



FREZZIOS 
electricals

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the complete
solution

Fridge-freezers with 'SaniSteam' Technology

Your number one concern with fridge-freezers? Keeping them hygienically clean. Why? Because a cleaner fridge-freezer reduces harmful bacteria which can cause food poisoning and other health problems.

Our solution?

You told us you want to keep things simple and practical. You wanted to keep your fridge-freezer clean with minimal fuss and minimal time because you are busy. So we got rid of the hard angled corners and replaced them with curves and rounded edges so that dirt can't get stuck in the angles.

We ditched the old fashioned grill type shelves and replaced them with Teflon coated Perspex - tougher than glass and non-stick. Dirt literally slides off. And we got rid of the nooks and crannies where dirt can sit and your hands can't reach.

But perhaps our cleverest solution yet is 'SaniSteam' technology. With 3 world exclusive patents, 'SaniSteam' allows you to sanitize the inside of your fridge-freezers with a special high-pressure steam vapour which kills all germs and bacteria within 3 minutes.

The vapour never misses a single inch of your fridge-freezer, ensuring your appliance is totally sterile and hygienically clean. And all with the click of a button. Food stays fresher for longer. Is less likely to spoil and rot. And helps you save money in the long run by avoiding food wastage.

Steam to clean?
Now that's clever

Rot Reducer Technology Save more

No one wants to spend money on fresh produce which literally goes off after a few days, even when it's been sat in the coldest part of the fridge.

You see, the cold doesn't kill the bacteria and it only slows its activity down. So even though fresh fruit and veg will last longer in the fridge, once bacteria get onto the food, it's only a matter of time before it starts to go off in your fridge as well.

Not anymore.

Introducing 'Rot Reducer' Technology. The latest and safest way to prolong the life of all your fresh produce by at least 2 weeks, guaranteed.

You may not be aware that fruit and veg produce a gas called ethylene which is responsible for causing fruit to ripen and eventually rot and decay.

All of our fridges use a 'Rot Reducer' a special filter which absorbs this gas and prevents decay.

No more worrying about throwing fresh produce in the bin because you didn't get a chance to eat it. Fruit and veg which would normally rot and decay within a week or so can now be stored safely and without worry for at least 2 weeks extra than you would normally.

Over the course of a year, you could easily save up to £300 a year by preventing food wastage.

And as with all of our models, we also use 'SaniSteam' technology to hygienically sanitize your fridge-freezers to keep them not only fresh, but safe too.

Rot Reducer.
Stay fresh and pay less.

Frost-free and stylish? Cool

You want sleek lines and a superb finish. All with space-saving designs which fit into your lifestyle. At Freezio's electricals, we understand that you want your fridge-freezers to complement your kitchen and be practical too.

You don't have the time to spend hours defrosting the freezer. You don't have hours to clean the fridge. You want high performance and energy saving appliances which perform and most of all, last.

With a choice of finishes from brushed steel to a vinyl finish and in a choice of 7 shades, we have something to suit your taste and style. Practicality is standard with all of our fridge-freezers. Have ice on tap or cold water to go. With special drinks holders under the main shelves, you can fit a lot into a little bit of space.

We don't do gimmicks. We provide practical solutions teamed with exceptionally easy-to-clean surfaces. No angled corners in which dirt can sit. No hidden crevices where your hands can't reach or your eyes can't see. Just smooth, non-stick surfaces which not only look good, but are a doddle to clean.



Now that's cool

