The Fridge Zone Map

Your shelf-by-shelf placement chart for lasting freshness.

Stop guessing where your groceries belong. Match every food to its ideal climate to keep ingredients fresher for much longer.



Climate Map Settings

37°F (3°C)
Target core refrigerator temperature

Middle shelves
Deep cold; eggs move indoors

Bottom glass shelf
Coldest spot; raw meat rides lowest

Slider closed
High-humidity setting for wilting greens

Slider open
Low-humidity setting for heavy apples

Verify Your Ambient Temperature

Because built-in sensors read air near the vent, hang an independent dial thermometer from a middle shelf to verify the actual temperature where your food sits.

Shelf-by-Shelf Placement Chart

Find your row: **Your grocery item**

Your grocery item	Your pick	Why
Ready-to-eat leftovers	Upper tiers	Highly consistent temperatures at eye level
Milk and daily beverages	Main compartment	Protects from warm ambient room air
Spinach, kale, cucumbers	Trapped moisture drawer	Mimics a gentle greenhouse environment
Peaches, plums, melons	Breathable drawer	Prevents premature rotting and mushiness
Vinegar-based condiments	Door bins	Resilient to fluctuating climate zones

Fridge Setup Checks

- ○ Leave space around tall containers so cold air can circulate freely.
- ○ Keep eggs in their original cardboard to protect from ambient odors.
- ○ Use a dedicated, lidded acrylic bin as a reliable secondary barrier.
- ○ Check shelf dimensions before buying uniform transparent clear acrylic bins.

Container Styling Options

- ☐ Uniform transparent clear acrylic bins
- ☐ Natural textures like bamboo and acacia wood lids
- ☐ Vintage enamelware and patterned ceramics
- ☐ Indestructible stainless steel pans with masking tape labels
- ☐ Color-coded silicone bags and dedicated lower-shelf snack bins

Grocery & Prep Notes

Display this map on your fridge exterior to dramatically reduce household food waste!