



FRESH TIPS FOR THE FRIDGE AND FREEZER

Cleaning your fridge and freezer regularly is not unnecessary. Try to clean the fridge at least once every three months. A lot of people don't know how to clean it and that's why we have made a roadmap with some steps to follow.

Fridge

- Turn it off and pull the plug out of the socket.
- Empty the fridge by getting all products out. Throw the products that are expired in the trash.
- Get all trays, drawers and other loose parts out. Clean these at the sink with Feem Active Cleaner and a dish cloth. Rinse well with water!
- Clean the inside of your fridge with a bucket of lukewarm water, with a little bit of Feem Active Cleaner. Don't forget to clean the door and sealing rubbers.
- Dry everything with a clean cloth and turn the fridge back on. Set the temperature between 3°C and 7°C.
- Fill the fridge again with the products, but:
 - Keep fruit and vegetables in the vegetable drawer. This is especially made to keep them fresh longer.
 - Keep raw and prepared food far away from each other to avoid salmonella contamination.

Tip: To keep the energy consumption of your fridge to a minimum, you should vacuum or dust the back of your fridge at least once a year.

Freezer

For the optimal function of your freezer or freezing part in your fridge, it's best to thaw it once every six months. You can do this the same way you do with the fridge.

- Turn off the freezer and empty it completely.
- Clean the inside with Feem Active Cleaner.
- Turn it back on.
- Only put the products inside the freezer when it's back to its temperature.

Tip: The perfect time to clean your freezer is when it freezes outside. You can just put all products outside for a moment until he's clean and put them back afterwards.

Cleaning the rest of your kitchen? Click [here](#).