-section of minimum 160 cm<sup>2</sup> is necessary for installation below a worktop. For this purpose, a vent measuring about 500 x 60 mm is required, which is available from DIY shops or specialist retailers.

- Mark the cut-out for the vent on the worktop centric to the appliance.
- Max. distance to wall 83 mm
- Note width “B” of the wall connection rail!
- Saw out the cutout. Chamfer the underside by approx. 4 mm.
- Insert and attach the ventilation grille.

#### Note

The vent is not required when the distance between the worktop and appliance is more than 5 cm.

#### Prior to installation

Before the appliance is pushed into a corner, the tabs from the top cover strip must be bent upwards; the tabs should previously be lifted with a knife or similar.

#### Fig. 2/B

#### Appliance installation under worktop

Insert the appliance into the cavity until the front edge of the appliance door is flush with the furniture doors of the adjacent cupboards.

Align the appliance with the height-adjustable feet until the upper edge of the appliance is situated on the worktop.

Adjust the height-adjustable feet with a screwdriver. **Fig. 2/A**

#### Fixing appliance to the worktop

Secure the appliance to the worktop with standard chipboard screws.

## Connecting the appliance

After installing the appliance, wait at least 1 hour until the appliance starts up. During transportation the oil in the compressor may have flowed into the refrigeration system.

Before switching on the appliance for the first time, clean the interior of the appliance (see chapter Cleaning).

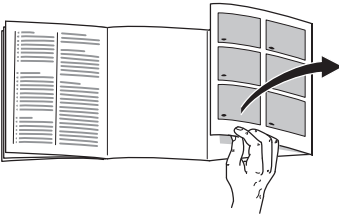
The socket should be freely accessible. Connect the appliance only to 220–240 V/50 Hz alternating current via a correctly installed earthed socket. The socket must be fused with a 10 A to 16 A fuse.

If the appliance is to be operated in a non-European country, check on the rating plate whether the indicated voltage and current type correspond to the values of your mains supply. The rating plate is situated in the bottom left-hand side of the appliance. The power cord may be replaced by a technician only.

#### Warning

Never connect the appliance to electronic energy saver plugs or to power inverters which convert the direct current to 230 V alternating current (e.g. solar equipment, power supplies on ships).

## Getting to know your appliance



Before reading the instructions, please fold out the back pages. This operating manual refers to several models.

Diagrams may vary.

### Fig. 4

- 1-5 Control panel
- 6 Ventilation grille
- 7 Worktop
- 8 Freezer shelf
- 9 Freezer drawer
- 10 Threaded feet
- 11 Condensation outlet
- 12 Temperature display in the freezer door\*

\* not all models

## Control panel

### Fig. 5 A/B

#### 1 Temperature selector

To set the temperature, rotate the temperature selector with a coin.

**Position “1” hottest temperature,  
Position “7” coldest temperature**

#### 2 On/Off button

with green pilot light (lights when the master switch has been switched ON).

#### 3 Fast-freeze button with yellow pilot light

(lights when fast-freeze has been switched ON). To switch OFF, press the fast-freeze button again (fast-freeze does NOT switch OFF automatically).

#### 4 Temperature warning light (red)

Lights if the freezer compartment is too warm, i.e. the frozen food is at risk of thawing. This warning light does not always indicate that the food is at risk, as it may switch ON temporarily when the appliance is switched ON, when large quantities of fresh food have been placed in the freezer, when the appliance door has been open for too long or when the temperature selector has been set to a higher setting (lower temperature).

#### 5 Warning-signal OFF button

not all models

The warning signal is emitted at the same time as the red warning light switches ON. The warning signal stops when the red warning light goes out or when the warning-signal OFF button is pressed.

## Note ambient temperature and ventilation

The climatic class can be found on the rating plate. It specifies the ambient temperatures at which the appliance may be operated. The rating plate can be found inside the appliance at the bottom left-hand side.

Climatic category	Permitted ambient temperature
SN	+10 °C to 32 °C
N	+16 °C to 32 °C
ST	+16 °C to 38 °C
T	+16 °C to 43 °C

## Ventilation

### Fig. 6

The air at the back of the appliance will heat up. This warm air must be allowed to freely escape, otherwise the refrigerating machine must perform more. This raises electricity consumption. Hence, the air-inlet and outlet apertures should never be covered or blocked off!

## Switching on the appliance

Press the main switch on **Fig 5/2**: the green and red indicator lamps light up. You will hear a warning signal (some models only).

## Switching off the warning signal

(not all models).

To do so, press the warning off button on **Fig 5/4**. So that the signal can continue to warn of a malfunction, press the warning off button again after the red indicator lamp goes out.

## Selecting the temperature

Set the temperature selector on **Fig 5/1** to a number. The higher the number, the lower the temperature. We recommend a medium setting (of e. g. 2–3).

On appliances with temperature display you must set the temperature selector so that its pointer remains within the black zone over the long term **Fig. 7**.



## Note

- If you cannot open the freezer compartment door immediately after closing it, wait 2–3 minutes until the partial vacuum has equalised.
- The refrigeration system may cause several areas of the freezer shelves to frost quickly. This does not affect function or power consumption. The appliance does not require defrosting until the entire surface of the freezer shelf is covered with more than 5 mm of frost or ice.
- The sides of the housing are sometimes heated slightly. This prevents condensation in the area of the door seal.

- when fresh food has been placed in the freezer compartment or if the door was open for too long.

If frozen food is stored for a long time, adjust the temperature until the temperature-display indicator (after a prolonged period) is in the black area.

If the temperature indicator is in the dash-lined area for a prolonged period, e.g. during a power failure, check whether the frozen food is beginning to thaw.

Do not refreeze food which is beginning to thaw or which has already thawed. Only ready meals (boiled or fried) may be refrozen.

No longer store the frozen produce for the max. storage period.

---

## Fittings

not on all models

### Temperature display in the appliance door

**Fig. 7** (not all models)

The temperature display, independent of the power supply, indicates two temperature ranges.

**Black temperature ranges – freezer temperature correct**

**Dash-lined temperature – freezer temperature too low**

The dash-lined temperature range may also be temporarily displayed:

- when the appliance is switched on

## Ice block

**Fig. 8**

(not all models; if enclosed, quantity may vary.)

If a power failure or malfunction occurs, the ice blocks can be used to slow down the thawing process. The ice blocks can also be used to cool food temporarily, e.g. in a cold bag.

## Making ice cubes

**Fig. 9**

(Not all models)

Fill the ice cube tray  $\frac{3}{4}$  full of water and place in the freezer compartment.

To loosen the ice cubes, hold the tray briefly under running water or twist the tray slightly.

## Frozen-food calendar

### Fig. 10

(not all models)

To avoid the quality of the frozen food being diminished, it is important that the allowable storage duration is not exceeded. The storage duration depends on the type of the frozen food. The values next to the symbols represent the permissible storage duration for the respective frozen food in months. In the case of oven-ready frozen meals which are available in stores, the production date or the “Best Before” date should be observed.

## Usable capacity

Information on the usable capacity can be found inside your appliance on the rating plate.

## Freezer compartment

### Use the freezer compartment

- For storing frozen food
- Making ice cubes
- For freezing food

Ensure that the freezer-compartment door is always closed! If the door is open, the frozen food will thaw. The freezer compartment will become covered in a thick layer of ice. Also: energy will be wasted due to high power consumption!

## Freezing and storing food

### Purchasing deep-frozen food

- Check that the packaging is not damaged.
- Check the sell-by date.
- The temperature of the supermarket freezer should be  $-18^{\circ}\text{C}$  or lower. If not, the storage life of the food is reduced.
- If possible, transport deep-frozen food in an insulated bag and place quickly in the freezer compartment.

### Storing frozen food

- To ensure good air circulation in the appliance, insert the freezer drawers all the way.
- If a large quantity of food is to be placed in the freezer compartment, the food can be stacked directly on the wire shelves in the two middle compartments. To do this, pull out the freezer drawers all the way, lift at the front and remove **Fig. 11**.

## Freezing fresh food

### Freezing food yourself

If you are freezing food yourself, use only fresh, undamaged food.

#### The following foods are suitable for freezing:

Meat and sausage products, poultry and game, fish, vegetables, herbs, fruit, cakes and pastries, pizza, ready meals, leftovers, egg yolk and egg-white.

#### The following foods are not suitable for freezing:

Eggs in shells, soured cream and mayonnaise, green salads, radishes and onions.

#### Blanching vegetables and fruit

To retain colour, flavour, aroma and vitamin C, vegetables and fruits should be blanched prior to freezing. Blanching is the brief immersion of vegetables and fruit in boiling water. Literature on freezing and blanching is available in bookshops.

## Freezing food

Freeze fresh, undamaged food only.

Keep food which is to be frozen away from food which is already frozen.

To prevent food from losing its flavour or drying out, place in airtight containers.

### Max. freezer capacity

Information about the max. freezing capacity within 24 hours can be found on the rating plate.

## How to wrap food correctly:

1. Place the food in the wrapping.
2. Press out air.
3. Seal the wrapping.
4. Label the wrapping with the contents and date.

#### The following products are suitable for wrapping food:

Plastic film, polyethylene blown film, aluminium foil and freezer tins. These products can be purchased from your dealer.

#### The following products are not suitable for wrapping food:

Wrapping paper, greaseproof paper, cellophane, refuse bags and used shopping bags.

#### The following products are suitable for sealing the wrapped food:

Rubber bands, plastic clips, string, cold-resistant adhesive tape or similar. Bags and polyethylene blown film can be sealed with a film sealer.

## Storage duration of the frozen food

Depends on the type of food.

At a mean temperature:

- Fish, sausage, ready meals and cakes and pastries:  
up to **6 months**
- Cheese, poultry and meat:  
up to **8 months**
- Vegetables and fruit:  
up to **12 months**

## Fast freezing

Food should be frozen solid as quickly as possible in order to retain vitamins, nutritional value, appearance and flavour.

Smaller quantities of food can be frozen without fast freeze.

To prevent an undesirable temperature rise when placing fresh food in the freezer compartment, switch on fast freeze several hours beforehand.

As a rule, 4–6 hours is adequate.

If max. freezing capacity is to be utilised, 24 hours are required.

Switch fast freeze on and off by pressing the Fast freeze button (yellow). **Fig. 5/3**

The yellow indicator lamp lights up when this mode is active. The refrigerating machine now operates constantly, and a low temperature is obtained in the appliance.

The food is frozen after approx. 24 hours.

As soon as the food is frozen, switch off the Fast freeze button. The yellow indicator light goes out.

When the temperature indicator **Fig. 7** is in the black area, the freezing process is complete.

## Defrosting frozen produce

Depending on the type of food and intended use, frozen produce can be defrosted:

- At room temperature,
- In a refrigerator,
- In an electric oven, with/without fan assisted hot-air,
- In a microwave

### Note

Do NOT refreeze food which is beginning to defrost or which has already defrosted. Only food which is subsequently prepared (cooked or fried) may be refrozen.

No longer store the frozen produce for the max. storage period.

## Switching off and disconnecting the appliance

### Switching off the appliance

Press the main switch, **Fig. 5/2**.  
Green indicator light goes out.

### Disconnecting the appliance

If the appliance is not used for a prolonged period:

1. Switching off the appliance.
2. Pull out the mains plug or switch off the fuse.
3. Cleaning the appliance.
4. Leave the appliance door open.

## Defrost and clean the freezer compartment

### Risk of electric shock

NEVER use a steam cleaner. If live components come into contact with condensing steam, they may short-circuit or cause an electric shock.

### Explosion hazard

Defrosting sprays may form explosive gases and/or contain solvents or propellants which corrode plastic and/or may be a health hazard.

Follow the manufacturer's instructions.

### Warning

Do not remove the frost with a knife or other sharp object. Be careful not to damage the refrigerant circulation pipes. Ejecting refrigerant can ignite itself or lead to damage to the eyes.

Do NOT place any electric appliances or naked flames in the appliance.

### Notes

Large accumulations of ice or hoar-frost on the freezer grids impede the efficiency of the appliance and cause the rate of energy consumption to increase.

If the layer of frost is greater than 5 mm then the appliance should be defrosted. Most appropriately when there is very little or no frozen food in the freezer.

## Procedure

- Switch the appliance off and remove the mains plug.
- Store the freezer drawers and the food in a cool location. Place the ice block (if enclosed) on the food.
- Empty the top frozen food bin and place it directly under the drainage outlet to collect the thaw water. **Fig. 12**
- To speed up the defrosting process place two saucepans with hot water on a base in the appliance.
- When the freezer compartment has defrosted, empty the water which has collected in the freezer tray. Mop up any water in the bottom of the freezer compartment with a sponge.
- Clean with water and a little detergent.
- Switch on the appliance.
- Put the frozen food back into the freezer compartment.

### Warning

Do NOT use abrasive or acidic cleaning agents or solvents.

Clean the door seal with water only and dry thoroughly.

No water should be allowed into the control panel during cleaning.

## Important care information for stainless steel appliances

Use “Chromol” cleaning agent for cleaning stainless steel surfaces.

This cleaning agent is available on the market under the name “Chromol” or from your customer service under

**ident-no. 310359** as a 500 ml spray can or under

**ident-no. 166787** as a 50 ml trial can.

To prevent damage to the surfaces, under no circumstances use abrasive sponges, metal brushes, sharp-edged implements or scouring agents. Chemically aggressive cleaning agents, such as defrosting sprays, oven sprays, solvents or stain removers must not be used either.

The stainless steel surface should be cleaned in the direction of the grain.

## How to save energy

- Install the appliance in a dry, well ventilated room, but not in direct sunlight and not near a heat source (e.g. radiator, cooker, etc.). If required, use an insulating plate.
- Do not block the ventilation openings in the appliance.
- Allow warm food to cool down before placing it in the freezer.
- When thawing frozen food, place it in the refrigerator compartment. The low temperature of the frozen food will then cool the food in the refrigerator compartment.
- Defrost the appliance when ice forms. A thick layer of ice impairs refrigeration of the frozen food and increases the power consumption.
- When loading or unloading the freezer, open the appliance door as briefly as possible.  
The briefer the appliance door is opened, the lower the ice formation on the freezer shelves.
- To prevent the food from warming up quickly in the event of a power failure or malfunction, take ice blocks from the freezer tray and place them in the top compartment directly on the food.
- Observe required distance of 60 mm to the back wall.  
The heated air can then escape without obstruction.

## Operating noises

### Normal noises

**Humming** – refrigerating unit is running.

**Bubbling, gurgling or whirring noises** – refrigerant is flowing through the tubing.

**Clicking** – motor is switching on or off.

### Preventing noises

#### The appliance is not level

Please align the appliance with a spirit level. Use the height-adjustable feet or place something under the feet.

#### The appliance is not free-standing

Please move the appliance away from adjacent units or appliances.

#### Drawers or storage areas wobble or stick

Please check the removable parts and, if required, reinsert them.

#### Bottles or receptacles are touching each other

Please move bottles or receptacles away from each other.

## Eliminating minor faults yourself

Before you call customer service, please check whether you can eliminate the fault yourself based on the following information.

A technician who is called out for consultation purposes will charge the customer, even if the appliance is still under guarantee.

### What to do if ...

#### ... the freezer compartment is too cold:

- The temperature selector has been set too low.
- Fast freeze was inadvertently left ON (yellow pilot light is ON). Switch OFF fast freeze.

#### ... all the pilot lights are OFF,

Check whether:

- The appliance has been switched ON.
- There has been a power failure.
- The fuse for the building electrical system has been switched OFF.
- The mains plug has been correctly inserted into the socket.

#### ... the temperature warning lamp (red) is glowing.

The freezer compartment is too warm because:

- The door was opened frequently or large quantities of fresh food were frozen.
- The temperature selector was set to a higher setting.
- The ventilation slots were covered.

When these faults have been rectified, the temperature warning light goes out. If the light does NOT go out, call customer service.

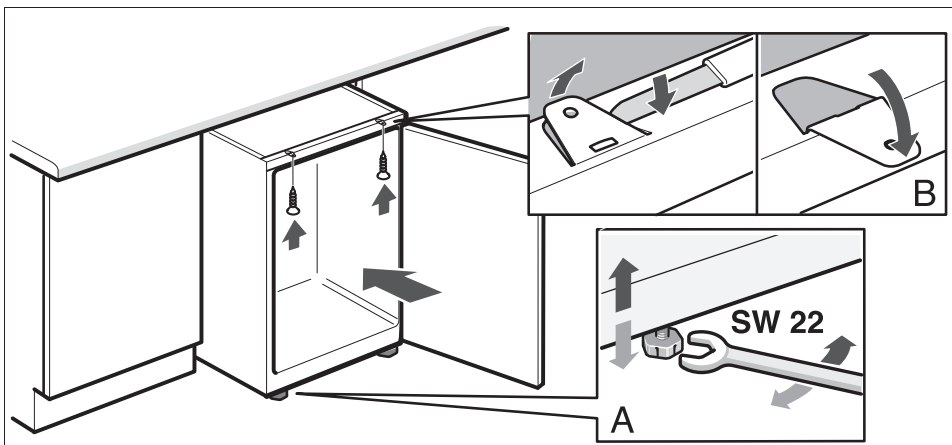
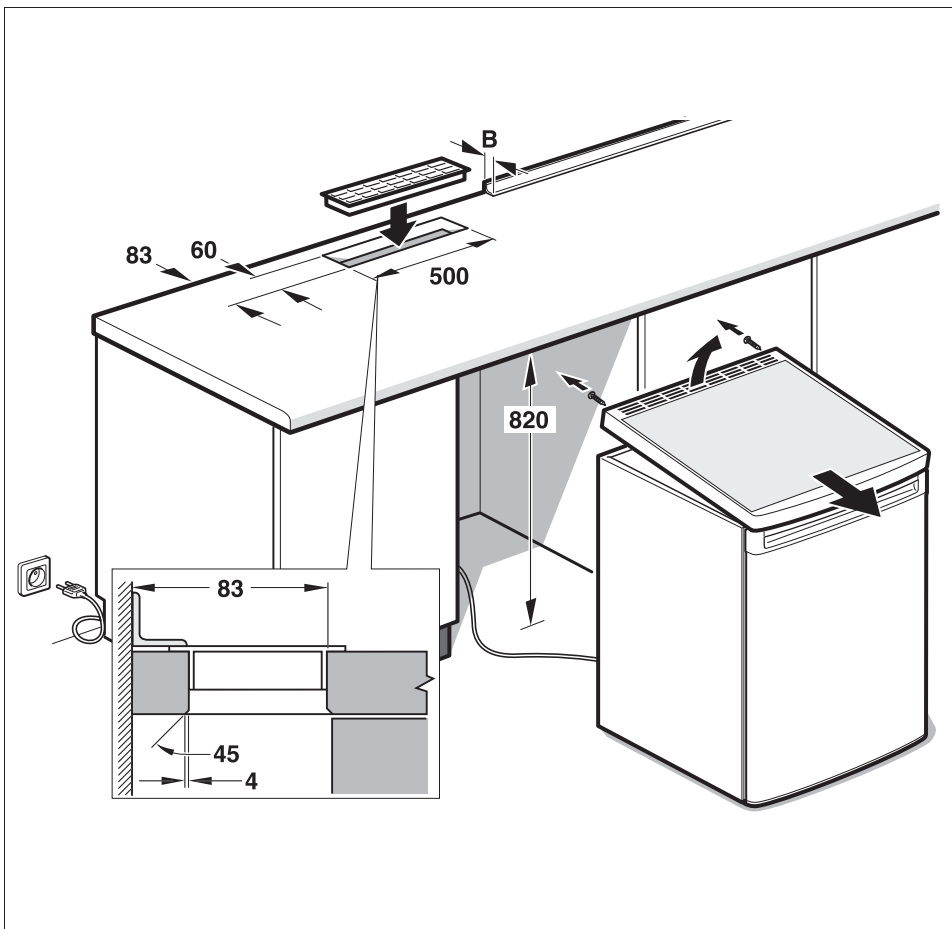
## Customer service

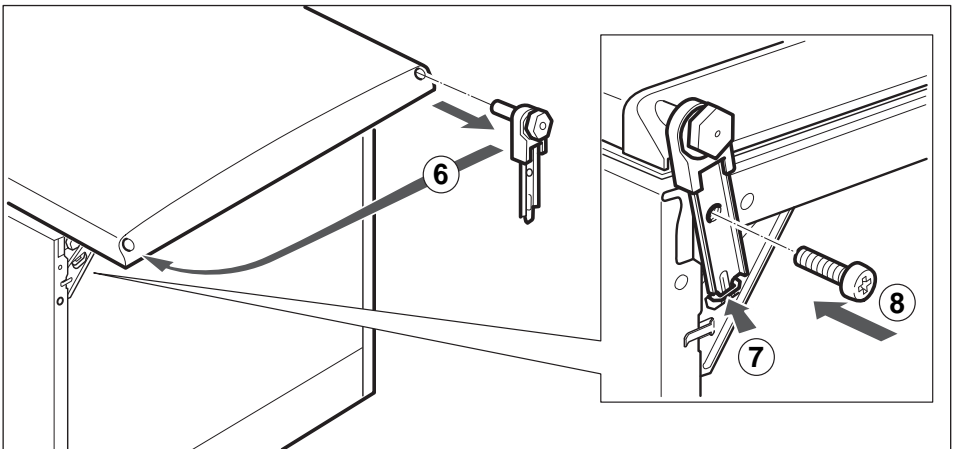
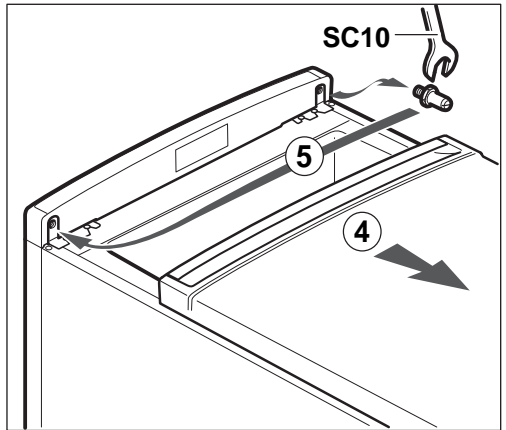
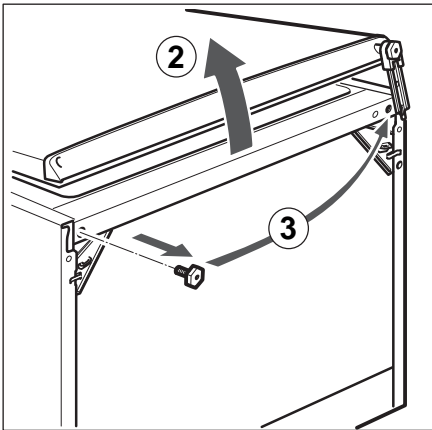
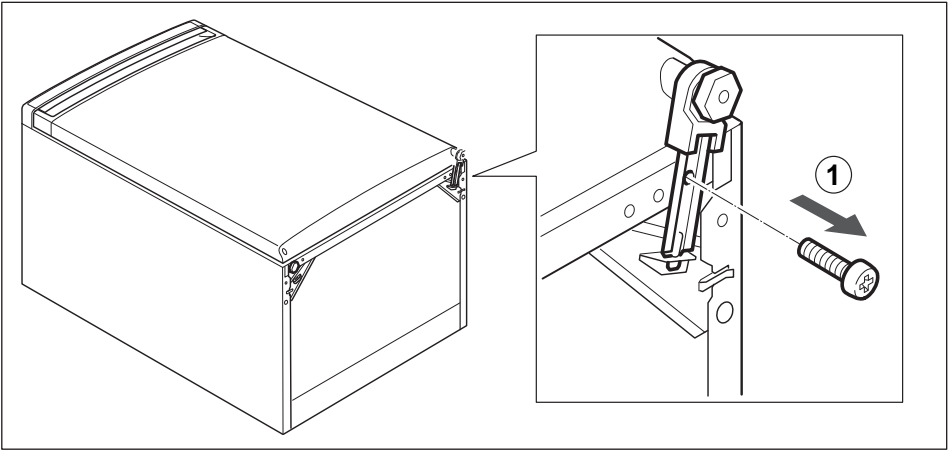
Please check your telephone book or the customer-service list for your nearest customer-service facility. When contacting customer service, please ALWAYS quote the product number (E-number) and production number (FD-number) of your appliance.

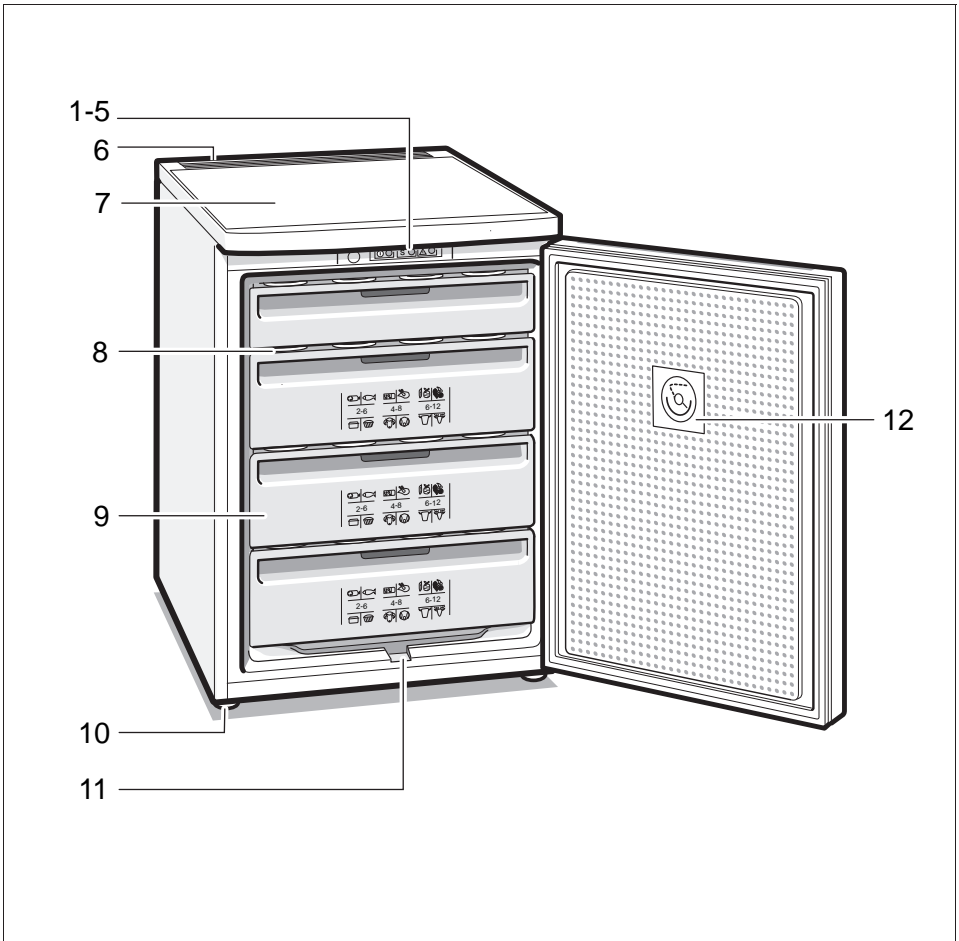
These numbers can be found on the rating plate. **Fig. 13**

To prevent unnecessary call-outs, please assist customer service by quoting the product and production numbers. This will save you additional costs.

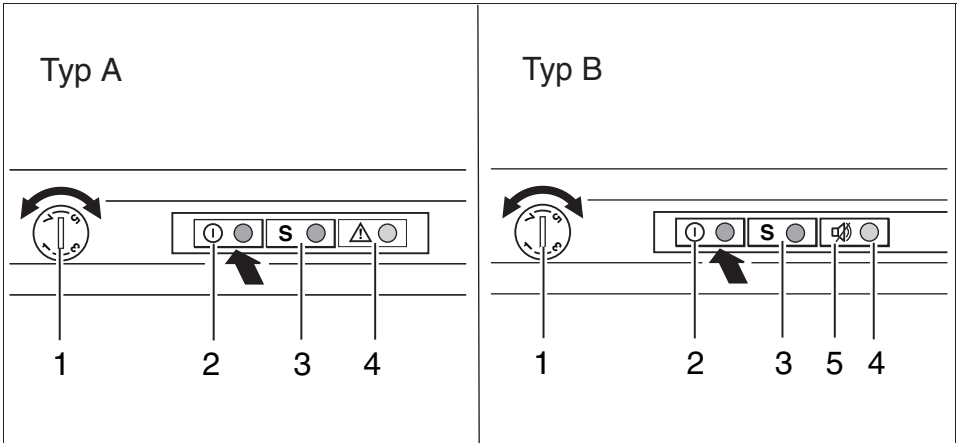




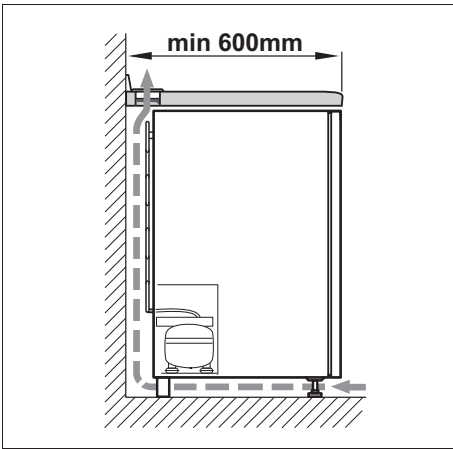




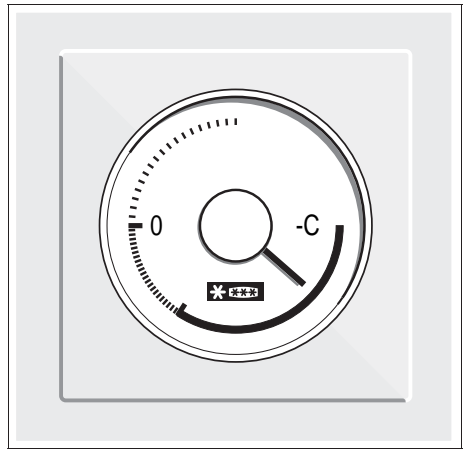
4



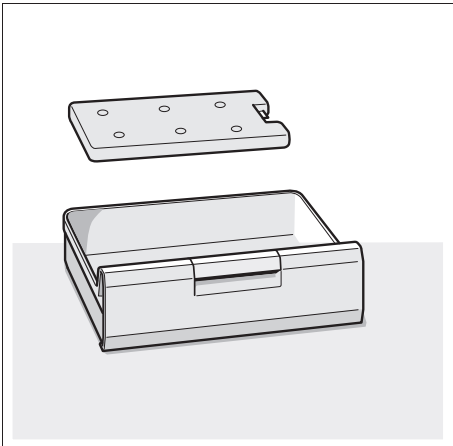
5



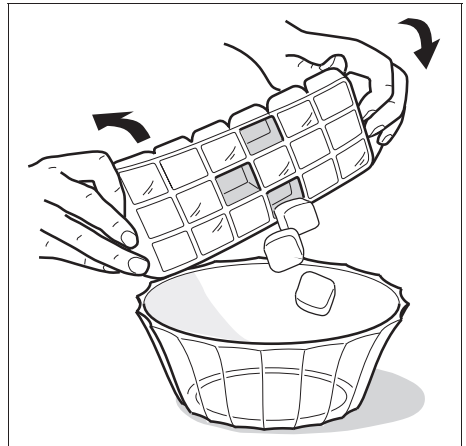
6



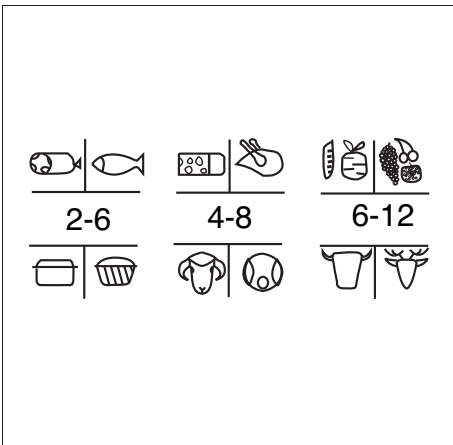
7



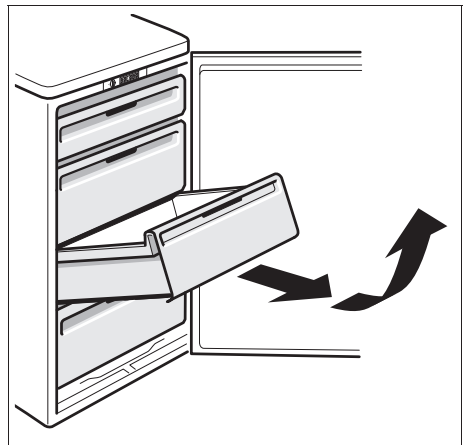
8



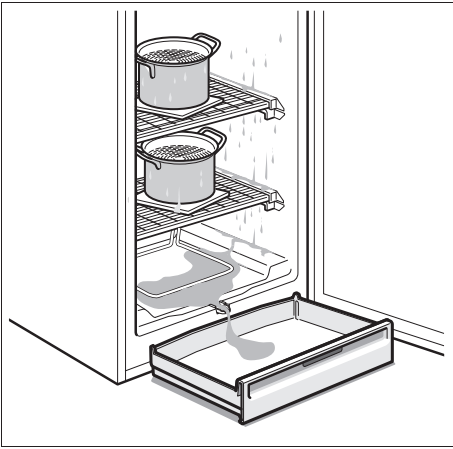
9



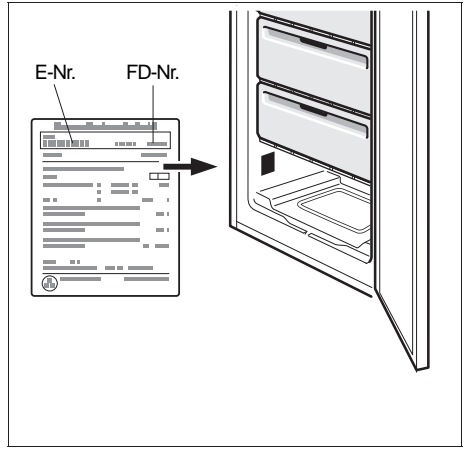
10



11



12



13

**Bosch Infoteam** (Mo-Fr: 8.00-18.00 Uhr erreichbar)

Für Produktinformationen sowie Anwendungs- und Bedienungsfragen:

Tel.: **01805 304050\*** oder unter **bosch-infoteam@bshg.com**

\*) 0,14 EUR/Min aus dem Festnetz der T-Com, Mobil ggfs. abweichend.

Nur für Deutschland gültig!

Subject to alterations.

