

Where should food go in the fridge?

How to maximise the efficiency of your refrigerator.

OPTIMAL PLACEMENTS

Upper shelf

A good place to store dairy products and cooked meats. The Samsung Rack&Shelf™ also gives you the ability to store smaller items alongside wine bottles without fear of them falling through unlike a conventional wine rack.

Lower shelves

A great place to store items that spoil easily such as raw meat, fish and poultry to prevent risk of cross contamination.

Bottom drawers

Ideal for fruits and veggies. The drawers let you adjust the temperature and humidity depending on what kind of items you're storing. Fruits like low humidity while veggies like higher humidity. These can also be used to store raw meat at optimum conditions.



Refrigerator door

The bins in your fridge door are perfect for items most frequently used such as condiments and those that need to be stored up right, like milk. The upper bins are also the ideal place to store fragile items such as eggs.