

USES LIMITED FOR FREEZER IN ONE-DOOR REFRIGERATORS

Ice cream, frozen fruit juice concentrates and other foods with high sugar contents may not retain optimum hardness in a single-door refrigerator's freezer section. Although most current refrigerator/freezers have separate doors providing access to separate sections, fewer than 2 percent of the models sold each year have only a single door, with a small internal compartment.

According to the Association of Home Appliance Manufacturers' nationally accepted standard, the freezer compartment of a single-door or basic refrigerator is "intended for short-term storage of foods at temperatures below 32 degrees Fahrenheit and above 8 degrees Fahrenheit." Already-frozen foods may last several days in freezer compartments but cannot be expected to last for long periods of time.

Distilled water may freeze at 32 degrees, but frozen foods must be stored at temperatures lower than that to ensure the maintenance of food quality. For example, vegetables begin to freeze around 31 degrees, meats near 29 degrees and orange juice concentrate at about 8 degrees. Ice cream begins to stiffen at 27 degrees but is considered at its ideal hardness for scooping at 8 degrees.