

# WHEN BUYING A NEW FRIDGE

## ENERGY STAR

Keep an eye out for the **ENERGY STAR** label when shopping for a new refrigerator. Certified refrigerators meet energy-efficiency guidelines set by the U.S. Environmental Protection Agency and the U.S. Department of Energy. Refrigerators use a lot of electricity, so it's important to buy an efficient one.

**ENERGY STAR**-labeled products maximize your investment and energy savings without forfeiting any amazing features you want.

**ENERGY STAR** refrigerators use high-efficiency compressors that create less heat, use less energy, and improve insulation, and they have temperature and defrost tools that help them operate more efficiently.

## ENERGY GUIDE

There are two price tags on a refrigerator. The first is the price to buy it, and the second is the cost of the energy to run it. Over the refrigerator's lifetime, you may spend considerably more money to operate it than you did purchase it in the first place. Investigate the cost of running an appliance.



Look for the yellow EnergyGuide label typically located on the front of the unit. For example, look at this EnergyGuide label: It tells you the refrigerator uses 545 kWh and costs about \$58 to operate each year and that refrigerators of similar size and configuration can cost up to \$74 per year—a big difference over the lifetime of the refrigerator.

## UTILITY REBATES

Visit [www.energystar.gov/rebate-finder](http://www.energystar.gov/rebate-finder) to take advantage of any special offers from your local utility company when buying a new refrigerator (and recycling your old one).

SAMPLE

For more information, go to:

### U.S. DEPARTMENT OF ENERGY

[www.energy.gov/energysaver/purchasing-and-maintaining-refrigerators-and-freezers](http://www.energy.gov/energysaver/purchasing-and-maintaining-refrigerators-and-freezers)

### ENERGY STAR

[www.energystar.gov/products/refrigerators](http://www.energystar.gov/products/refrigerators)

### U.S. FOOD AND DRUG ADMINISTRATION

[www.fda.gov/food/buy-store-serve-safe-food/refrigerator-thermometers-cold-facts-about-food-safety](http://www.fda.gov/food/buy-store-serve-safe-food/refrigerator-thermometers-cold-facts-about-food-safety)

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# How to Get the Most Out OF YOUR REFRIGERATOR



**SAVING ENERGY AND KEEPING FOOD FRESH**

# Getting the Most OUT OF YOUR REFRIGERATOR

The refrigerator is one of the biggest energy users in your home. A few practical steps can help you reduce energy bills while also keeping your food fresher longer:



**Organize your refrigerator.** When a refrigerator is overcrowded, it has to work harder to keep food cold. It's important for air to circulate throughout.



**Keep the freezer 75–80% full.** You want it full enough that the frozen items help keep the freezer cold but not so packed that air can't circulate. Is your freezer too empty? Try adding some bottles of water to fill up the space.



**Stick to the right temperature.** Keep your fridge between 36°F and 38°F, and set your freezer between 0°F and 5°F.



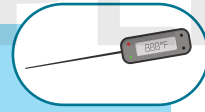
**Remove dust from the coils.** Dust on a refrigerator's coils causes the appliance to work harder to cool your food, which uses more energy.



**Check the door seals.** If they're loose, replace them.

## Organizing Your Refrigerator

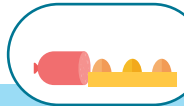
**Thermometers:** Use a thermometer to test the temperature of your fridge. Use an appliance thermometer or put a thermometer in a glass of water and leave it in the fridge overnight.



**Top shelf:** This area typically is slightly warmer. Store your cooked leftovers, soda, etc. here.



**Bottom shelf:** This is the part of the refrigerator with the most stable temperature. Store dairy, eggs, and meats here.



**Doors:** The temperature changes frequently. Avoid storing perishables here. It's a great place for condiments, juices, and other less perishable items.



**Low-humidity drawer:** Store produce that retains moisture (mostly fruits).



**High-humidity drawer:** Store produce prone to wilting, like lettuce, leafy greens, broccoli, and cucumbers.



**Sealed drawers:** Most refrigerators have two sealed drawers for storing fruits and vegetables.

**Cover and seal food** so moisture doesn't escape in the fridge, forcing the appliance to use more energy to remove it.