

Refrigeration and freezing systems: staging guidelines

To ensure that the fridges on show look great, please bear in mind the following guidelines:

Use fresh and preserved foods – preferably from the same colour group (e.g. yellow foods) – and remove any branding from bottles and jars.

Enable DEMO mode on the appliances – all functions are not necessary.

You can find out more on how to store food correctly (Which foods go where?) in our [guide 'How to store food to keep it fresh'](#).



- Fill jars with shop-bought pickled silver skin onions, capers, beansprouts or cornichons and gooseberry jam, or similar.
- Fresh foods: brown hens' eggs or quail eggs in the multi-use spiked mat.
- Place bottles of juice and a carafe containing water, a dash of vinegar and lime slices or sprigs of herbs in the bottom compartment of the fridge door. To ensure a longer shelf life and prevent limescale deposits, you can use an artificial sprig of herbs and distilled water.



- Put fresh fruit and vegetables in the Fresh zero compartment. For aesthetic reasons and due to their longer shelf life, the following are recommended: Chinese cabbage, chicory, pointed cabbage, fennel, limes, celery, parsley root, white carrots, parsnips, radishes, celeriac, honeydew melons, pumpkins with a white or green skin and starfruit. Chillies, green peppers, figs and asparagus are acceptable but must be replaced sooner if necessary.



- On the serving board, you can place shrink-wrapped hard cheese (e.g. Parmigiano Reggiano) and a whole salami.
- BORA mustard tubes should be placed in the BORA multi-use hanging rack, and next to them salami or a block of smoked Scamorza.

