

Tupperware®

FridgeSmart

Instruction Manual



www.tupperwaredirect.co.uk



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Thank you for purchasing your Tupperware **FridgeSmart®**.

These patented intelligent containers were designed in collaboration with food scientists from the University of Florida and Tupperware to keep refrigerated fruits and vegetables **FRESHER FOR LONGER** by using Tupperware's ACE (Atmosphere Controlled Environment) System.

Not Just Your Regular Container ...



Easy To Use

Handy produce chart and QR code helps you identify where the venting slider should be positioned for different produce stored.



Built-in Grid Pattern

Keeps the food separate from moisture and helps produce breathe in an ideal atmosphere, delaying the time needed for them to go bad.



Adaptable Venting

Long lasting adjustable three-way vent system allows you to control the environment of your produce by regulating the flow of oxygen and carbon dioxide, helping food stay fresher longer.



Perfect Stacking

The FridgeSmart container grid pattern also allows you to stack multiple containers on top of each other without lowering their ventilation efficiency.

How to use your FridgeSmart:

- Remove all original packaging from fruit and vegetables.
- Carefully seal the lid on to the base, and choose the venting option using the slider on the lid in accordance with the food you are storing (see chart). Selecting the relevant vent, will ensure optimum airflow for your food to create the perfect storage environment.
- Place your produce in the FridgeSmart container - do NOT wash fruit and vegetables before storing them in the FridgeSmart containers. Excess water can cause unnecessary moisture that affects how long your vegetables last. The FridgeSmart system regulates this moisture and airflow, so you can wash once ready to eat!
- When using a dishwasher, ensure all parts are placed on the upper shelf.

Frequently asked questions:

Q: Can I store different fruits/vegetables in the same container?

A: Yes, foods from the same breather group - as indicated in the chart - can be stored together.

Q: Can I slice/peel/chop my fruit and veg before storing in FridgeSmart?

A: Do not cut or peel fruit and veg before storing in FridgeSmart, this will make it go bad faster and prevent FridgeSmart from doing its job.

Q: Can I put FridgeSmart in the freezer?

A: No, FridgeSmart is not suitable for freezing, but because it keeps all your fruit and veg fresher for longer, you won't need to freeze

anything!

Q: What does 'Not for Fridge'/the X category mean?

A: Fruits and vegetables marked with an X on the chart, like bananas and butternut squash, should not be stored in the fridge and will do best when not stored in closed containers. Don't store these in your FridgeSmart.

Q: How do I clean my FridgeSmart?

A: FridgeSmart should be cleaned after each use and just wipes clean with a soft cloth, or can go in the top shelf of a dishwasher. Ensure it's completely dry before using again.



Tupperware® products are legendary for their longevity, but things do happen, so we're proud to back up our already durable products with an extensive warranty and 10 year guarantee. Tupperware® brand products are warranted by Tupperware against chipping, cracking, breaking or peeling under normal non-commercial use for 10 years. For full details of the warranty and to register your product, please see tupperwaredirect.co.uk/warranty.

Specially designed for food



Dishwasher safe



Not suitable for freezing



Not suitable for microwave



Not suitable for oven



Not suitable for grill



Do not use knives or sharp objects

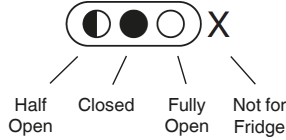
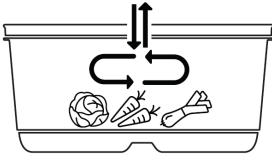


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PERFECT VENTING AND STORAGE CONDITIONS FOR ALL YOUR FAVORITE FRUIT & VEGETABLES!

FridgeSmart containers offer 3 venting options.



The pictogram below shows common vegetables and fruits classified according to the level of "breathing" they need. Use it to check the type of produce you are storing. Please note that not all fruits and vegetables are shown on each container's label, certain types of produce require larger containers (for example, cauliflower will not fit inside the Mini size).

CLOSED ●						
	Celeriac	Carrots	Figs	Turnips	Cherries	White/red Grapes
Closed Align the tab with the fully etched circle in the pictogram. Use this option for low breathers.	Cucumbers	Ginger	Celery	Raspberries	Strawberries	Beetroot
	Romaine Lettuce	Courgette	Sweet Potatoes	Radishes		
HALF OPEN ◐						
	Fennel	Cabbage	Oranges	Pak choi	Lettuce	Blueberries
Half Open Align the tab with the half circle on the pictogram. Use this option for light venting for medium breathers.	Limes	Green Beans	Mangos	Jerusalem Artichokes	Rhubarb	Lemons
	Kohlrabi	Pears	Fresh Herbs	Chili Peppers	Bean Sprouts	Bell Peppers
	Leek	Parsnip	Spring Onion	Cauliflower	Apples	
FULLY OPEN ○						
	Broccoli	Kale	Peas	Artichokes		
Fully Open Align the tab with the hollow, glossy circle on the pictogram. Use this option for high breathers.	Endives	Corn	Brussels Sprouts	Mushrooms		
	Spinach	Green Asparagus	White Asparagus			
NOT FOR FRIDGESMART X						
	Avocados	Aubergine	Kiwis	Bananas	Plums	
NOT FOR FRIDGESMART X Fruits and vegetables marked with an X on the chart will do best when not stored in closed containers. Don't store these in your FridgeSmart.	Butternut Squash	Peaches	Cherry Tomatoes	Tomatoes	Pumpkins	

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Need help? We're here for you.

Please contact our Customer Services Team on:

Phone: 0344 800 0491

Email: hello@tupperwaredirect.co.uk

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