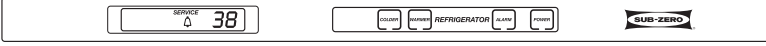


Thank you for making Sub-Zero part of your home. As the refrigeration specialist, Sub-Zero is wholly committed to preserving the freshness and flavor of your food and to ensuring your enjoyment of our products.

For service and support, or to register your Sub-Zero, you may reach us 24 hours a day at 800-222-7820, or visit us at subzero.com.

Electronic Control Panel Key



SERVICE Illuminates or flashes if the condenser needs cleaning or if the electronic control panel has detected a problem with the unit.



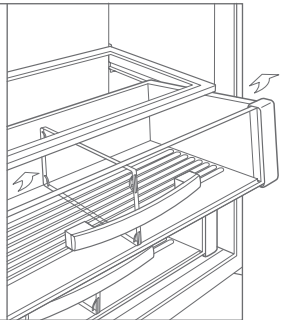
Illuminates when the alarm is activated. Flashes and chimes when the door has been left ajar. Controlled by the ALARM key on the control panel.



Displays the refrigerator temperature. Controlled by the COLDER and WARMER keys on the control panel.

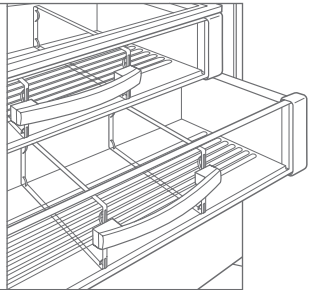
1 Refrigeration Drawers

To remove, pull open until drawer stops. Lift front of drawer slightly and pull straight out. To reinstall, push the drawer slides back into the refrigerator, align drawer with the slides, then push the drawer straight back onto the slides. Press downward on the front of the drawer to engage the slides.



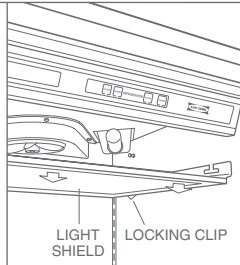
2 Adjustable Dividers

To reconfigure, pull drawer open until it stops. Lift divider up until it stops. Rotate divider counterclockwise and remove. Reverse these steps to replace.



3 Overhead Lighting and Control Panel

Place your hands under the light shield and release the two clips on the back of the light shield, then lift up and slide back slowly until the key slots on the side of the light shield drop past the mounting studs in the side walls.

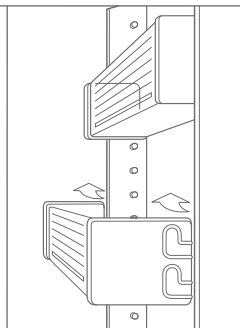


4 Dairy Compartment

Maintains the ideal humidity and temperature for dairy products.

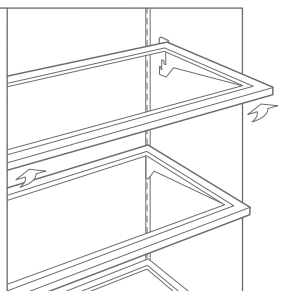
5 Door Shelves

To remove, slide up and out of the guide tracks. To reinstall, place in desired position and slide down into the tracks.



6 Adjustable Shelves

To remove or adjust a shelf, tilt the shelf up at the front, then lift it up and out of the tracks on the rear wall of the refrigerator. If the door opens only 90°, lift and pivot the end of the shelf nearest the door and remove.



User Reference

Food Preservation Tips—Minimize handling of food to reduce the risk of spoilage. Store vegetables in airtight containers or plastic wrap, and store aromatic fruits in plastic bags. Store meats in original packaging. Once meat is opened, rewrap tightly in plastic wrap or aluminum foil. For more information on Sub-Zero's food preservation, visit subzero.com/fresh.

Note: Foods listed in red text should be ripened on counter before refrigeration.

Note: Foods listed in blue text should not be refrigerated.

Type of Food	Optimum Storage	
Fresh Fruits	Apples	1-2 months
	Apricots	1-2 weeks
	Avocados	2-4 weeks
	Bananas	1-4 weeks
	Blueberries	10-18 days
	Cantaloupe	2-3 weeks
	Cherries	2-3 weeks
	Figs	7-10 days
	Grapefruit	6-8 weeks
	Grapes	2-3 weeks
	Honeydew melon	3-4 weeks
	Kiwifruit	4-6 weeks
	Lemons	1-6 months
	Limes	6-8 weeks
	Mangos	2-3 weeks
	Nectarines	2-4 weeks
	Oranges	3-8 weeks
	Peaches	2-4 weeks
	Pears	2-3 weeks
	Pineapple	2-4 weeks
Plums	2-5 weeks	
Raspberries	3-6 days	
Strawberries	7-10 days	
Tomatoes	1-3 weeks	

Fresh Vegetables	Artichokes	1-2 weeks
	Asparagus	2-3 weeks
	Bean sprouts	7-9 days
	Beans (green or lima)	7-10 days
	Beets without tops	3-4 months
	Bok choy	3 weeks
	Broccoli	1-2 weeks
	Cabbage	3-6 weeks
	Carrots	1-5 months
	Cauliflower	3-4 weeks
	Celery	1-2 months
	Corn	5-8 days
	Cucumbers	10-14 days
	Eggplant	1-2 weeks
	Fresh herbs	1-3 weeks
	Garlic	6-7 months
	Ginger	6 months
	Jicama	1-2 months
	Kale	1-2 months
	Leeks	2 months
	Lettuce	2-3 weeks
	Mushrooms	1-2 weeks
	Onions	1-6 months
	Parsley	1-2 months
	Peas (sugar/snap/snow)	1-2 weeks
	Peppers (bell or chile)	2-3 weeks
	Potatoes	5-10 months
Radishes	1-2 months	
Shallots	6 months	
Spinach	10-14 days	
Squash (soft rind)	1-2 weeks	
Tamarillos	7-10 days	
Water chestnuts	2-4 months	

Meats, Fish, and Poultry	Bacon	7 days
	Beef steaks, roast	3-5 days
	Bluefish, perch	2 days
	Corned beef	5-7 days
	Ham (whole)	7 days
	Hamburger	1-2 days
	Meat dishes (cooked)	3-4 days
	Pork and veal chops	3-5 days
	Poultry (cooked)	3-4 days
	Poultry (raw)	1-2 days
	Salmon, mackerel	4 days
	Sausage (raw)	1-2 days
	Shrimp	1 day
	Smoked breakfast links, patties	7 days



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