



# FOOD STORAGE SUGGESTIONS



*For more information about your Sub-Zero refrigeration unit, please refer to the Use & Care Guide, call Customer Service at 800.222.7820 or visit our website at [www.subzero.com](http://www.subzero.com).*

## FRESH FOOD STORAGE SUGGESTIONS

Shelf life of fresh foods varies depending on how fresh it is when you buy it. The refrigerator storage times and temperatures recommended in the Use & Care Guide will help keep refrigerated food from spoiling or becoming dangerous to eat. Below are a few storage tips.

- **Vegetables:** Wash vegetables in cool water and drain. Store in air-tight containers or plastic wrap. Vegetables do well in high-humidity storage.
- **Fruits:** Wash and dry fresh fruits. Store more aromatic fruits in plastic bags. Fruits do well stored in low humidity.
- **Prepackaged Meats:** Store in original packaging. After opening, rewrap tightly in plastic wrap or aluminum foil.
- **Fresh Meats, Fish and Poultry:** Remove store wrappings, then rewrap in plastic wrap, foil or waxed paper and refrigerate immediately.
- **Eggs:** Store eggs unwashed in their carton or a portable egg tray. Use within 2 weeks.
- **Milk, Cream and Cottage Cheese:** Keep carton closed. Store on refrigerator shelf and use within 5 days.
- **Cheese:** Store in original packaging until ready to use. After opening, rewrap tightly in plastic wrap or aluminum foil.
- **Leftovers:** Let cool and cover tightly with plastic wrap or foil. Airtight plastic containers work well to prevent drying out and odor transfer.

## FROZEN FOOD STORAGE SUGGESTIONS

- **Freezer Storage:** Wrap foods in materials designed for frozen food storage. The wrap must seal out air and moisture. Do not refreeze thawed meats.
- **Ice Cream:** The firmness of the ice cream will depend on its cream content. Higher quality ice creams usually have a higher cream content requiring colder freezer temperatures to maintain their firmness. Soft ice cream is not always an indication of a temperature problem.

## FOOD STORAGE TEMPERATURES

The food storage charts in your Sub-Zero Use & Care Guide, give you specific information to help you keep food safe and keep it at its best quality. The recommended storage temperatures will help you provide optimal storage conditions to keep food at its best quality longer.

As a general rule, food that requires refrigeration that is handled properly and kept at temperatures below 45°F will be safe to eat.

The time limits recommended for frozen foods are primarily to maintain flavor and texture. If food is kept longer than the recommended time in the freezer, it will still be safe to eat, but the quality will diminish with time.

# FREQUENTLY ASKED QUESTIONS

**NOTE:** Always make sure the power is ON for your icemaker. Look at the upper display panel for ICE ON/OFF.

After your refrigerator is installed, dispose of the first several buckets of ice produced to ensure pipe residue or other particles associated with newly hooked up water lines are not consumed.

**NOTE:** Always make sure the power for your unit is ON. Look at the upper display panel for ON/OFF button.

## ICE PRODUCTION

**Q: My ice maker isn't producing very much ice.**

A: Your unit will typically produce 70-90 cubes in a 24 hour period.

**Q: My ice is freezing together and clumping.**

A: Is the ice being used frequently? It is normal for ice to melt and stick together. Using the ice frequently keeps it loose and cycles the icemaker to replenish its supply.

**Q: My ice tastes funny and is discolored.**

A: Our products do not have an in-line filtration system built into the water and ice dispenser. Please contact a plumber in your area to discuss filtration options available to you.

## TEMPERATURE

**Q: How do I adjust the temperatures in my unit?**

A: Please refer to the Electronic Control System chapter in the Use & Care Guide for detailed instructions.

**Q: What are the suggested settings for my unit?**

A: The refrigerator compartment – 38 degrees. The freezer compartment – 0 degrees

**Q: I'm experiencing some condensation on the outside and inside of my unit.**

A: In higher humidity climates, condensation will form and is considered normal. Leaving the door open for longer periods of time may also contribute to condensation inside your unit.

**Q: My unit isn't cooling properly.**

A: Please refer to the Cleaning chapter in the Use & Care Guide for detailed instructions on how to vacuum the condenser. If all lights are on, but the motors are not running, please call Customer Service.

## NOISE

**Q: Why do I hear my unit running?**

A: It is normal to hear the operation of fans and motors. Sounds can be accentuated based on the placement of the unit and overall room design.

## DOOR OPERATION

**Q: Why is my door hard to open?**

A: Your unit was designed for an airtight seal. A vacuum pressure will form after the door is closed. Wait several seconds for the pressure to equalize before re-opening the door.

**Q: My door is opening too fast and hitting my wall or surrounding cabinets.**

A: Please refer to the Operations chapter in the Use & Care Guide for information about the optional door stop. The speed of your door opening and closing may also be affected by any door alignment issues.

## CLEANING & CARING FOR YOUR UNIT

It is important to vacuum your condenser every 6 months. Please refer to the Cleaning chapter in the Use & Care Guide for detailed instructions.

### Classic Stainless Steel and Platinum Stainless Steel

To clean the exterior of the Classic stainless steel and Platinum stainless steel finishes, use mild dish washing soap and water and apply with a 100% lint-free cloth or microfiber cloth. For deeper cleaning or polishing, use a soft, non-abrasive stainless steel cleaner like Signature Polish and apply with a soft 100% lint-free cloth or microfiber cloth.

Signature Polish is available from Signature Limited Laboratory, P.O. Box 13436, Dayton, Ohio 45413-0436; 877-376-5474.

### Carbon Stainless Steel

To clean the exterior of Carbon stainless steel, use mild dishwashing soap and water and apply with a 100% lint-free cloth or microfiber cloth. All work should follow the grain direction of the Carbon finish. Better results are obtained by keeping the cloth in continuous contact with the metal.

**UNDER NO CIRCUMSTANCES SHOULD YOU USE A METALLIC OR HIGHLY ABRASIVE CLEANER OR CLOTH AS THIS WILL REMOVE THE CARBON FINISH. CUSTOMER MISUSE IS NOT COVERED BY WARRANTY. CLEANING PRODUCTS THAT CONTAIN BLEACH OR AMMONIA SHOULD ALSO BE AVOIDED.**



*Don't forget to register your unit by returning the product registration card included in your owner packet, registering online at [www.subzero.com](http://www.subzero.com) or by calling Customer Service at 800.222.7820*