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What temperature is a wine cooler set at

There's no hard and fast rule that says what temperature your wine is best served at, so you should go with your taste preferences, but most of us like our wines at least a bit chilled. This infographic from our friends at VinePair will help you pick the right temperatures, and chill your bottles as quickly as possible. Personally, I tend to prefer my wines closer to room temperature (with white wines maybe a little chilled) because the colder your wine is the more locked down the aromatics are, which are a big part of taste. VinePair agrees, and suggests you keep your red wines closer to room temperature, about 60-70 degrees F (15-20 degrees C,) and your white wines and Rosé wines between 50-60 degrees F (10-15 degrees C). Bubbly wines, like champagne or prosecco on the other hand, should be chilled even further, 40-50 degrees F (4-10 degrees C). As for chilling the wine, you'll see some familiar tricks in the graphic, including some of our favorites: The old wet-paper-towel trick (we like to combine the two,) and using frozen grapes to chill your glass or using an ice cream maker to quickly cool the bottle. Hit "expand" on the image below to see the whole thing, or hit the link below to see it at VinePair.Mythbusters TV show host Adam Savage drops science on how to make a warm can of Coke cold in under...Read more Most wine is best served between 45 and 60 degrees, so if you pull a bottle off your wine rack...Read more 4 Ways To Quickly Cool Your Wine To The Perfect Temperature | VinePairLifehacker: After Hours is a new blog exploring some new sides of life hacking that we've never covered before. Follow us on Twitter here. Have you noticed your milk getting frosty? Meat spoiling quickly? It's likely your refrigerator is set to the wrong temperature. The FDA recommends keeping your refrigerator at or below 40° F (4° C), and your freezer at 0° F (-18° C) to keep your food fresh the longest and prevent the growth of bacteria that could cause food-borne illnesses. Here are some more tips to help you ensure your perishables don't perish.Get a fridge thermometer"I never trust an appliance's self-reporting temperature; I've had enough ovens with hot spots to always be wary," advises a user on the food safety forum at Stack Exchange. "With our fridge, our crisp drawer regularly frosts and partially freezes our veggies, and with a thermometer I was able to determine why: it's significantly colder down there than the 35° F the rest of the fridge is set on. By at least 5-8 degrees." Move the thermometer around to check for cold and warm spots, and arrange your food accordingly.Keep your refrigerator fullIf you're opening your refrigerator and freezer regularly, then keeping them stocked may help keep the temperature consistent. "With an empty fridge, every time you open and close the door you cycle most of the air in it, replacing the cooled air with warmer air, which has then to be cooled again," say fridge enthusiasts on The Naked Scientists. "With a full fridge, there's not only less air to be cycled and re-cooled, all the other items that have been cooled stay in the fridge. The presence of many items in the fridge may also reduce the airflow, meaning even less air is exchanged each time the door is opened and then closed."It's not often you find a classic hack that excels at four different things, but maybe that's why...Read more But don't overstuff itKeeping the fridge/freezer full is more efficient, yes—but packing it too tightly will restrict circulation and air flow, ultimately forcing it to work harder to keep things at the right temperature, according to Hunker. Another risk, jamming too much in the fridge can block air vents, leading to a host of temperature and moisture issues, and potentially causing some foods to spoil more quickly.Check the air ventsFo expand upon that last point: Air needs to pass unimpeded between the freezer and refrigerator in order to keep the temperature steady. If you're seeing frost in your fridge, make sure there isn't a wayward loaf of bread stuffed up against the air vent, preventing circulation. You should be able to find a guide for your particular refrigerator model online.Avoid the "danger zone"If you want to ensure your food isn't developing harmful bacteria that may make you sick, keep it out of the cold-but-not-cold-enough "danger zone" in which bacteria thrive. According to Good Housekeeping, the ideal fridge temp is between 35° F (1.6° C) and 38° F (3.3° C)Know your fridge's naturally coldest areas"The temperature within your fridge can vary rather significantly with normal usage," says Stack Exchange's hobodave. "The coldest parts of your refrigerator are the back, and the bottom. The back because the cooling element is there, and the bottom because warm air rises. If items you don't want frosty are getting frosty, then move them away from the back of the fridge."Don't put spoil-prone items in the doorThe fridge door is likely to be one of the warmest areas of the fridge, and a spot where the temperature fluctuates the most—so don't store anything likely to spoil there. "The items in the door of your fridge can easily get as high as 59 F (15 C), and do so often," says hobodave. "Putting milk and eggs in your door will significantly decrease their shelf life." In fact, speaking to Well and Good, dietitian Lisa DeFazio recommends never storing milk, eggs, dairy or meat in the door. Instead, keep those items toward the rear of the fridge, where temperatures are colder and more stable.This story was originally published in June 2013 and was updated on October 23 with more detailed information and a new header image. 1 / 12Silas Bubolu/Getty ImagesWhere we set the temperatures of just about everything in our home — whether it's the bedroom or the garage, the refrigerator or the whole-home thermostat — determines how comfortably we live and how much money we pay in utilities.According to Energy.gov, the U.S. Department of Energy's consumer website, home heating alone accounts for 42 percent of our annual utility bill. And adjusting thermostats up or down depending on the season can save as much as 10 percent annually on heating and cooling costs.So those little temperature variations matter — a lot. Take a look at the best temperatures to set everything in your home. 2 / 12AndreyPopov/Getty ImagesTo keep refrigerated food safe, the U.S. Food and Drug Administration (FDA) recommends an interior fridge temperature of no higher than 40 degrees F, while Energy.gov says 35 F to 38 F is best.If you have a newer fridge with an adjustable digital temperature control, choose the temperature that's best for the amount of food you typically have on hand. A full refrigerator will run a few degrees warmer as it works to cool its contents.Older and non-"smart" fridges have temperature dials that can be set from one to five, or sometimes one to seven. The middle-to-high end of the dial should be the equivalent of 35 to 40 F, but you may want to invest in an old-school fridge/freezer thermometer to better ensure accuracy.Ideal Refrigerator Temp: Between 35 F and 40 F. 3 / 12Yulia Mazurkevych/ShutterstockThis is an easy one — 0 is the magic number! Frozen food kept at 0 F will stay good indefinitely, though long-term freezing may alter taste and consistency, particularly of prepared foods. If there's a dial on your freezer separate from the fridge dial, set it on a mid-to-high number.And here's a tip from Energy.gov: To confirm the freezer is cooling properly, stick an appliance thermometer between frozen items. For a true reading, check it after 24 hours.Ideal Freezer Temp: 0 F. 4 / 12Navintar/ShutterstockEnergy.gov recommends 68 F as the optimal temperature for your home in winter for comfort and energy savings. If you can go a few degrees lower than that in the evening, you'll save even more money. Sleep experts say you'll have a better night's sleep, too.Ideal Home Temp In Winter: 68 F. 5 / 12AndreyPopov/Getty ImagesFor air-conditioned homes, the optimal temperature for energy savings and personal comfort is 78 F. Keeping the house higher than 80 degrees, says Jason Gassman of Bell Brothers Heating and A/C, Inc., will make it humid and force your A/C system to work harder. Settings lower than 72 F can overwork your air conditioning system and cause it to freeze up.Ideal Home Temp In Summer: 78 F. 6 / 12Bluberries/Getty ImagesIf you plan to visit here and there without closing it up, you can turn temperature down to the 50 F to 40 F range.If you'd rather not leave the heat on, take care to winterize your cabin. Drain the water out of the toilet tanks and disconnect the water supply from the toilets. Open all sink and shower/tub taps to just a drip — the slight but constant flow of water will help keep pipes from freezing. And remove any canned or bottled goods that could freeze in extremely cold temperatures.Ideal Cabin Temp In Winter: No lower than 40 F to 50 F. 7 / 12KatarzynaBialasiewicz/Getty ImagesYou might be surprised (we were!) that the National Sleep Foundation recommends the same bedroom temperature in winter and summer — a cool 65 F. Our body temperature decreases at night, so a lower room temperature is actually better for sleeping. In the winter, figure on extra blankets and heavier PJs if you turn down the dial. In the summertime, you'll save money by sleeping with the thermostat as high as 78 F — and with a lot fewer clothes on!And keep in mind that some smart thermostats allow you to adjust the temperature of specific rooms, such as the bedroom, without cooling off the rest of the house.Ideal Bedroom Temp: 65 F. 8 / 12brizmaker/ShutterstockAccording to the Consumer Product Safety Commission, the highest safe temperature for a water heater is 120 F. Anything higher can result in scalding and even third-degree burns.Optimal safe shower and bath temperature is between 100 F to 105 F, so you could conceivably set your water heater lower to save money. Your dishwasher and washing machine heat their own water so they're not dependent on the water heater setting.Ideal Water Heater Temp: 105 F to 120 F. 9 / 12 Javani LLC/ShutterstockNon-living spaces of your home, such as that storage room, walk-in closet or mudroom, can be kept cool in the winter, as low as 59 to 65 F.And in the summer, make sure closets and storage rooms stay cool enough to preserve sensitive contents such as photos, keepsake clothing and important documents. Those can be damaged by mildew and condensation in warm, closed-off environments. Like the rest of your home in the summer, these spaces should be kept no warmer than 80 F.Ideal Storage Room Temp: 59 F to 65 F in winter; less than 80 F in summer. 10 / 12Purple Collar Pet Photography/Getty ImagesYour dog or cat is probably used to your favored in-home temperature. But if you turn the thermostat up in the summertime when you leave the house, just remember that animals with heavy fur coats can heat up quickly — 80 F is the maximum safe temperature for pets when you're not home.In winter, most furry pets can tolerate temps as low as 60 F. But remember that small dogs, short-haired or hairless breeds, older pets and those with health problems need to stay warm and cozy. So if you lower the thermostat during the day, make sure to provide a warm place for them to sleep.Ideal Temp for Pets: Within a few degrees of "normal" temp, depending on the animal. 11 / 12Artazum/ShutterstockIf you have an insulated finished basement that your family uses in the winter, the underground or partially underground location will probably keep temperatures around 60 F — comfortable for daytime use. An unfinished basement will get colder, and that cold air will make your home heating system work harder. Try using rugs and even roughed-in insulation to warm the space to at least 55 F.In the summer your basement will probably stay cooler than the rest of the house, but keeping it at 80 F or lower will help suppress humidity and mildew.Ideal Basement Temp: 55 F to 60 F in winter; less than 80 F in summer. 12 / 12Fotosearch/Getty ImagesIf your dream kitchen includes a walk-in pantry, you've likely stored a lot of dry food there. Keep it from going bad by maintaining a constant temperature of between 50 F to 70 F. Tile, stone or marble floors and walls can help keep temperatures down, and you can install small computer fans to pull air out of the pantry.To help keep dry food cool in kitchen cabinets and non-walk-ins, store it away from the oven, range, dishwasher or fridge.Ideal Pantry Temp: 50 F to 70 F. Originally Published: October 30, 2020 Complete DIY projects like a pro! Sign up for our newsletter! what temperature should a wine cooler be set at. what temp should a wine cooler be set at

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