

# ENERGY-SAVING TIPS

- Install the appliance in a dry, well ventilated room far away from any heat source (e.g. radiator, cooker, etc.) and in a place not exposed directly to the sun. If required, use an insulating plate.
- To guarantee adequate ventilation, leave a space on both sides and above the appliance. The distance between the rear of the appliance and the wall behind the appliance should be 50mm. A reduction of this space will increase the Energy consumption of product.
- Insufficient ventilation on back of the product increases energy consumption and decreases cooling efficiency.
- The internal temperatures of the appliance may be affected by the ambient temperature, frequency of door opening, as well as location of the appliance. Temperature setting should take into consideration these factors.
- Allow warm food and drinks to cool down before placing in the appliance.
- Do not obstruct the fan with food items.
- After placing the food check if the door of compartments closes properly, especially the freezer door.
- Reduce to a minimum door opening.
- When thawing frozen food, place them in the refrigerator. The low temperature of the frozen products cools the food in the refrigerator.
- For appliances with special compartments (Fresh Food Compartment, Zero Degrees Box, ...) they can be removed when not in use.
- Positioning of the shelves in the refrigerator has no impact on the efficient usage of energy. Food should be placed on the shelves in such way to ensure proper air circulation (food should not touch each other and distance between food and rear wall should be kept).
- You can increase the storage capacity of frozen food by removing the flap and / or basket (according to the Product Sheet), maintaining the same energy consumption.
- The condenser (the coil placed in the rear of the appliance) should be cleaned regularly.
- Damaged or leaky gasket must be replaced as soon as possible.

# FOOD-STORAGE TIPS

## FRIDGE COMPARTMENT

The refrigerator compartment is the ideal storage location for ready meals, fresh and preserved food, dairy products, fruit and vegetables and beverage.

### Air Ventilation

- The natural circulation of air in the refrigerator compartment results in zones with different temperatures. It is coldest directly above the fruits and vegetables crisper and at the rear wall. It is warmest at the top front of the compartment.
- Insufficient ventilation results in an increase in energy consumption and reduction of the refrigerating performance.

### How to store fresh food and beverage

- Due to the humidity control inside the refrigerator compartment, you can store your food even without wrapping it

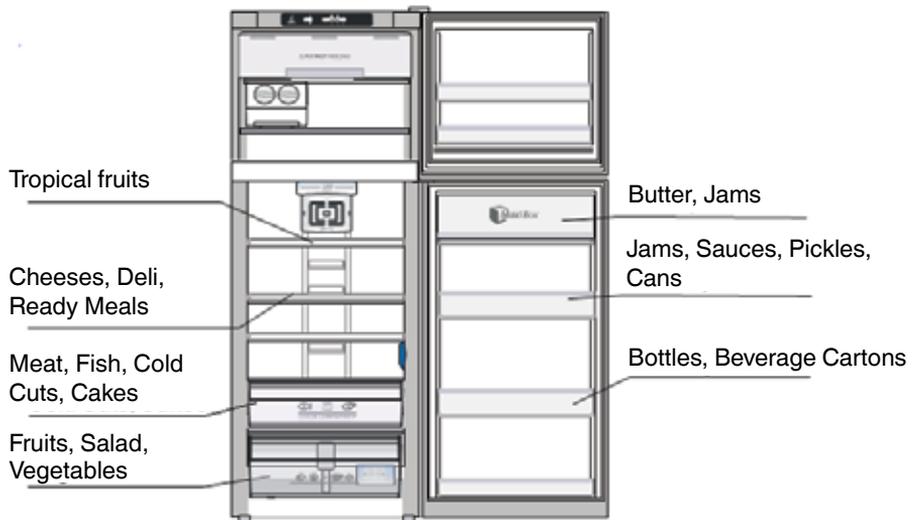
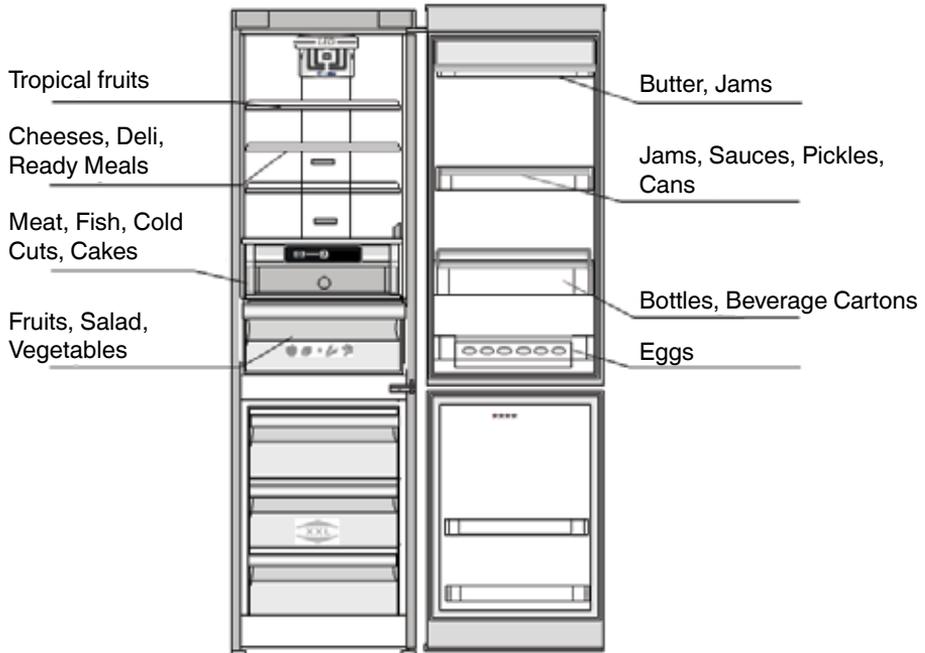
- If you prefer to wrap your food, please use recyclable plastic, metal, aluminum and glass containers and cling film to wrap foods.
- Always use closed containers for liquids and for food that may give off or be tainted by odor or flavor transfer or cover them.
- Foods which give off a large amount ethylene gas and those that are sensitive to this gas, such as fruit, vegetables and salad, should always be separated or wrapped so as not to reduce the storage life; for example do not store tomatoes together with kiwi fruits or cabbage.
- Do not store food too close together to enable sufficient air circulation.
- To avoid bottles falling over, you can use the bottle holder (available on selected models).
- If you have a little quantity of food to store in the refrigerator, we recommend to use the shelves above the crisper for fruits and vegetables since this is the coolest area of the compartment.

# FOOD-STORAGE TIPS

## Where to store fresh food and beverage

- On the fridge shelves: ready meals, tropical fruits, cheeses, deli.
- In the coldest area (the one above the fruits and vegetables crisper): meat, fish, cold cuts, cakes
- In the fruits and vegetables crisper: fruits, salad, vegetables.
- In the door: butter, jams, sauces, pickles, cans, bottles, beverage cartons, eggs.

## Example of food arrangement:



# FOOD-STORAGE TIPS

You can store frozen food, make ice cubes and freeze fresh food in the freezer compartment.

The maximum number of kilograms of fresh food that can be frozen within a 24-hour period is indicated on the rating plate (...kg/24h).

If you have a little quantity of food to store in the freezer, we recommend to use the coldest areas of your freezer compartment, corresponding to the upper or the middle area, depending on your model (see the product sheet to know which is the area where is suggested to freeze fresh food).

**The table shows the recommended storage time for frozen foods.**

FOODS	STORAGE TIME (months)
<b>Meat</b>	
Beef	8 - 12
Pork, veal	6 - 9
Lamb	6 - 8
Rabbit	4 - 6
Mince / offal	2 - 3
Sausages	1 - 2
<b>Poultry</b>	
Chicken	5 - 7
Turkey	6
Giblets	2 - 3
<b>Crustaceans</b>	
Molluscs creab, lobster	1 - 2
Creab, lobster	1 - 2
<b>Shellfish</b>	
Oyster, shucked	1 - 2
Unbreaded shrimps	1 - 2
<b>Fish</b>	
"fatty" (salmon, herring, mackerel)	2 - 3
"lean" (cod, sole)	3 - 4
<b>Stews</b>	
Meat, poultry	2 - 3

FOODS	STORAGE TIME (months)
<b>Dairy products</b>	
Butter	6
Cheese	3
Double cream	1 - 2
Ice-cream	2 - 3
Eggs	8
<b>Soups and sauces</b>	
Soup	2 - 3
Meat sauce	2 - 3
Pate	1
Ratatouille	8
<b>Pastry and bread</b>	
Bread	1 - 2
Cakes (plain)	4
Gateaux (cakes)	2 - 3
Crepes	1 - 2
Uncooked pastry	2 - 3
Quiche	1 - 2
Pizza	1 - 2

## FRUITS and VEGETABLES

FOODS	STORAGE TIME (months)
<b>Fruits</b>	
Apples	12
Apricots	8
Blackberries	8 - 12
Blackcurrants / Redcurrants	8 - 12
Cherries	10
Peaches	10
Pears	8 - 12
Plum	10
Raspberries	8 - 12
Strawberries	10
Rhubarb	10
Fruit juices (orange, lemon, grapefruit)	4 - 6

# FOOD-STORAGE TIPS

## FRUITS and VEGTABLES

FOODS	STORAGE TIME (months)
<b>Vegetables</b>	
Asparagus	8 - 10
Basil	6 - 8
Beans	12
Artichokes	8 - 10
Broccoli	8 - 10
Brussels Sprout	8 - 10
Cauliflower	8 - 10
Carrots	10 - 12
Celery	6 - 8
Mushrooms (champignons)	8
Parsley	6 - 8
Peppers	10 - 12
Peas	12
Runner-beans	12
Spinach	12
Tomatoes	8 - 10
Zucchini	8 - 10

We recommend to label and date all your frozen food. Adding a label will help you to identify foods and to know when they should be used before their quality deteriorates

Do not re-freeze defrosted food.

### Frozen food: shopping tips

When purchasing frozen food products:

- Ensure that the packaging is not damaged (frozen food in damaged packaging may have deteriorated). If the package is swollen or has damp patches, it may not have been stored under optimal conditions and defrosting may have already begun.
- When shopping, buy frozen foods at the end of your trip and transport them in a thermally insulated cool bag.

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