
Tips: Sorting groceries perfectly

Distribution in the fridge

LIEBHERR

Refrigeration and freezing



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Storing food in the right place.

Is this familiar to you? You're back home after the weekly shop, and now you really want to get everything you've bought put away as quickly as possible. The food is normally stored where there's space. As you might suspect, however, this is the wrong approach to take. Each type of food requires its own perfect climate.

As regards shelf life, all food has particular requirements in terms of temperature and humidity. Simply storing fresh food correctly in the fridge means it will stay fresh for much longer. This means a much longer shelf life for your food on the one hand, and on the other, the vitamins and nutrients the food contains are also preserved for longer. A real plus in terms of your health and well-being. Another benefit: You always have a well organised fridge.

Where to store what? This of course first depends on the type of fridge and the storage zones you have available. Whether you have BioFresh or not, we'll show you the ideal storage location for the food in your particular fridge.



Fridge with BioFresh.

Let's start right at the top inside the fridge: This is where most fridges have a freezer compartment. This is ideal in particular for storing frozen food and for making ice cubes. Pay attention here to the freezer compartment star labelling.

In appliances with a 4-star freezer compartment, there are icy temperatures of at least -18 °C, making the compartment suitable for safe freezing of fresh food and long-term storage for several months.

The fridge compartment on the other hand is the ideal place for storing the following food:

- Food which will be eaten soon (e.g. preprepared meals, leftovers and cake).
- Food with a long shelf life (e.g. preserves, jams and marmalades).
- Food which is still maturing (e.g. cheese)
- In the upper area: Fruit and vegetables which are sensitive to the cold (e.g. courgette, cucumber, potatoes and pineapple).
- Goods for defrosting and thawing

But how do we store sensitive food such as lettuce and fresh strawberries or even fish and meat? These will not keep for very long in the fridge compartment and will have to be eaten very quickly or even thrown away. The solution: BioFresh. At a temperature of slightly above 0 °C and with controllable humidity, your food retains its healthy vitamins, aromas and appetising appearance for longer.

Fruit and vegetables are kept in ideal conditions and at a high humidity in the BioFresh safe, while sausage, meat and dairy products as well as eggs, fish and seafood keep best in low humidity. You can regulate the humidity yourself. This means you can enjoy your lettuce for up to 8 days longer, your fresh strawberries up to 4 days longer and your tasty beef up to 6 days longer than when stored in the fridge compartment.

Where to store what in a fridge with BioFresh?

Food which has already been opened also goes in your BioFresh safe. The principle which applies here is also: The colder, the better.

The warmest temperature zone in the fridge is the fridge door. The door racks are therefore home to tins, tubes, drinks as well as ready-to-consume spreadable butter and perfectly matured cheeses. Milk, of course, can also be stored here. Raw milk, however, should be stored in the BioFresh safe.

Freezer compartment



Fridge compartment



Prepared food



*Defrosting and thawing goods

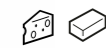


BioFresh



RBsfe 5221 ◊ Plus series

Door racks



Freezer compartment

Frozen food, ice cubes

Fridge compartment

Jams, flans, prepared food and meals, goods for defrosting and thawing, cheese (for ripening), fruit and vegetables sensitive to the cold (e.g. courgette, cucumber, pineapple)

BioFresh

Fruit, vegetables, meat, sausages, fish, dairy products, eggs, seafood

Door racks

Tins, tubes, bottles, butter and cheese (ready to eat)



Fridge without BioFresh.

What if you don't have a BioFresh appliance and are wondering what to do with your fruit and vegetables and your meat, dairy and fish products? Well, we also have the ideal storage tips for this situation:

Store your meat, sausage and dairy products as well as your eggs and fish in the lower area of your fridge. Fruit and vegetables, however, will keep fresh for the longest in the EasyFresh safes. The EasyFresh safe lets you regulate the humidity. This ensures that your food receives the ideal humidity environment even in appliances without BioFresh. However, BioFresh is definitely the right choice when it comes to an optimal freshness experience and extra long shelf life.

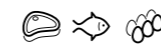
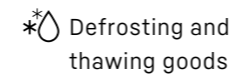
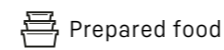


EasyFresh. Ideal for fruit and vegetables.

Unpackaged fruit and vegetables feel right at home here. At the same temperature as in the fridge and sealed airtight in the safe, lettuce, for example, is still fresh and crisp after 7 days.

Where to store what in a fridge?

Fridge compartment

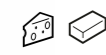


EasyFresh



RDsfe 5220 ◊ Plus series

Door racks



Top fridge compartment

Jams, cakes, prepared food and meals, goods for defrosting and thawing, cheese (for ripening), fruit and vegetables sensitive to the cold (e.g. courgette, cucumber, pineapple)

Bottom fridge compartment

Meat, sausages, fish, dairy products, eggs, seafood

EasyFresh

Fruit, vegetables

Door racks

Tins, tubes, bottles, butter and cheese (ready to eat)



Freezer-fridge combination with BioFresh and BioFresh Professional.

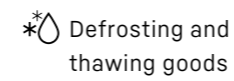
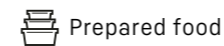
Appliances with BioFresh Professional with Fish & Seafood safe, in addition to BioFresh, take it one step further. In this safe we have developed something special for fish lovers – at -2 °C, the shelf life for fish and seafood is doubled again compared to the BioFresh safe.

For example: Fresh salmon. Compared to the recommended storage time of only one day in the normal fridge compartment, it stays fresh for up to 4 days.

But that's not all: Depending on the stored quantity, you decide how large this temperature zone should be. For example, the Fish & Seafood safe can be used not just as a -2 °C zone, but also in combination with a 0 °C zone (1/3 to 2/3 ratio and vice versa). And if you've bought neither fish nor seafood and therefore don't need any space to store it, there's the option of setting the safe's temperature on the appliance's touch display (if available) to just above 0 °C throughout.

Where to store what in a fridge-freezer with BioFresh and BioFresh Professional?

Fridge compartment



BioFresh Professional with Fish & Seafood safe



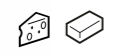
BioFresh



Freezer compartment



Door racks



Fridge compartment

Jams, cakes, prepared food and meals, goods for defrosting and thawing, cheese (for ripening), fruit and vegetables sensitive to the cold (e.g. courgette, cucumber, pineapple)

BioFresh Professional (at -2 °C)

Fish, seafood

BioFresh

Fruit, vegetables, meat, sausages, dairy products, eggs

Door racks

Tins, tubes, bottles, butter and cheese (ready to eat)

Freezer compartment

Frozen food, ice cubes



CBNstd 578i Δ Peak series



You don't have a cellar or storage area? Our tip: A fridge with a cellar compartment. With an adjustable temperature range from 6 °C to 14 °C, the cellar compartment is ideal for storing foods that are particularly sensitive to cold and light.



What doesn't belong in the fridge?

We've already explained where best to keep which food. The question now is which food should never be stored in the fridge compartment? This includes food which is extremely sensitive to cold and ought to be stored at a temperature above 9 °C. Examples include: Bananas, tomatoes, cucumbers and tropical fruit. These should be stored in the cellar or in the pantry.

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Useful helpers for proper distribution.

If you want to make sorting food easier, you can find useful helpers and accessories. These are not only practical, but they make day-to-day use of the fridge a lot easier.



Bottle shelf

The bottle shelf is a practical and visually appealing solution for the storage of bottles. Depending on the model, space is provided for the convenient storage of multiple bottles. Bottles rolling back and forth will then become a thing of the past.



VarioSafe

The VarioSafe gives you a clear view of your food and at the same time keeps things organised. It provides ideal storage for smaller food items and packages, tubes and jars. The VarioSafe can be positioned at multiple heights depending on the model. For more storage space, a second insertion height is also available if required.



FlexSystem

Clear storage and sorting of your food is possible with an organisation system such as the FlexSystem for BioFresh and EasyFresh compartments for selected appliances. There's a place for both large and small goods in the refrigeration compartment. The organisation system enables food to be separated clearly into categories such as fruit and vegetables, or by expiry date. All parts of the sturdy storage system are also easy to clean and dishwasher-safe. This means also you are always on the safe side when it comes to hygiene.



Freezer tray

Larger quantities of fruit, vegetables, herbs or berries can be easily frozen that so they keep for longer. The advantage of the freezer tray is that the food does not stick together during freezing and retains its original shape. The airtight packaging and portioning of the goods at a later point is also made easier. During defrosting, the freezer tray also doubles as a collecting tray for the defrost water.

Special: Wine storage – turning passion into pleasure

Family get-togethers, visits from friends or a quiet evening at home are all perfect occasions to open a nice bottle of wine. For crafted, aged wines to unfold their fullest potential, they need to be handled properly. Maximum enjoyment can only be achieved if they are stored under ideal conditions and at precisely the right temperature.



The perfect climate for your wine.

A fine wine must be stored under perfectly controlled conditions. Only in this way can the bottle develop its complex aroma and flavour nuances.

Shaking, odours and UV light get in the way of this process. UV rays can trigger biochemical processes in wine that cause it to lose flavour and colour. Fluctuating temperatures, movement and vibrations can also damage this sensitive tippel. When the molecules in the wine are swirled around, this inhibits the natural maturation.

Let it age in peace.

Fruity like apples, notes of lilac, a hint of cinnamon – wine connoisseurs use figurative comparisons to characterise the subtle aromas and nuances in the bouquet of a good wine.

During bottle ageing, various components such as acids or tannins and colourants in the wine react with each other. In the process, the intense aroma of wood diminishes and fruity aromas develop further. Depending on the type of wine, it can take years until its aroma has fully developed. Environmental influences such as odours can adulterate the aroma, especially if wine is stored on an open shelf in the kitchen. For that reason, not every cellar is suitable as a wine cellar.

How bottle ageing works.

- The flavours in the wine can best develop in bottles chilled at a constant temperature between 10 °C and 12 °C. Heat impairs bottle maturation and destroys the delicate flavour notes.
- Oxygen negatively affects the ageing process and enters the bottle mainly through dried out corks.
- Humidity above 50% keeps the cork intact, and the bottle remains sealed tight and the wine protected.
- A wine cabinet creates constant storage conditions and is therefore the optimal environment for the maturing process in the wine bottle.



Wine cabinets.

Your wine reserves remain protected from harmful storage conditions in high-quality wine cabinets. The interior keeps the optimal humidity and the contents are protected from harmful UV light and vibrations. In addition, the temperature can be regulated at will, depending on whether the bottles are intended for immediate consumption or for long-term storage.

Multi-temperature wine cabinets

For whatever the intended use, the majority of wine cabinets have a range from +5 °C to +20 °C. Innovative technology ensures that bottles are kept at a constant temperature. At an optimal +10 °C to +12 °C, valuable wine matures to its full potential.

Just like a wine cellar

Wine storage cabinets offer similar conditions to those of a wine cellar. A constant temperature in the interior, controlled electronically. Wine storage cabinets are therefore ideal for the long-term storage and maturing of wines. Thanks to the variable temperature selection between +5 °C and +20 °C, you can also keep a larger selection of wine bottles on hand at just the temperature you desire.



Viniculture for connoisseurs.

Climate, terroir, vine and grape as well as gentle processing form the basis for a good wine. The vintner ensures that every step along the way, from planting to bottling, is done perfectly. Wine cellars around the world place their trust in Liebherr. Because only under optimal storage conditions does an excellent wine develop its full flavour and bouquet in the bottle.

Multi-temperature wine cabinets

The right wine at the right temperature for enjoyment at any time.

Anyone who likes to spontaneously crack open a bottle of wine is the right person for a multi-temperature wine cabinet. They are perfect for storing wines of various types, each at their own perfect temperature. Depending on the model, some cabinets have separate temperature zones or separate wine safes which allow you to adjust the temperature as you desire. The use of special components achieves the perfect temperature. For example, at a temperature of +5 °C, the upper section is particularly suitable for Champagne and sparkling wines. The middle section is ideal for white wines which are to be stored at drinking temperature. And in the lower section red wine finds itself perfectly at home at +18 °C.



About us.

Top quality refrigerator and freezer appliances as well as digital solutions for more convenience in everyday life.

Since 1954 Liebherr has developed and produced refrigerator and freezer appliances for a wide variety of customer demands. Our product portfolio extends from fridge-freezers to traditional freezers through to the very latest fully-integrated appliances. Liebherr even has the right appliances for wine and cigar lovers. Alongside a wide array of fridges and freezers for home use, Liebherr also offers top-quality fridges and freezers for professional use. Whether for bakeries and confectioners, laboratories, food retailers, the beverage and frozen food industry or in the hotel and hospitality sector – Liebherr refrigerators and freezers offer the perfect solution for individual storage requirements. Almost all freestanding and fully integrated appliances can be integrated into existing SmartHome networks.