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EN Guidance for storing fresh food:

Storing into the fresh food compartment:

- Keep your fridge at recommended temperature level as 4°C.
- Food to be stored should be properly sealed to avoid odour or taste alterations.
- Do not store excessive quantities of food inside your refrigerator. Leave spaces between foods to allow cold air flowing around them to achieve a better and more homogeneous cooling.
- To allow shorter door openings, foods eaten daily should be stored at the front of the shelf.
- Leave a gap between foods and the inner walls, allowing air to flow. If you store foods against the rear wall foods could freeze against rear wall.
- Hot, cooked food must be cooled down at room temperature before storing in the appliance. Then, warm food can be stored in the lower shelves of your fridge. Please do not put warm food nearby highly perishable foods.
- Thaw your frozen food in the fresh food compartment. This way, you can use the frozen food to cool down the fresh food compartment and save energy.
- If unripe tropical fruits (mango, melons, papaya, banana, pineapple) are stored in refrigerator, ageing process can be accelerated and it is not advisable since it causes shorter storage times. However, the ripening of strongly green fruits (apple, pear) can be promoted for a certain period in fridge compartment.
- Onions, garlic, ginger and other root vegetables should be stored at dark and cool room conditions, not in the fridge.
- When a spoiled food inside refrigerator is realized, it should be disposed. When rotten food is noticed, please clean inner liner or accessories which were in contact to prevent contamination.
- Large pots of food, such as soups or stews can be divided into shallow containers to quickly cool in the refrigerator. Large pieces of cooked meat and whole poultry should be divided into smaller pieces for the same purpose.
- Do not store unpacked foods nearby eggs.
- Keep fruits and vegetables separate and store like with like: apples with apples, carrots with carrots. Fruits and vegetables give off different gases that can cause others to deteriorate.
- Take leafy greens out of plastic bags, wrap them in a paper towel or tea towel before stored in refrigerator. Do not forget to dry them if they are rinsed or wet before storing.
- Store fruits and vegetables susceptible to drying out in perforated or unsealed plastic bags to maintain a moist environment yet still allow air to circulate.
- Different foods should be placed in different areas according to their properties:

"Please check appropriate Climate Class of your appliance rated on the rating plate. One of below information is valid for your appliance according to rated Climate Class."

- SN: Extended Temperate: This refrigerating appliance is intended to be used at ambient temperatures ranging from 10°C to 32°C
- N: Temperate: This refrigerating appliance is intended to be used at ambient temperatures ranging from 16°C to 32°C
- ST: Subtropical: This refrigerating appliance is intended to be used at ambient temperatures ranging from 16°C to 38°C
- T: Tropical: This refrigerating appliance is intended to be used at ambient temperatures ranging from 16°C to 43°C

Food	Location
Eggs	Door rack
Dairy products (butter, cheese)	If available, biofresh or chiller compartment Lowest shelves
Fruits, vegetables and salad	Fruit and vegetable box, crisper or EverFresh+ compartment (if available)
Fresh meat, poultry, fresh fish, sausages, cooked foods	If available, biofresh or chiller compartment Lowest shelf
Ready to eat foods, packaged products, canned foods, pickled products	Upper shelves or door rack
Drinks, bottles, condiments, snacks	Door rack
Leftovers	Middle shelves

Storing into the freezer compartment:

- It is recommended to keep freezer setting at -20°C except extreme ambient conditions.
- 4-6 hours before freezing switch on the Fast Freeze function to provide faster freezing.
- Hot food must be cooled to room temperature before storing in the freezer compartment.
- Food cut into small portions will freeze faster and be easier to defrost and cook.
- It is better to pack food before putting it into the freezer.
- In order to avoid expiry of storage periods, please note the freezing date, time limit and name of the food on the packaging according to the storage periods of different foods.
- Do not exceed the food storage times recommended by the food manufacturers. Only take the required amount of food out of the freezer.
- Consume defrosted food quickly. Defrosted food cannot be re-frozen unless it is cooked. It is not safe to consume uncooked re-frozen fresh food.
- When freezing fresh food, avoid bringing it in contact with already frozen food. It may cause thawing of already frozen pieces.

When storing commercially frozen foods, please follow these guidelines:

Always follow manufacturers' guidelines for the length of time you should store the food for. Do not exceed these guidelines!

- Try to keep the length of time between purchase and storage as short as possible to preserve food quality.
- Buy frozen foods, which have been stored at a temperature of -18 °C or below.
- Avoid buying food which has ice or frost on the packaging – This indicates that the products might have been partially defrosted and refrozen at some point – temperature rises affect the quality of food.
- We recommend a temperature setting of 4°C for fresh food compartment and -20°C for freezer compartment to achieve better food preservation.
- With the exception of extreme conditions in ambient, if temperature is set to recommended values as +4°C/-20°C, overall freshness will be prolonged within fresh food and freezer compartments. If temperature of fresh food compartment is set to cooler, fresh fruits and vegetables may be partially frozen or exposed to cold injury, while warmer temperature level may cause faster spoilage of highly perishable foods (dairy products, meat products).