TOSHIBA

JAPANDI STYLE

TOSHIBA's Innovative Slot-in Refrigerator







Japandi style is a fusion of Japanese and Scandinavian design elements in home decoration. It emphasizes simplicity, minimalism, and functionality, while also incorporating natural materials and textures.

Minimalism

600mm Depth, Seamless Fit into Cabinets

600mm fits easily into ordinary cabinets, creating effortless integration.

No dirt hides, easy floor and house cleaning.



Heat Spreads from Front Bottom Larger storage space was achieved by saving 100mm on each side's breadth.

Aesthetics

■ Inspired by snow-capped mountains, when the light sprinkled on Japandi, TOSHIBA incorporated pure white snow into the skin-like white panel to brighten and calm the space. ■ 10 layers of nanoscale glass baked at 800°C form the

skin-like white panel. Secondary Protective **Tempered** Top Glass Color Resin Safeguard Easy-to-clean Skin Display Protective **Primary** Pearlescent Color Coating Texture Control **Gray Bottom**

600mm depth*

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Coziness

Human-centric Lighting to Create a Haggy Atmosphere



When a body is detected within 70cm, the waistline lights automatically turn on and emit a warm 2700K light, ideal for use at night.

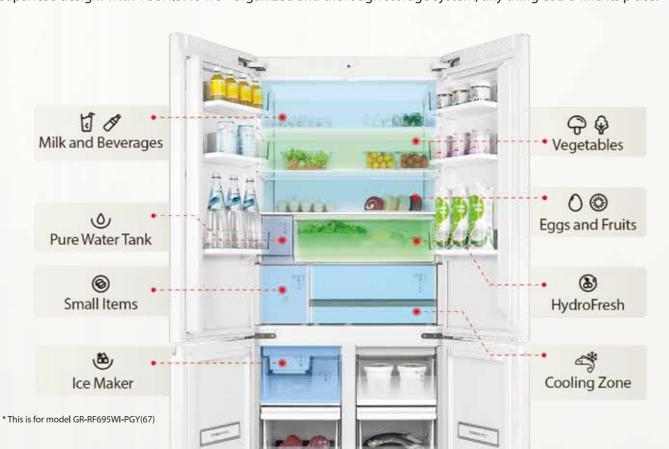


Huge overhead light illuminates the interior room in 3 seconds with a pleasant, even glow.

Functionality

535L* Complete Storage Solution

Everything including fresh fruits and vegetables, eggs, fish, and meat, has its own designated location in Japanese design. With TOSHIBA's well-organized and thorough storage system, any thing could find its place.



OriginFRESH[™]> Fish & Meat

-1°C Pro Aging

More Glutamic Acid, More Tender

Enhance the flavor and texture of fish and meat by storing in a moisturizing, sterilizing environment at a consistent -1°C temperature.



Mg glutamate /100g bonito

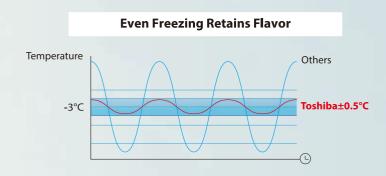
10
8
6
4
3mg
Day 1
Day 3

-3°C Soft-freezing

7 Day Fresh, Cook without Defrost

Huge airflow across metal plates chills fish and meat quickly. Continuous circulation and transmission of non-freezing -5°C to -3°C moist cold air maintains the slightly frozen state and condenses the fresh, natura flavor.





-30°C Deep Freeze

Savor the Origin Fresh of Premium Ingredients

Flavorful high-grade wagyu must be preserved properly. TOSHIBA's -30°C deep freeze expedites ingredient ice crystal production, preventing food cell ice crystals, cytoplasm outflow, and condensation.







OriginFRESH™

HydroFresh

Stable, Even and Optimal Humidity

TOSHIBA patented Moisture Permeable Film, which is breathable but windproof.

Strawberries and cherries hold 99% of their water for 7 days.



Spinach keeps 96.8% of its vitamin C for 7 days.





60-Min Quick Ice Making

Making Ice Is Faster and More Effective in Only 60 Minutes

With the dedicated ice-making cooling air out, the distance between the ice box and air outlet is over 300mm shorter than with an indoor ice maker. It can prevent odor transfer and shorten freezer time.

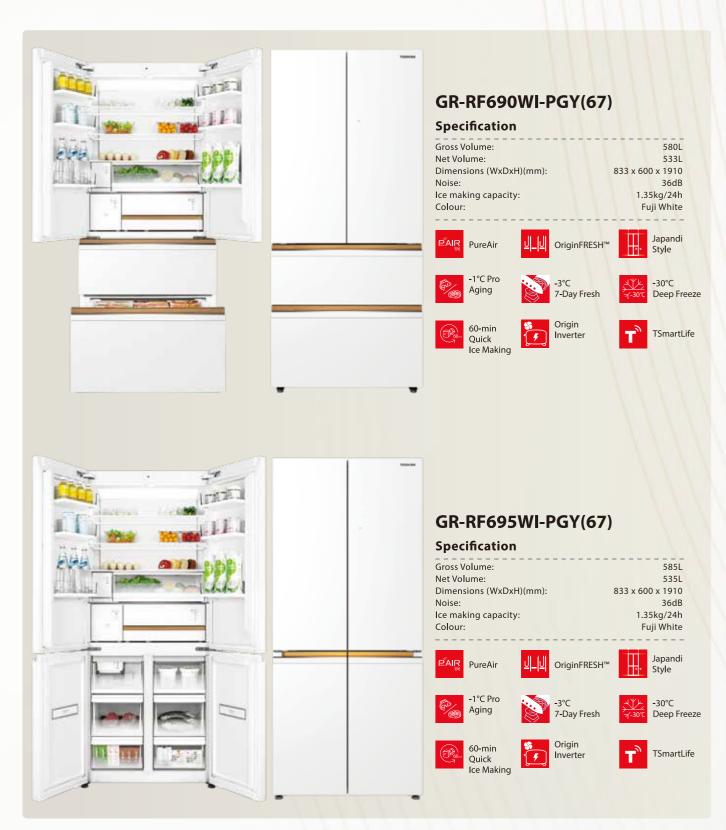
PureAIR Technology

Remove 99% of Bacteria and Odors

Emits high-energy electrolytic ions everywhere, eliminating fridge odors. Also, metal catalysts break down odor-causing bacteria to improve purification.



Specification



Scan for video





Origin Fresh

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