



MBMD Siemens B2C (MASTER)

≡ [common.menu]



Getting to know your Siemens fridge & freezer.

Discover the innovative features inside your fridge and freezer and get helpful tips for storing food, saving energy, and maintaining peak performance.

How to keep food fresher for longer.

Cooling technology has come a long way since the 1900s. To get a fresh perspective on high-tech fridges and freezers, let's explore some of the key details about your cooling appliance.

And to know more about the individual programs, features, and functions of your fridge and freezer, you can find them in your personal [My Siemens](#) account. It has all your appliance info in one place: technical data, user manuals, accessories and more.

Organise food the right way.

If your refrigerator model has a dedicated drawer for meat and fish, this is the perfect place to store them to retain their freshness. The refrigerator compartment, meanwhile, is the best location for dairy products, ready meals and pastries. To retain aroma and

freshness, pack or cover food well. Also let warm food cool down before placing them inside.

Note your fridge has slight temperature differences throughout the compartment. The coldest zone is between the vegetable and fruits drawer and the glass shelf above. The warmest zone is at the very top.



Fresher for longer.

Use the cool-fresh drawer for delicate fresh foods such as seafood, meat, dairy products, and ready meals. Avoid putting fruits or

...the fresh drawer for vegetables, using daily produce, and using moisture-proofing drawer for vegetables in the cool-fresh drawer as they could partly freeze and loose 'fresh' consistency.

For these, use the vegetable drawer where some models have a humidity controller. And to create the optimum storage climate, you can set the air humidity depending on which products are stored inside. Lettuce, for example, needs more moisture to remain crisp. For that, set the slider to more moisture. For berries, meanwhile, less moisture is needed. When storing larger amounts of vegetables, condensate water can build up. Remove condensation with a dry cloth if needed.

If your model doesn't have a humidity controller there's no need to worry, our fridges come with a natural humidity technology that is most fitted for a standard load.

Reduce your energy consumption.

Reducing the energy consumption of your appliances can also extend their lifespan and reduce electricity costs. Note that choosing a higher temperature setting might save energy, but still keep in mind that stored food might not last as long and therefore the environmental impact might be even higher.

Never overload. The more food you store, the harder your fridge or freezer must work to keep everything cool. Overloading also restricts airflow, reducing the efficiency of your cooling system. Consider that some items are better stored at room temperature. These include bread, garlic, avocado, tomatoes, honey, or coffee.





Freeze for convenience.

When freezing fresh food such as vegetables, blanch them first. This retains their best possible nutritional value and colour. Keep food in airtight containers or freezing bags to prevent them from drying out. We also recommend to label the packaging with what's inside and the date of freezing.

As a guide, at a temperature of -18°C , fish, sausage, ready meals and cakes and pastries can be stored for up to 6 months; cheese, poultry, and meat for up to 8 months; and vegetables and fruit for up to 12 months.



Cool down efficiently.

Learn to manage your fridge and freezer. Get to know which areas are best for certain types of food. And in the process, extend the shelf life of your food and groceries so you can avoid creating unnecessary waste.

> [Master your Siemens fridge](#)



Shop with purpose.

Becoming a skilled home cook is more than just about understanding the basics of cooking. It also means becoming a more conscious consumer. Examine your regular grocery shopping habits. Determine how you can buy and consume more sustainably.

> [How to shop more sustainably](#)



Food waste no more.

The issue of food waste has become a global concern. But you can do your part at home. All it takes are a few small adjustments to your habits. And, if you're willing, acquiring useful skills that will also make your kitchen better in the long run.

> [Start your zero-waste journey](#)

Check what's in your fridge from anywhere with Home Connect.

Did you know that Home Connect can be a useful shopping assistant? For some models you can even check the inside of your fridge through the cameras integrated in your appliance. No need to open to see your food stocks. Check the features of your model today!

DISCOVER CONNECTED COOLING



Chill drinks in style

Easily store at least 5 bottles in your fridge with this chromed bottle rack. It provides safe and easy storage for bottles without blocking other space because it can be attached under a glass shelf. This way you'll always have a cool drink whenever you need it and add that extra touch to your fridge with our accessories.

[> Shop fridge & freezer accessories](#)



Service and Warranty

Do you have any technical questions about installing or setting up your kitchen appliance? Do you need support for pairing your home appliance? Or would you like to get information on using Home Connect? We are happy to assist you.

[> Get help and support](#)



Maintenance and care

With good care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time to come. Explore our cleaning and care products for your Siemens fridge and freezer.

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