

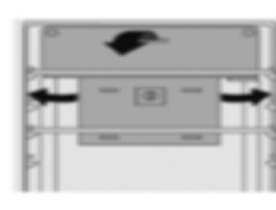
Guideline for Food storage -

- While storing food stuff such as vegetables, fruits & fresh food should be wrapped and packed before freezing and refrigerating.
- While storing high moisture content into the refrigerator, it should be sealed, covered and wrapped to prevent dew and frost formation.
- Drinking water, beverage bottles should be sealed to prevent the odor.
- Storage of vegetables and food should be in the vegetable case for longer preservation.
- For storage of frozen or dried foods use the Freezer Compartment.
- For regular storage of food and drinks or temporary storage of items to be consumed soon use the Refrigerator compartment.
- For the storage of fruits & vegetables use the vegetable case to keep the moisture intact and hence fresh & juicy.

Guideline for Usage -

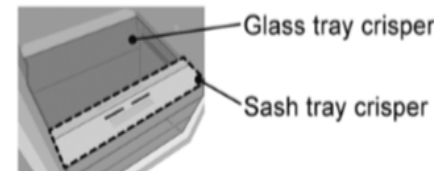
- Do not stuff the food into the refrigerator as it may interfere with cold air flow.
- Try to store the hot or warm food and drinks after they have cooled.

- Do not block the cold air outlet with food items .
(As it will not allow the cold air to spread to every corner of the fridge and hence cooling will not be sufficient.)



*For Service engineer reference

- While placing the food item on glass tray(Glass tray crisper), place the food on only the glass part not on the plastic part(Sash tray crisper).



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- When condensation or water droplets occurs, the humidity in the vegetable box is high. Just wipe of the water droplets.