

FIG. 1

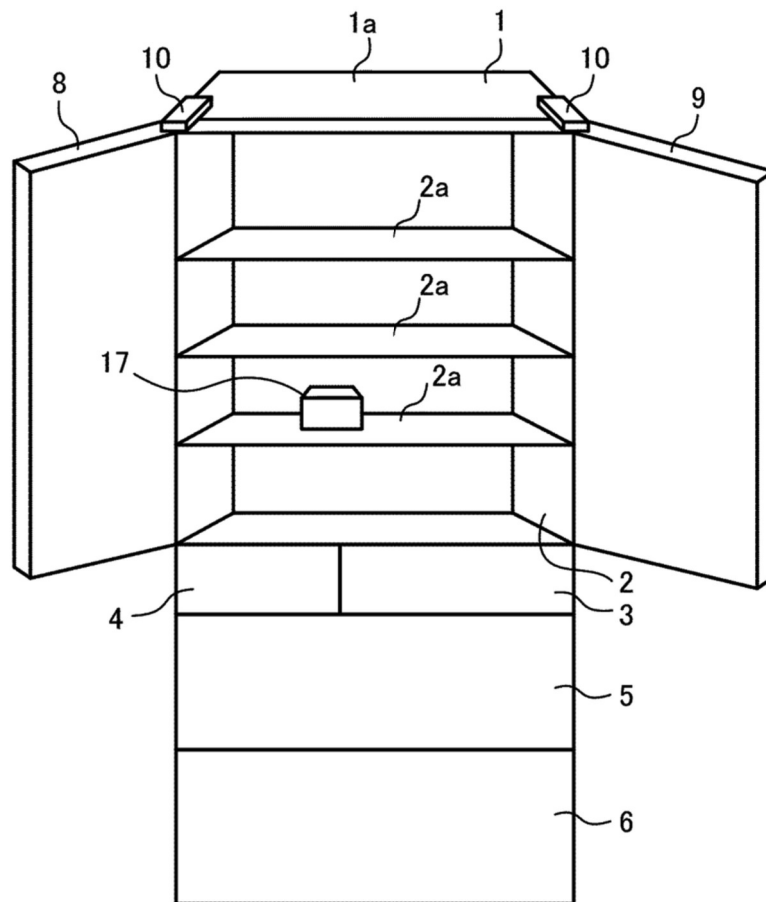


FIG. 2

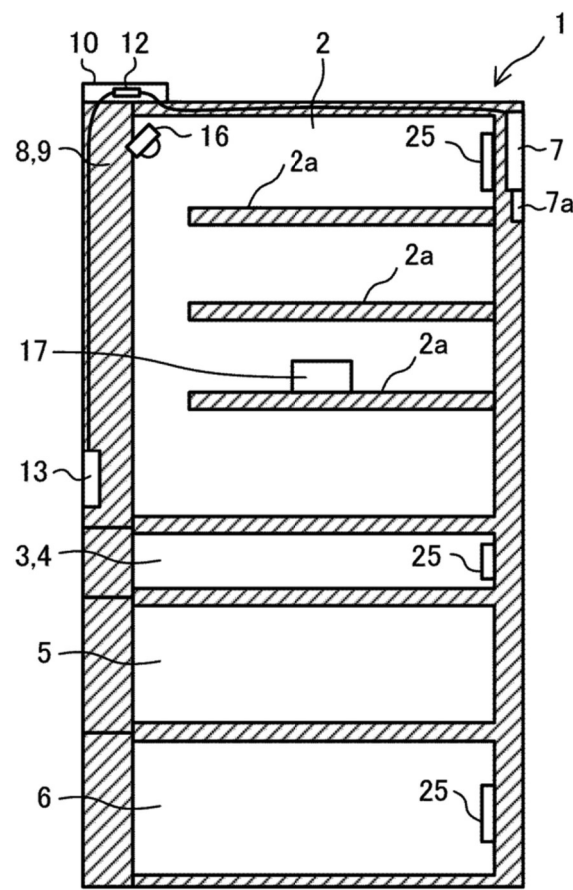


FIG. 3

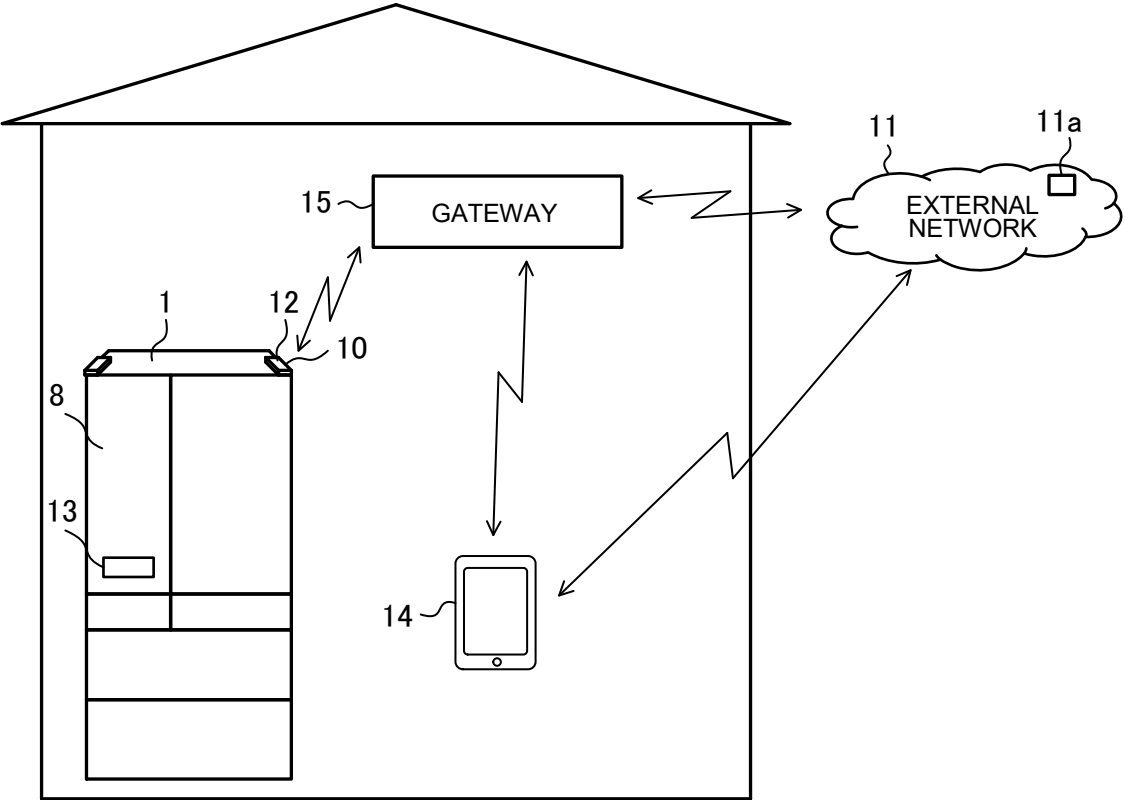


FIG. 4

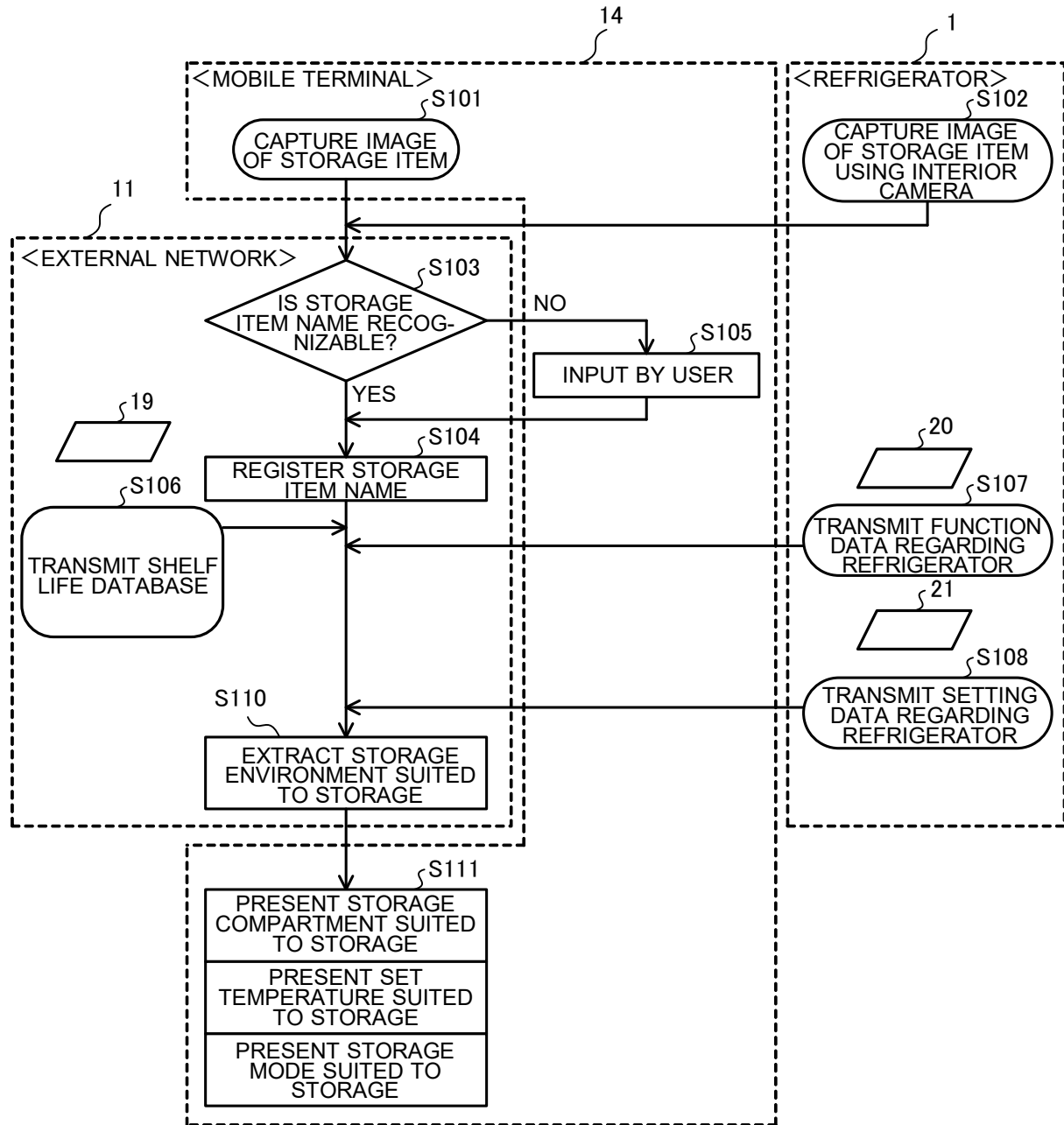


FIG. 5

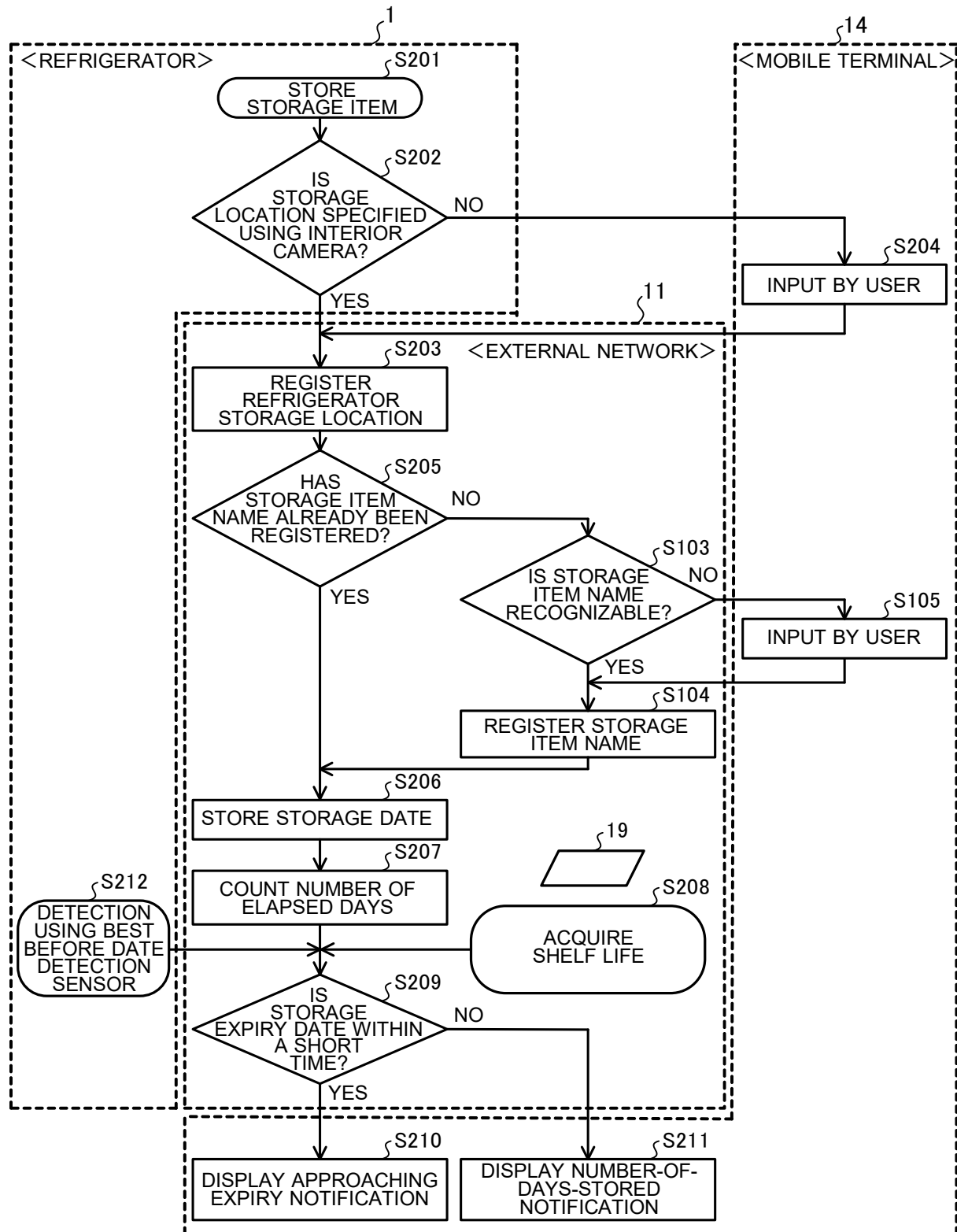


FIG. 6

18

STORAGE ITEM NAME
PORK BELLY
CURRY
TOMATO
LETTUCE
• • •

FIG. 7

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FOOD INGREDIENT 18		SHELF LIFE			
		REFRIGERATOR COMPARTMENT	CHILLING COMPARTMENT	VERSATILE COMPARTMENT (SUPERCOOLING FREEZING MODE)	FREEZER COMPARTMENT
CATEGORY	STORAGE ITEM NAME	3 TO 7°C	0°C	-7°C	-18°C
MEAT	CHICKEN THIGH	2 DAYS	7 DAYS	14 DAYS	30 DAYS
	PORK BELLY	2 DAYS	6 DAYS	14 DAYS	30 DAYS
	GROUND BEEF	2 DAYS	7 DAYS	14 DAYS	30 DAYS
VEGETABLE	TOMATO	5 DAYS	—	—	—
	LETTUCE	3 DAYS	—	—	—
FOOD	CURRY	2 DAYS	—	14 DAYS	30 DAYS
	VEGETABLE SOUP	2 DAYS	—	14 DAYS	30 DAYS

FIG. 8

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STORAGE COMPARTMENT	REFRIGERATOR COMPARTMENT	PRESENT
	CHILLING COMPARTMENT	ABSENT
	ICE-MAKING COMPARTMENT	PRESENT
	VERSATILE COMPARTMENT	PRESENT
	VEGETABLE COMPARTMENT	PRESENT
	FREEZER COMPARTMENT	PRESENT
SUPERCOOLING FREEZING MODE	PRESENT	
SUBZERO MODE	ABSENT	
▪ ▪ ▪ ▪ ▪ ▪		

FIG. 9

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SET TEMPERATURE	REFRIGERATOR COMPARTMENT	HIGH
	CHILLING COMPARTMENT	—
	ICE-MAKING COMPARTMENT	HIGH
	VEGETABLE COMPARTMENT	LOW
	FREEZER COMPARTMENT	HIGH
STORAGE MODE	VERSATILE COMPARTMENT	SUPERCOOLING FREEZING MODE
⋮		

FIG. 10

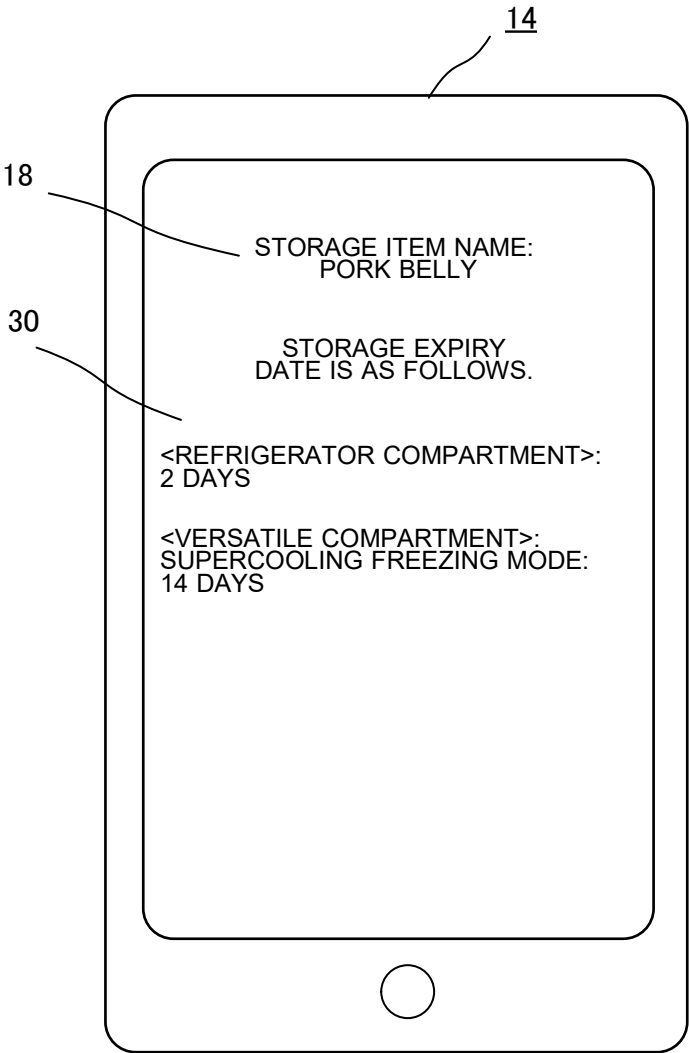


FIG. 11

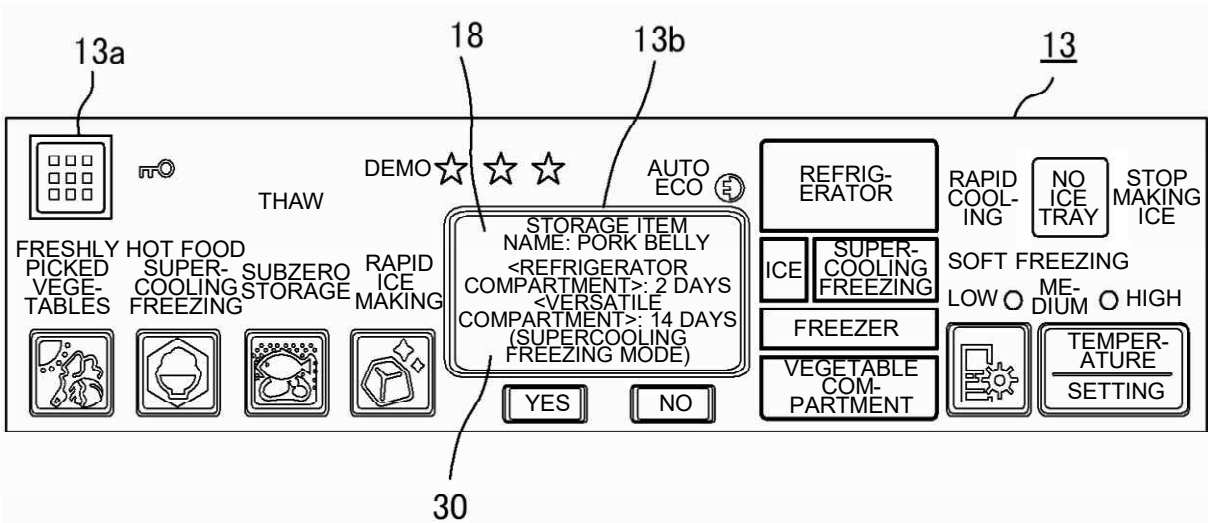


FIG. 12

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18 STORAGE ITEM NAME	22 STORAGE LOCATION	23 STORAGE DATE	24 NUMBER OF ELAPSED DAYS	26 STORAGE EXPIRY DATE
PORK BELLY	VERSATILE COMPARTMENT	2020/03/18	1 DAY	2020/03/20
CURRY	REFRIGERATOR COMPARTMENT	2020/03/17	2 DAYS	2020/03/19
TOMATO	VEGETABLE COMPARTMENT	2020/03/17	2 DAYS	2020/03/22
LETTUCE	VEGETABLE COMPARTMENT	2020/03/18	1 DAY	2020/03/21
▪ ▪ ▪		▪ ▪ ▪	▪ ▪ ▪	▪ ▪ ▪

FIG. 13

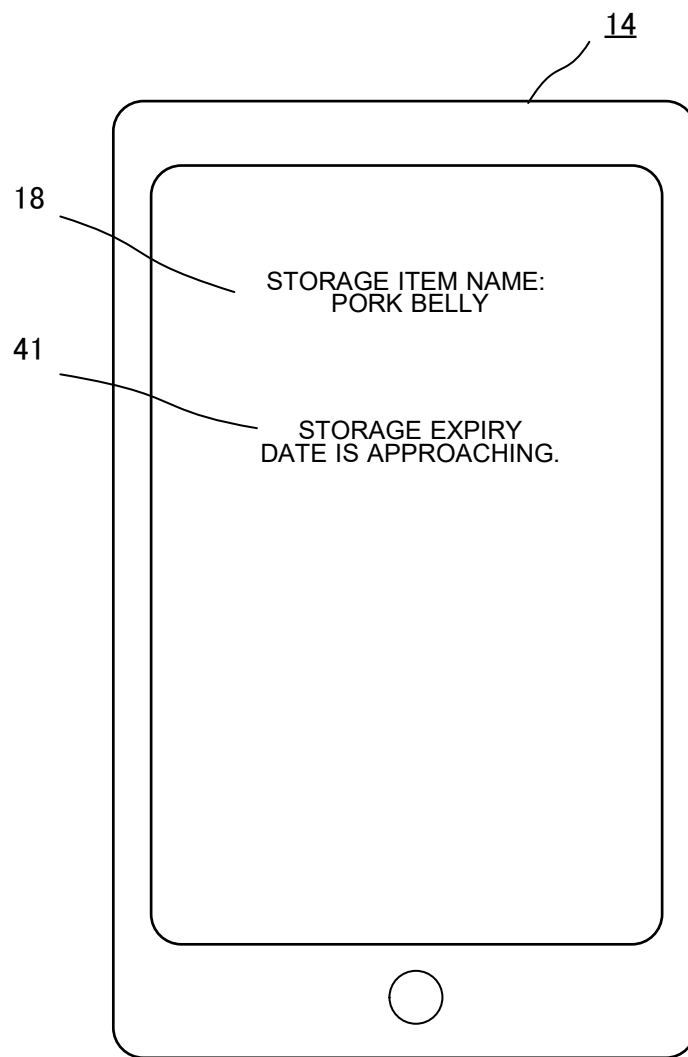


FIG. 14

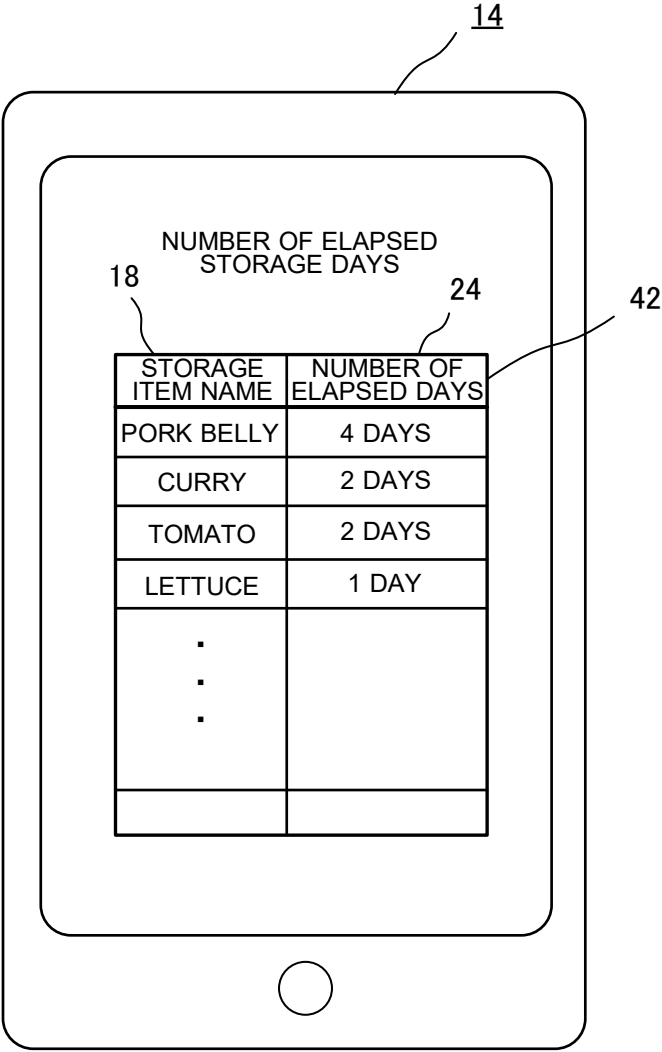


FIG. 15

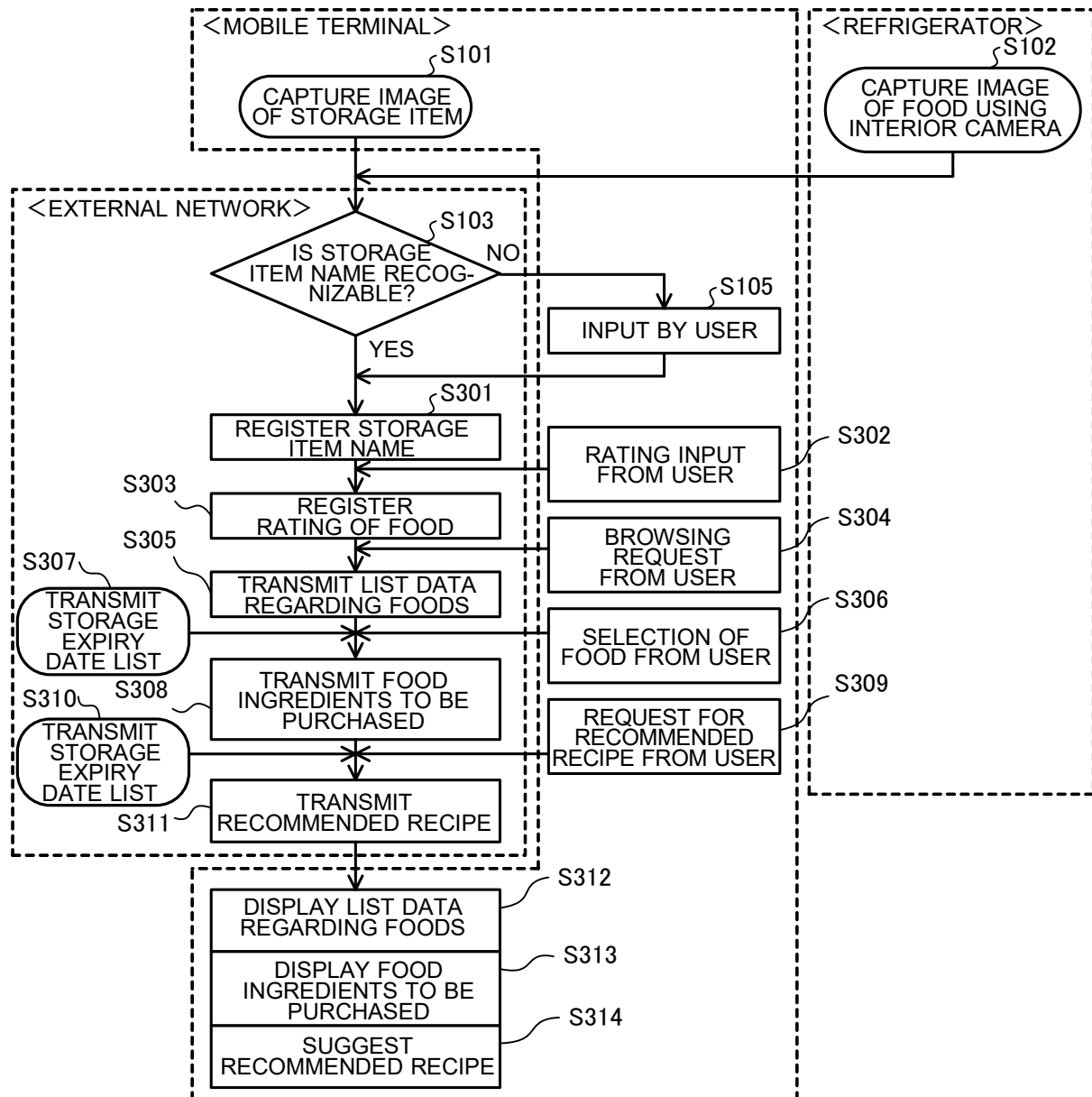


FIG. 16

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18 STORAGE ITEM NAME	51 CAPTURED IMAGE	52 IMAGE CAPTURING DATE	53 RATING	54 RECIPE
MEAT AND POTATOES	IMAGE 1	2020/03/01	RATING DATA 1	RECIPE DATA 1
CURRY	IMAGE 2	2020/03/02	RATING DATA 2	RECIPE DATA 2
POT STICKERS	IMAGE 3	2020/03/03	RATING DATA 3	RECIPE DATA 3
HAMBURG STEAK	IMAGE 4	2020/03/04	RATING DATA 4	RECIPE DATA 4
• • •		• • •	• • •	• • •

FIG. 17

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MON.	TUE.	WED.	THU.	FRI.	SAT.	SUN.
1 IMAGE 1	2 IMAGE 2	3 IMAGE 3	4 IMAGE 4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31	1	2	3	4

FIG. 18

