Storing Fresh Food In Your Appliance

Your drawer is designed to help prolong the storage life of fresh and cooked foods. Each specialised mode helps delays the onset of food spoilage – particularly the metabolic growth of bacteria, moulds and yeasts causing chemical and physical changes.

General Fresh Food Care

The quality of food before being placed in the drawer is critical to successful storage. This determines how long foods stay fresh for, and how long they can be kept.

For Best Results:

- Only purchase foods you plan to use within the recommended storage time. If extra is purchased, plan to freeze the foods.
- Before storing foods, ensure they are wrapped in suitable packing material. This will prevent food from dehydrating, deteriorating in colour or losing flavour and will help maintain freshness. It will also prevent odour transfer.
- Ensure perishable foods are stored in the refrigerator immediately after purchase; this will prolong their shelf life. Storing at room temperature increases the rate of deterioration.
- Ensure hot foods and drinks are cooled sufficiently before placing them in the drawer. Hot foods may cause other foods to warm to unsafe temperatures. If in contact with plastic components of your drawer, hot containers may cause damage. Additionally hot foods may cause an in increase in energy consumption.
- Ensure raw and cooked foods are stored in separate air tight containers to prevent cross contamination.
- Keep the drawer clean by frequently wiping the inside walls and shelves (refer to ‘Cleaning Care’ section).

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• Pay attention to the quality of foods in your drawer.
  ◦ Discard foods that show signs of spoilage (by visual inspection and odour).
  ◦ Pay particular attention to protein rich foods (meats, fish and poultry) as some deteriorate faster than others.

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**Dairy Foods and Eggs (recommended storage mode)**

• Ensure pre-packed dairy products stamped with recommended ‘use by/best before/best by’ dates are consumed within the recommended storage time.

• Ensure high-in-fat dairy products eg butter, cheeses are stored in their original packaging until ready to consume. Once opened, package any remaining in suitable packing material eg cling film as these foods are easily tainted by strong odorous foods.

• We recommend eggs to be stored in their carton as its porous structure is susceptible to absorbing odours. For best results, especially when baking, remove the eggs from the drawer 2 hours beforehand.

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**Precooked Foods and Leftovers (recommended storage mode)**

• Ensure cooked foods are stored in suitable covered containers, this will prevent foods from drying out. Storage containers should be shallow to assist in rapid cooling.

• Keep for only 1 – 2 days.

• Reheat leftovers only once and until steaming hot.

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**Red Meats (recommended storage mode)**

• Ensure raw and cooked foods are stored in separate air tight containers to prevent cross contamination from the loss of raw meat juices. This will prevent any juices from the raw meat contaminating the cooked product.

• Ensure delicatessen meats are consumed within the recommended storage time. These can be stored in the slim storage bin if you want to keep separate.

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**Poultry (**

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recommended storage mode)

- Keep whole poultry or poultry pieces in the original packaging until just before use.
- We recommend placing the packaged poultry in a dish and stored separately from cooked foods. This will prevent any juices from the raw meat contaminating the cooked product. It is ideal that whole poultry or poultry pieces be stuffed only right before cooking. Preparation in advance may result in food poisoning.
- Ensure stuffing is removed from cooked poultry, and both are sufficiently cooled then covered before storing in ‘fridge’ mode.

Fish and Seafood (recommended storage mode)

- Whole fish and fillets are ideally consumed on the day of purchase. Ensure they are stored in suitable covered containers or packaging, this will prevent foods from drying out and transferring odours.
- If storing overnight or longer, ensure whole fish is cleaned and dried before covering and storing, preferably on a bed of ice, in ‘fridge’ mode.
- Ensure fish fillets and other seafood are treated the same way.
- Keep shellfish chilled at all times and consume within 1 – 2 days.

Fruit and Vegetables (and recommended storage modes)

- Fruit and vegetables do not require wrapping and are ideally stored in separate fruit and vegetable bins, as each emit different ethylene levels; the cause of ripening.
- Ensure fruits are not washed before storage, this increases the rate of deterioration.
- Ensure vegetables are sorted and damaged parts are discarded.
- Fresh fruits such as those with skin/peel eg oranges, lemons and limes, apples, pears and kiwifruit are recommended to be stored using ‘fridge’ mode using the fruit setting,
- Fresh vegetables such as lettuce, spinach, broccoli, cabbage, carrots etc are recommended to be stored using ‘fridge’ mode using the vegetable setting,
• Some fruit and vegetables are not suitable for prolonged refrigeration storage at temperatures below 5°C. Undesirable physical and chemical changes will result from low temperature storage, such as loss of rigidity, browning, increased rate of deterioration and potential loss of flavour. These items are recommended to be stored using ‘pantry’ mode.

Examples of Food Items That Are Suitable For ‘Pantry’ Mode:

<table>
<thead>
<tr>
<th>Fruits</th>
<th>Vegetables</th>
<th>General Foods</th>
</tr>
</thead>
<tbody>
<tr>
<td>Avocado</td>
<td>Basil</td>
<td>Baked goods</td>
</tr>
<tr>
<td>Bananas</td>
<td>Courgettes/zucchini</td>
<td>Chocolate</td>
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<tr>
<td>Feijoas</td>
<td>Cucumbers</td>
<td>Cereals</td>
</tr>
<tr>
<td>Grapefruit</td>
<td>Eggplant/aubergine</td>
<td>Dried goods and herbs</td>
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<tr>
<td>Watermelon</td>
<td></td>
<td>Nuts and seeds</td>
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<tr>
<td>Tomatoes</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Tropical Fruits</th>
<th>Root Vegetables</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pineapple</td>
<td>Pumpkin</td>
<td></td>
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<tr>
<td>Papaya</td>
<td>Buttercup/Squash</td>
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<tr>
<td>Pawpaw</td>
<td>Potatoes/Sweet potatoes</td>
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<tr>
<td>Guava</td>
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<tr>
<td>Mangoes</td>
<td>Taro</td>
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<tr>
<td>Passionfruit</td>
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Beverages (recommended storage modes)

• Ensure beverages are stored upright in either of the storage bins.
• To keep beverages cool in general, we recommend using ‘fridge’ mode.
• We recommended cooling carbonated beverages only when the ‘bottle chill’ function is active with ‘freezer’ mode. Do not store carbonated drinks without this function in ‘freezer’ mode, failure to remove beverages could lead to freezing liquid and the likelihood of bottle/can explosion.
• When storing wine for short-term or long-term conditions, we recommend using ‘wine’ mode to achieved the optimal environment.