



Enjoy timeless freshness

Our freshness technologies for
the perfect storage of your food.

LIEBHERR

Refrigeration and freezing

+10 days*

+9 days*

+40 days*

+11 days*

* Given days compared to a standard fridge compartment,
verified by food preservation experts at UAS Münster.

Keeps fresh food fresh for longer

For perfect food storage, alongside the ideal temperature, optimal humidity is a decisive factor. At Liebherr, we have developed innovative freshness technologies and we improve them year after year. For each type of fresh food, we have just the right freshness technology:



DuoCooling*

*Our basic technology in all fridge-freezers. Thanks to two completely separate cooling circuits, the food does not dry out and odours are not transferred.



Keep food fresh
for longer



Preserve nutrients and
vitamins at their best



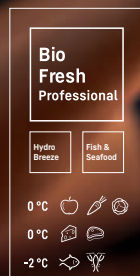
Reduce food waste
the enjoyable way

You can find more information as well as details of our extensive product portfolio at home.liebherr.com/freshness.

EasyFresh: Ideal for fruit and vegetables

+9 days*

Regardless of whether it's fruit or vegetables, packaged or not, it's all stored perfectly here. The stored food increases the humidity in the safe thanks to the hermetic seal. This keeps the food fresh for a long time.



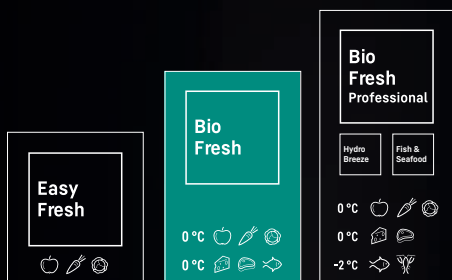
DuoCooling



* Given days compared to a standard fridge compartment, verified by food preservation experts at UAS Münster. You can find information about other foods on the back.

BioFresh: Our all-rounder

With perfect humidity and a temperature of just above 0 °C, fruit and vegetables stay fresh much longer in the Fruit & Vegetable safe. Meat, fish and dairy products benefit from ideal conditions in the Meat & Dairy safe.



DuoCooling



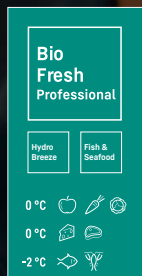
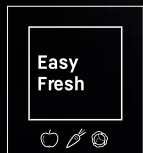
+19 days*

* Given days compared to a standard fridge compartment, verified by food preservation experts at UAS Münster. You can find information about other foods on the back.

BioFresh Professional: An extra boost

+3 days*

The perfection of freshness technologies with a special wow effect is provided by BioFresh Professional: The cold HydroBreeze freshness mist envelops the stored fruit and vegetables like a balm and keeps them as crisp as they were the day they were put in. Meanwhile, the Fish & Seafood safe keeps its contents as fresh as when they were caught.



DuoCooling

* Given days compared to a standard fridge compartment, verified by food preservation experts at UAS Münster. You can find information about other foods on the back.



Food and its shelf life at a glance

Vegetables

Fridge compartment

Easy Fresh



Bio Fresh



Fruit & Vegetable safe

Bio Fresh Professional



Fruit & Vegetable safe with HydroBreeze

No Frost

	Easy Fresh	Bio Fresh	Bio Fresh Professional	No Frost
Artichokes	3 days	3 days	14 days	6 months
Asparagus	8 days	10 days	18 days	12 months
Bean sprouts	1 day	2 days	7 days	12 months
Beans	5 days	6 days	11 days	15 months
Beetroot	5 days	6 days	18 days	12 months
Broccoli	3 days	5 days	13 days	15 months
Brussels sprouts	9 days	11 days	20 days	12 months
Carrots	40 days	50 days	80 days	12 months
Cauliflower	10 days	12 days	21 days	12 months
Celery	8 days	13 days	28 days	6 months
Chard	4 days	6 days	10 days	12 months
Chicory	14 days	8 days	27 days	9 months
Courgette	12 days	14 days	■	4 months
Cucumber	12 days	14 days	■	■
Fennel	3 days	7 days	14 days	6 months
Herbs	3 days	6 days	13 days	10 months
Kohlrabi	6 days	7 days	14 days	9 months
Lamb's lettuce	3 days	7 days	19 days	■
Leeks	7 days	15 days	29 days	8 months
Lettuce	2 days	5 days	13 days	■
Mushrooms	2 days	3 days	7 days	8 months
Peas	6 days	7 days	14 days	15 months
Radicchio	14 days	18 days	27 days	9 months
Rhubarb	6 days	7 days	13 days	9 months
Spinach	4 days	5 days	13 days	12 months
Sweet peppers	8 days	10 days	■	6 months
Sweetcorn	2 days	2 days	5 days	12 months
Tomato	13 days	16 days	■	■



Easy
Fresh



Bio
Fresh



Fruit & Vegetable
safe

Bio
Fresh
Professional



Fruit & Vegetable
safe with HydroBreeze

No
Frost

Fruit

Fridge
compartment

	Easy Fresh	Bio Fresh	Bio Fresh Professional	No Frost
Apples	40 days	50 days	80 days	8 months
Apricots	6 days	7 days	13 days	12 months
Bananas	■	■	■	12 months
Blackberries	1 day	1 day	3 days	12 months
Blueberries	3 days	4 days	9 days	24 months
Cherries (sweet)	6 days	7 days	14 days	12 months
Coconut	15 days	19 days	30 days	12 months
Cranberries	32 days	40 days	60 days	10 months
Figs	2 days	3 days	7 days	12 months
Grapes	10 days	12 days	29 days	12 months
Kiwis	32 days	40 days	80 days	8 months
Mangoes	4 days	5 days	■	5 months
Nectarines	4 days	5 days	13 days	10 months
Oranges	36 days	45 days	■	8 months
Peaches	4 days	5 days	13 days	10 months
Pears	21 days	26 days	55 days	8 months
Plums	8 days	10 days	20 days	12 months
Pomegranates	44 days	55 days	■	12 months
Raspberries	1 day	1 day	3 days	24 months
Redcurrants	2 days	3 days	7 days	24 months
Sour cherries	3 days	4 days	7 days	12 months
Strawberries	2 days	3 days	7 days	24 months

Easy
Fresh



Bio
Fresh



Meat & Dairy safe

Bio
Fresh
Professional



Meat & Dairy safe

No
Frost

Cheese and dairy products

Fridge
compartment



Brie	4 days	4 days	20 days	3 months
Butter	30 days	30 days	90 days	9 months
Butter cheese	10 days	10 days	40 days	4 months
Buttermilk	3 days	3 days	12 days	■
Cheddar	20 days	20 days	110 days	6 months
Cream cheese	7 days	7 days	20 days	10 months
Edam cheese	10 days	10 days	40 days	4 months
Egg white	■	■	4 days	10 months
Egg yolk	■	■	4 days	10 months
Egg, raw	15 days	15 days	45 days	■
Emmental cheese	20 days	20 days	110 days	6 months
Feta	4 days	4 days	20 days	3 months
Gorgonzola	4 days	4 days	20 days	4 months
Gouda cheese	10 days	10 days	40 days	4 months
Milk	3 days	3 days	12 days	2 months
Mountain cheese	20 days	20 days	110 days	6 months
Mozzarella	7 days	7 days	20 days	10 months
Parmesan	20 days	20 days	110 days	6 months
Quark	7 days	7 days	20 days	10 months
Raclette cheese	10 days	10 days	40 days	4 months
Ricotta	7 days	7 days	20 days	■
Tilsit cheese	10 days	10 days	40 days	4 months
Yoghurt	3 days	3 days	12 days	■

Meat and sausages

Fridge compartment

Bacon	2 days	2 days	12 days	3 months
Beef	1 day	1 day	6 days	12 months
Game	1 day	1 day	6 days	9 months
Ham	1 day	1 day	9 days	3 months
Lamb	1 day	1 day	8 days	10 months
Liver sausage	1 day	1 day	8 days	3 months
Luncheon meat	1 day	1 day	8 days	3 months
Mettwurst sausage	9 days	9 days	14 days	3 months

Easy Fresh



Bio Fresh



Meat & Dairy safe

Bio Fresh Professional



Meat & Dairy safe

No Frost



Minced meat	■	■	2 days	3 months
Offal	1 day	1 day	6 days	6 months
Pork	1 day	1 day	6 days	6 months
Poultry	1 day	1 day	■	6 months
Salami	7 days	7 days	14 days	3 months
Sausage (Bratwurst)	1 day	1 day	8 days	3 months
Sausages	1 day	1 day	8 days	9 months
Veal	1 day	1 day	6 days	12 months

Fish and seafood

Fridge compartment

Easy Fresh



Bio Fresh



Bio Fresh Professional



No Frost

Meat & Dairy safe

Fish & Seafood safe

Cod	1 day	1 day	2 days	4 days	4 months
Coley	1 day	1 day	2 days	4 days	6 months
Common sole	1 day	1 day	2 days	4 days	6 months
Gilt-head bream	1 day	1 day	2 days	4 days	3 months
Herring	1 day	1 day	2 days	4 days	2 months
Lemon sole	1 day	1 day	2 days	4 days	4 months
Lobster	1 day	1 day	2 days	4 days	3 months
Monkfish	1 day	1 day	2 days	4 days	6 months
Mussels	1 day	1 day	3 days	6 days	3 months
Ocean perch	1 day	1 day	2 days	4 days	3 months
Oysters	1 day	1 day	3 days	6 days	■
Plaice	1 day	1 day	2 days	4 days	6 months
Salmon	1 day	1 day	2 days	4 days	3 months
Scampi	1 day	1 day	2 days	4 days	3 months
Sea bass	1 day	1 day	2 days	4 days	6 months
Shrimps	1 day	1 day	2 days	4 days	3 months
Swordfish	1 day	1 day	2 days	4 days	3 months
Trout	1 day	1 day	2 days	4 days	2 months
Tuna	1 day	1 day	2 days	4 days	3 months
Turbot	1 day	1 day	2 days	4 days	6 months
Zander	1 day	1 day	2 days	4 days	8 months

All the values given are approximate and depend on the specific variety and on proper storage without interrupting the cold chain from harvesting/production to the Liebherr appliance. In the case of food with a best before date, the date specified on the packaging always applies.

Food labelled with ■ is not suitable for storage in the corresponding compartment.



Perfect storage made even easier: All shelf lives at your fingertips in our free SmartDevice app. Download now and always know where your food can best be stored. Availability may differ by country.



And if there are any leftovers, food can easily be frozen in the NoFrost freezer compartment/appliance.

The inconvenience of defrosting is also a thing of the past. The automatic defrosting function guarantees that frozen food remains fresh.

LIEBHERR