

User Manual for Smeg FAB38RRDAU

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Use

Using the appliance

Display and Control Panel

Using the Control Panel

1. Enables the setting of the freezer.
2. Enables the setting of the refrigerator.
3. Freezer set value screen.
4. Refrigerator set value screen.
5. Economy mode symbol.
6. Super freeze symbol.
7. Alarm symbol.

Operating your Fridge Freezer

Once you have plugged in the product, all symbols will be displayed for 2 seconds and the initial values will be shown as -18 °C on the freezer adjustment indicator, and +4 °C on the refrigerator adjustment indicator.

Freezer Temperature Settings

- The initial temperature value for the freezer setting indicator is -18 °C.
- Press the freezer set button once. When you first press the button, the previous value will blink on the screen.
- Whenever you press the same button, a lower temperature will be set (-16 °C, -18 °C, -20 °C, -22 °C or -24 °C).
- If you continue to press the button, it will restart from -16 °C.

NOTE: Eco mode gets activated automatically when the temperature of the freezer compartment is set to -18°C.

Refrigerator Temperature Settings

- The initial temperature value for the refrigerator setting indicator is +4 °C.
- Press the refrigerator button once.

- Whenever you press the button, a lower temperature will be set (+8 °C, +6 °C, +5 °C, +4 °C, or +2 °C).
- If you continue to press the button, it will restart from +8 °C.

Super Freeze Mode Purpose

- To freeze a large quantity of food that cannot fit on the fast freeze shelf.
- To freeze prepared foods.
- To freeze fresh food quickly to retain freshness.

How to use

To enable the super freeze mode, press and hold the freezer temperature setting button for 3 seconds. Once the super freeze mode has been set, the super freeze symbol on the indicator will be lit and the machine will beep to confirm the mode has been switched on.

During Super Freeze Mode:

- The temperature of the Refrigerator may be adjusted. In this case, Super Freeze mode will continue.
- Economy mode cannot be selected.
- Super Freeze mode can be cancelled in the same way it is selected.

Notes:

- The maximum amount of fresh food (in kilograms) that can be frozen within 24 hours is shown on the appliance label.
- For optimal appliance performance in maximum freezer capacity, activate super freeze mode 3 hours before you put fresh food into the freezer. Super freeze mode will automatically cancel after 24 hours or when the freezer sensor temperature drops below -32 °C.

Temperature Adjustment Warnings

- It is not recommended that you operate your appliance in environments colder than 10°C in terms of its efficiency.
- Do not start another adjustment while you are already making an adjustment.
- Temperature adjustments should be made according to the frequency of door openings, the quantity of food kept inside the appliance and the ambient temperature in the location of your appliance.
- In order to allow your appliance to reach the operating temperature after being connected to mains, do not open the doors frequently or place large quantities of food in the appliance. Please note that, depending on the ambient temperature, it may take 24 hours for your appliance to reach the operating temperature.

- A 5 minute delay function is applied to prevent damage to the compressor of your appliance when connecting or disconnecting to mains, or when an energy breakdown occurs. Your appliance will begin to operate normally after 5 minutes.

Food storage

Refrigerator Compartment

For normal operating conditions, set the temperature of the refrigerator compartment to +4 or +6 °C.

- To reduce humidity and avoid the consequent formation of frost, always store liquids in sealed containers in the refrigerator. Frost tends to concentrate in the coldest parts of the evaporating liquid and, in time, your appliance will require more frequent defrosting.
- Never place warm food in the refrigerator. Warm food should be allowed to cool at room temperature and should be arranged to ensure adequate air circulation in the refrigerator compartment.
- Make sure no items are in direct contact with the rear wall of the appliance as frost will develop and packaging will stick to it. Do not open the refrigerator door frequently.
- We recommend that meat and clean fish are loosely wrapped and stored on the glass shelf just above the vegetable bin where the air is cooler, as this provides the best storage conditions.
- Store loose fruit and vegetable items in the crisper containers.
- Store loose fruit and vegetables in the crisper.
- Storing fruit and vegetables separately helps prevent ethylene-sensitive vegetables (green leaves, broccoli, carrot, etc.) being affected by ethylenereleaser fruits (banana, peach, apricot, fig etc.).
- Do not put wet vegetables into the refrigerator.
- Storage time for all food products depends on the initial quality of the food and an uninterrupted refrigeration cycle before refrigerator storage.
- To avoid cross-contamination do not store meat products with fruit and vegetables. Water leaking from meat may contaminate other products in the refrigerator. You should package meat products and clean any leakages on the shelves.
- Do not put food in front of the air flow passage.
- Consume packaged foods before the recommended expiry date.

Note: Potatoes, onions and garlic should not be stored in the refrigerator. The table below is a quick guide to show you the most efficient way to store the major food groups in your refrigerator compartment.

- Vegetables and fruits 1 week Vegetable bin

- Meat and fish 2 - 3 Days Wrap in plastic foil, bags, or in a meat container and store on the glass shelf
- Fresh cheese 3 - 4 Days On the designated door shelf
- Butter and margarine 1 week On the designated door shelf
- Bottled products e.g. milk and yoghurt Until the expiry date recommended by the producer On the designated door shelf
- Eggs 1 month On the designated egg shelf
- Cooked food All shelves

Freezer Compartment

For normal operating conditions, set the temperature of the freezer compartment to -18 or -20 °C.

- The freezer is used for storing frozen food, freezing fresh food, and making ice cubes.
- For freezing fresh food; wrap and seal fresh food properly, that is the packaging should be air tight and shouldn't leak. Special freezer bags, aluminum foil polythene bags and plastic containers are ideal.
- Do not store fresh food next to frozen food as it can thaw the frozen food.
- Before freezing fresh food, divide it into portions that can be consumed in one sitting.
- Consume thawed frozen food within a short period of time after defrosting
- Never place warm food in the freezer compartment as it will thaw the frozen food.
- Always follow the manufacturer's instructions on food packaging when storing frozen food. If no information is provided food, should not be stored for more than 3 months from the date of purchase.
- When purchasing frozen food, make sure that it has been stored under appropriate conditions and that the packaging is not damaged.
- Frozen food should be transported in appropriate containers and placed in the freezer as soon as possible.
- Do not purchase frozen food if the packaging shows signs of humidity and abnormal swelling. It is probable that it has been stored at an unsuitable temperature and that the contents have deteriorated.
- The storage life of frozen food depends on the room temperature, the thermostat setting, how often the door is opened, the type of food, and the length of time required to transport the product from the shop to your home. Always follow the instructions printed on the packaging and never exceed the maximum storage life indicated.
- The maximum amount of fresh food (in kg) that can be frozen in 24 hours is indicated on the appliance label.

- To use the maximum capacity of the freezer compartment, use the glass shelves for the upper and middle section, and use the lower basket for the bottom section.
- Use the fast freezing shelf to freeze home cooking (and any other food which needs to be frozen quickly) more quickly because of the freezing shelf's greater freezing power. Fast freezing shelf is the bottom drawer of the freezer compartment.

Note: If you attempt to open the freezer door immediately after closing it, you will find that it will not open easily. This is normal. Once equilibrium has been reached, the door will open easily.

Important note:

- Never refreeze thawed frozen food.
- The taste of some spices found in cooked dishes (anise, basilica, watercress, vinegar, assorted spices, ginger, garlic, onion, mustard, thyme, marjoram, black pepper, etc.) changes and they assume a strong taste when they are stored for a long period of time. Therefore, add small amounts of spices to food to be frozen, or the desired spice should be added after the food has thawed.
- The storage time of food is dependent on the type of oil used. Suitable oils are margarine, calf fat, olive oil and butter. Unsuitable oils are peanut oil and pig fat.
- Food in liquid form should be frozen in plastic cups and other food should be frozen in plastic folios or bags. The table below is a quick guide to show you the most efficient way to store the major food groups in your freezer compartment.

Tips for saving energy

1. Install the appliance in a cool, well-ventilated room, but not in direct sunlight and not near a heat source (such as a radiator or oven) otherwise an insulating plate should be used.
2. Allow warm food and drinks to cool before placing them inside the appliance.
3. Place thawing food in the refrigerator compartment. The low temperature of the frozen food will help cool the refrigerator compartment while the food is thawing. This will save energy. Frozen food left to thaw outside of the appliance will result in a waste of energy.
4. Drinks or other liquids should be covered when inside the appliance. If left uncovered, the humidity inside the appliance will increase, therefore the appliance uses more energy. Keeping drinks and other liquids covered helps preserve their smell and taste.
5. Avoid keeping the doors open for long periods and opening the doors too frequently as warm air will enter the appliance and cause the compressor to switch on unnecessarily often.
6. Keep the covers of the different temperature compartments (such as the crisper and chiller) closed.



- 7. The door gasket must be clean and pliable. Replace gaskets if worn.



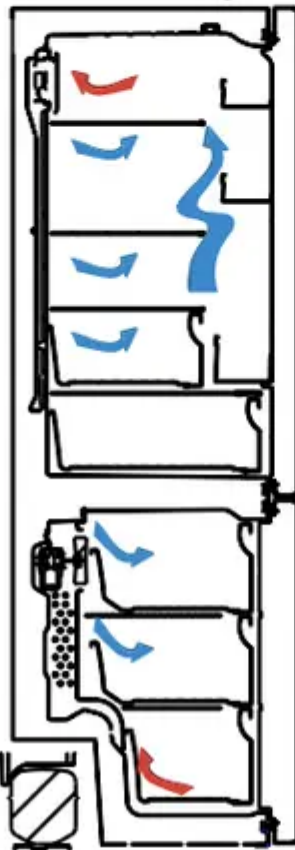
Use

3 Using the appliance

3.1 Information about New Generation Cooling Technology

Fridges with new-generation cooling technology have a different operating system to static fridges. Other (static) fridges may experience a build up of ice in the freezer compartment due to door openings and humidity in the food. In such fridges, regular defrosting is required; the fridge must be switched off, the frozen food moved to a suitable container and the ice which has formed in the freezer compartment removed.

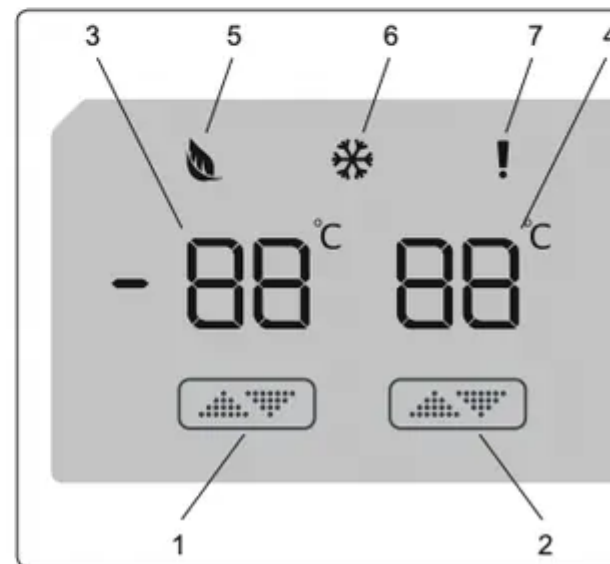
In fridges with new-generation cooling technology, a fan blows dry cold air evenly throughout the refrigerator and freezer compartments. The cold air cools your food evenly and uniformly, preventing humidity and ice build-up. In the refrigerator compartment, air blown by the fan, located at the top of the refrigerator compartment, is cooled while passing through the gap behind the air duct. At the same time, the air is blown out through the holes in the air duct, evenly spreading cool air throughout the refrigerator compartment.



freezer and refrigerator compartments, therefore preventing the mixing of odours.

As a result, your fridge, with new-generation cooling technology, provides you with ease of use as well as a large volume and aesthetic appearance.

3.2 Display and Control Panel



Using the Control Panel

1. Enables the setting of the freezer.
2. Enables the setting of the refrigerator.
3. Freezer set value screen.
4. Refrigerator set value screen.
5. Economy mode symbol.
6. Super freeze symbol.
7. Alarm symbol.

3.3 Operating your Fridge Freezer

Once you have plugged in the product, all symbols will be displayed for 2 seconds and the initial values will be shown as -18°C on the freezer adjustment indicator, and $+4^{\circ}\text{C}$ on the refrigerator adjustment indicator.

Use

3.3.1 Freezer Temperature Settings

- The initial temperature value for the freezer setting indicator is $-18\text{ }^{\circ}\text{C}$.
- Press the freezer set button once.

When you first press the button, the previous value will blink on the screen.

- Whenever you press the same button, a lower temperature will be set ($-16\text{ }^{\circ}\text{C}$, $-18\text{ }^{\circ}\text{C}$, $-20\text{ }^{\circ}\text{C}$, $-22\text{ }^{\circ}\text{C}$ or $-24\text{ }^{\circ}\text{C}$).
- If you continue to press the button, it will restart from $-16\text{ }^{\circ}\text{C}$.

NOTE: Eco mode gets activated automatically when the temperature of the freezer compartment is set to $-18\text{ }^{\circ}\text{C}$.



3.3.2 Refrigerator Temperature Settings

- The initial temperature value for the refrigerator setting indicator is $+4\text{ }^{\circ}\text{C}$.
- Press the refrigerator button once.
- Whenever you press the button, a lower temperature will be set ($+8\text{ }^{\circ}\text{C}$, $+6\text{ }^{\circ}\text{C}$, $+5\text{ }^{\circ}\text{C}$, $+4\text{ }^{\circ}\text{C}$, or $+2\text{ }^{\circ}\text{C}$).
- If you continue to press the button, it will restart from $+8\text{ }^{\circ}\text{C}$.

3.3.3 Super Freeze Mode

Purpose

- To freeze a large quantity of food that cannot fit on the fast freeze shelf.
- To freeze prepared foods.


and hold the freezer temperature button for 3 seconds. Once the freeze mode has been set, the super freeze symbol on the indicator will light and the machine will beep to indicate the mode has been switched on.

During Super Freeze Mode:

- The temperature of the Refrigerator may be adjusted. In this case, Super Freeze mode will continue.
- Economy mode cannot be selected.
- Super Freeze mode can be cancelled in the same way it is selected.

Notes:

- The maximum amount of fresh food (in kilograms) that can be frozen within 24 hours is shown on the appliance label.
- For optimal appliance performance in maximum freezer capacity, use super freeze mode 3 hours before

 When you put fresh food into the freezer, Super freeze mode will automatically cancel after 24 hours or when the freezer sensor temperature drops to $-32\text{ }^{\circ}\text{C}$.



Use

Recommended Settings for the Freezer and Refrigerator Compartment Temperature

Freezer Compartment	Refrigerator Compartment	Remarks
-18 °C	4 °C	For regular use and best performance.
-20 °C, -22 °C or -24 °C	4 °C	Recommended when environmental temperature exceeds 30 °C.
Super Freeze mode	4 °C	Must be used when you wish to freeze food in a short period of time.
-18 °C, -20 °C, -22 °C or -24 °C	2 °C	These temperature settings must be used when the environmental temperature is high or if you think the refrigerator compartment is not cool enough because the door is being opened frequently.

3.4 Temperature Adjustment Warnings

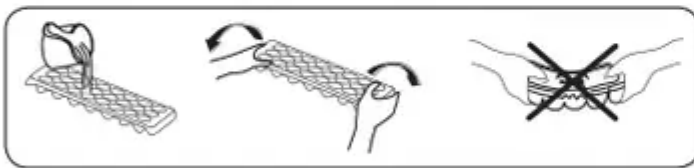
- It is not recommended that you operate your appliance in environments colder than 10°C in terms of efficiency.
- Do not start another adjustment while you are already making an adjustment.
- Temperature adjustments should be made according to the frequency of door openings, the quantity of food kept inside the appliance and the ambient temperature in the location of your appliance.
- In order to allow your appliance to reach the operating temperature after being connected to mains, do not open the doors frequently or place large quantities of food in the appliance. Please note that, depending on the ambient temperature, it may take 24 hours for your appliance to reach the operating temperature.
- A 5 minute delay function is applied to prevent damage to the compressor of your appliance when connecting, disconnecting to mains, or when an energy breakdown occurs. Your appliance will begin to operate normally after 5 minutes.

Use

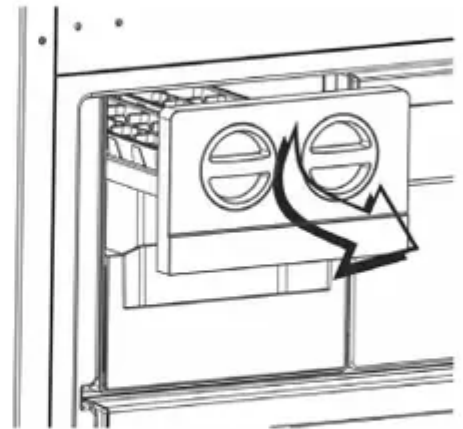
3.5 Accessories

3.5.1 Ice Tray (In some models)


- Fill the ice tray with water and place in the freezer compartment.
- After the water has completely frozen, you can twist the tray as shown below to remove the ice cubes.



3.5.2 The Icemaker (In some models)



- Pull the lever towards you and the icemaker tray
- Fill with water to the marked level
- Hold the left end of the lever against the ice-tray on the icebox
- When ice cubes have formed, push the lever to drop the ice cubes into the icebox.

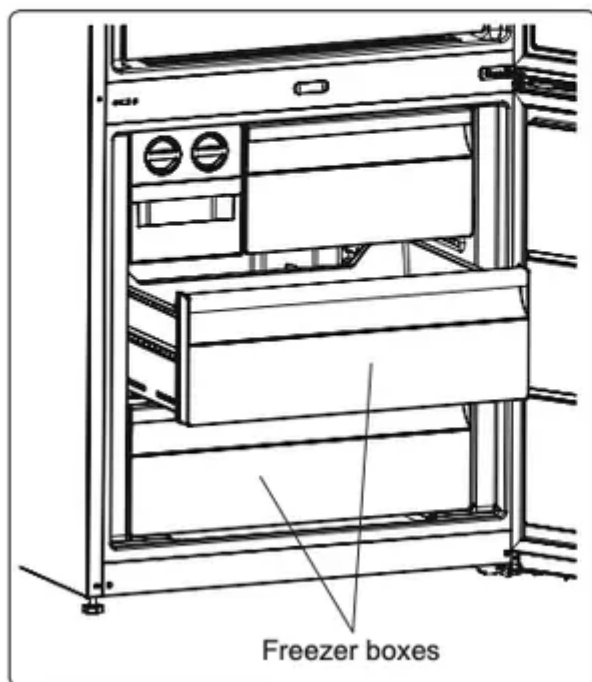
 **Do not fill the icebox with water in order to make ice. It will**



Use

3.5.3 The Freezer Box

The freezer box allows food to be accessed more easily.



Removing the freezer box:

- Pull the box out as far as possible
- Pull the front of the box up and out

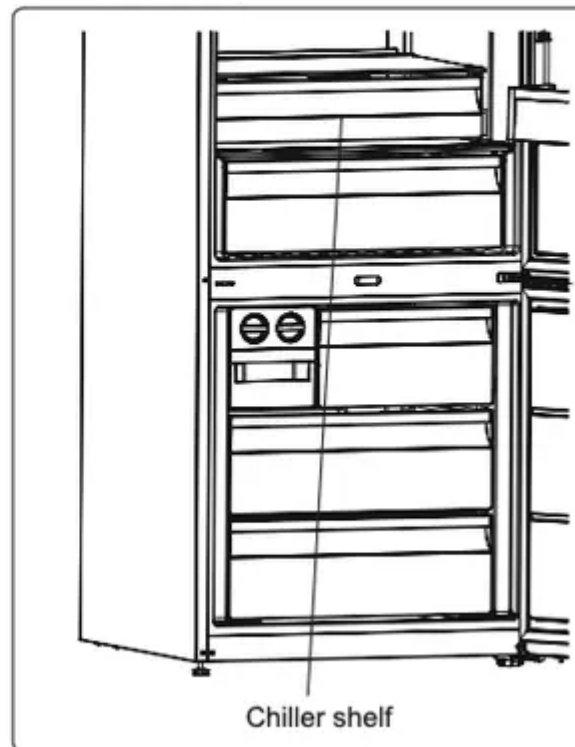


Carry out the opposite of this operation when refitting the sliding compartment.



Always keep hold of the handle of the box while removing it.

3.5.4 The Chiller Shelf (In some models)



Keeping food in the Chiller compartment, instead of the freezer or refrigerator compartments, allows food to retain its freshness and flavour for longer, while preserving its fresh appearance. When the Chiller tray becomes dirty, remove it and wash with water.

(Water freezes at 0°C, but food containing salt or sugar freezes at temperatures lower than this).

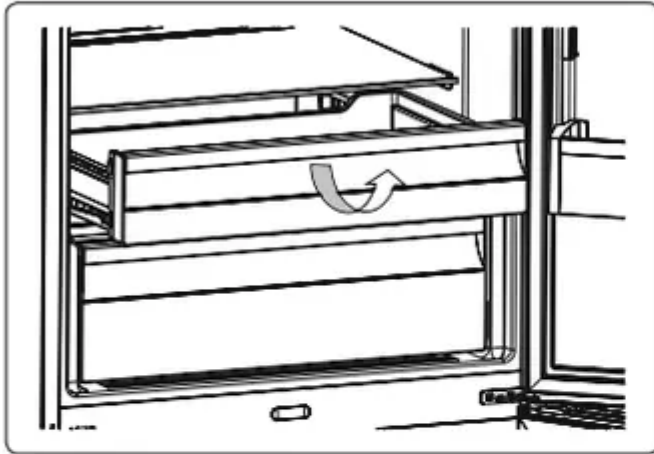
The Chiller compartment is usually used for storing foods such as raw fish, lightly pickled food, rice, and so on.



Do not put food you want to freeze or ice trays (to make ice) in the Chiller compartment.

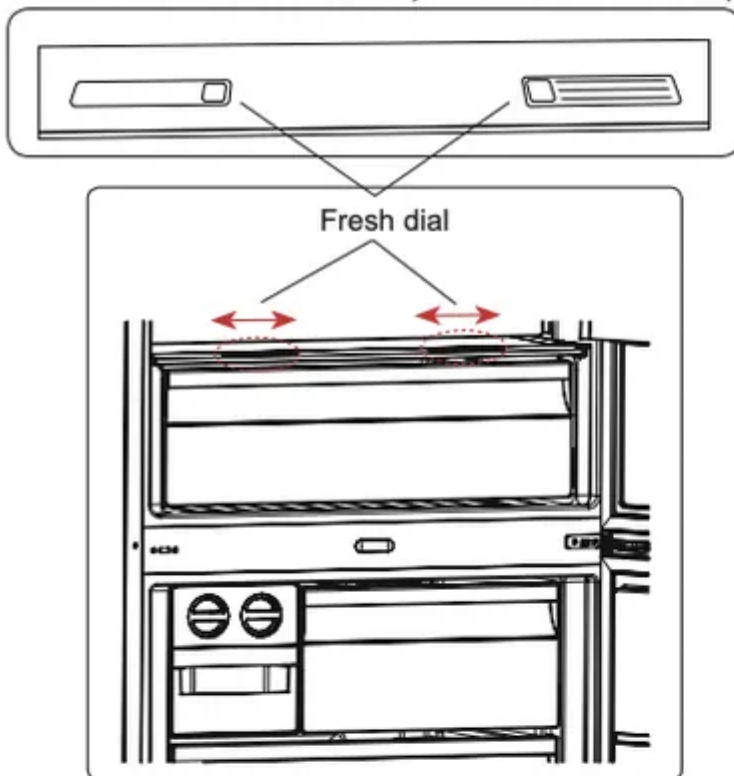
Use

To remove the Chiller Shelf:



- Pull the chiller shelf towards you by sliding it on the rails.
- Pull the chiller shelf up from the rail and remove it from the refrigerator.

3.5.5 The Fresh Dial (In some models)



If the crisper is full, the fresh dial located in front of the crisper should be opened.

This allows the air in the crisper and the humidity rate to be controlled, to increase the life of food within.

The dial, located behind the shelf, must

3.5.6 Adjustable Door Shelf (some models)

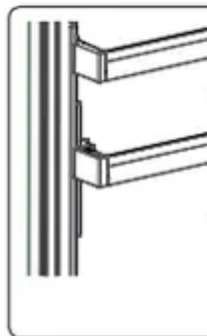
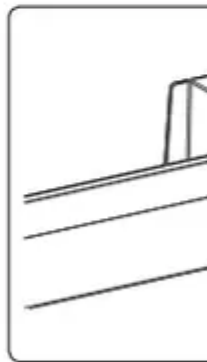
Six different height adjustments made to provide storage areas you need by adjustable door shelf. To change the position of adjustable door shelf ;

Hold the bottom of the shelf and pull the buttons on the side of the door shelf direction of arrow. (Fig. 1)

Position door shelf the height you need by moving up and down. After you get the position that you want the door shelf, release the buttons on the side of the door shelf (Fig.2)

Before releasing the door shelf, up down and make sure the door shelf is fixed.

Note: Before moving door shelf loaded, you must hold the bottom of the shelf supporting the bottom. Otherwise the door shelf could fall off the rails due to the weight. So damage may occur on the door shelf rails.





Use

3.5.7 Adjustable Glass Shelf (In some models)

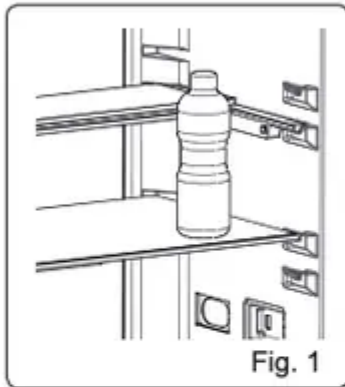


Fig. 1

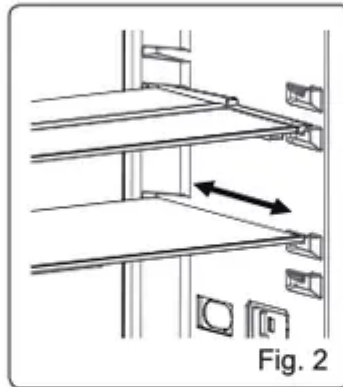


Fig. 2

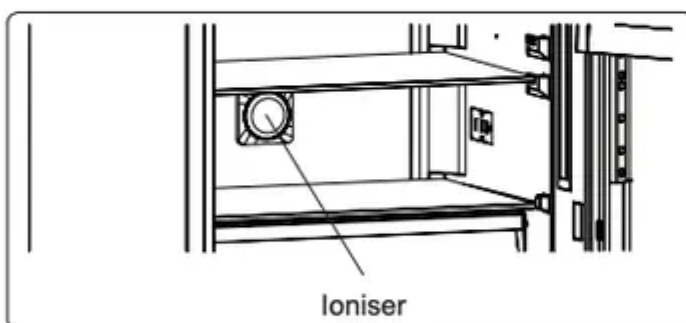
Adjustable glass shelf mechanism provides higher storage spaces with a simple movement. To cover the glass shelf, push it.

You can load your food as you want in the resulting extra space. To bring the shelf in its original position, pull it toward you.

3.5.8 Natural Ion Tech (In some models)

Natural Ion Tech spreads negative ions which neutralize particles of unpleasant smell and dust in the air.

By removing these particles from the air in the refrigerator, Natural Ion Tech improves air quality and eliminates odours.



- This feature is optional. It may not exist on your product.
- The location of your ioniser device

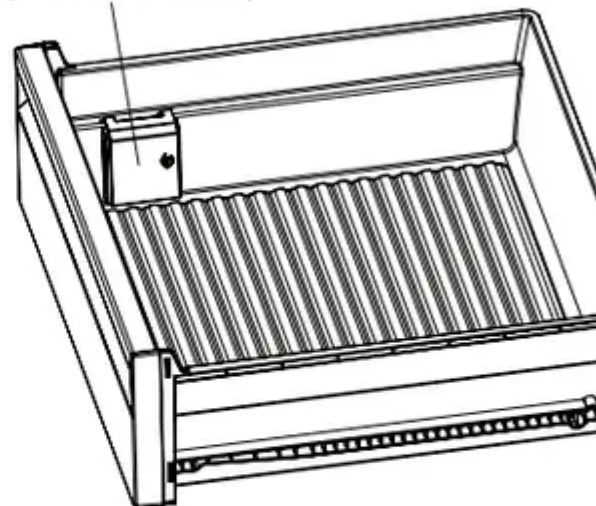
3.5.9 Maxi-fresh preserver (If available)

Maxi Fresh Preserver technology helps to remove ethylene gas (a bioproduct released naturally from fresh foods) and unpleasant odors from the crisper. In this way, food stays fresh for a longer time.



- Maxi Fresh Preserver must be cleaned once in a year. The filter should be waited for 2 hours at 65°C in a oven.
- To clean the filter, please remove back cover of the filter box by pulling it in the direction of the arrow.
- The filter should not be washed with water or any detergent.

Maxi Fresh Preserver (In some models)



Visual and text descriptions in the accessories section may vary according to the model of your appliance.

Use


4 Food storage

4.1 Refrigerator Compartment

For normal operating conditions, set the temperature of the refrigerator compartment to +4 or +6 °C.

- To reduce humidity and avoid the consequent formation of frost, always store liquids in sealed containers in the refrigerator. Frost tends to concentrate in the coldest parts of the evaporating liquid and, in time, your appliance will require more frequent defrosting.
- Never place warm food in the refrigerator. Warm food should be allowed to cool at room temperature and should be arranged to ensure adequate air circulation in the refrigerator compartment.
- Make sure no items are in direct contact with the rear wall of the appliance as frost will develop and packaging will stick to it. Do not open the refrigerator door frequently.
- We recommend that meat and clean fish are loosely wrapped and stored on the glass shelf just above the vegetable bin where the air is cooler, as this provides the best storage conditions.
- Store loose fruit and vegetable items in the crisper containers.
- Store loose fruit and vegetables in the crisper.
- Storing fruit and vegetables separately helps prevent ethylene-sensitive vegetables (green leaves, broccoli, carrot, etc.) being affected by ethyl-

- Storage time for all food products depends on the initial quality of the food and an uninterrupted refrigeration cycle before refrigerator storage.
- To avoid cross-contamination, do not store meat products with fruit and vegetables. Water leaking from meat products may contaminate other products in the refrigerator. You should place meat products on a separate shelf and clean any spills on the shelves.
- Do not put food in front of the air flow passage.
- Consume packaged foods before the recommended expiry date.

 **Note:** Potatoes, onions and garlic should not be stored in the refrigerator. The table below is a quick guide to show you the most efficient way to store the major food groups in the refrigerator compartment.

Food	Maximum storage time	How and where to store
Vegetables and fruits	1 week	Vegetable bin
Meat and fish	2 - 3 Days	Wrap in foil, bag or a meat container and store on the glass shelf above the vegetable bin
Fresh cheese	3 - 4 Days	On the crisper door
Butter and margarine	1 week	On the crisper door
Bottled products e.g. milk and yoghurt	Until the expiry date recommended by the producer	On the crisper door

4.2 Freezer Compartment

For normal operating conditions, set the temperature of the freezer compartment to -18 or -20 °C.

- The freezer is used for storing frozen food, freezing fresh food, and making ice cubes.
- For freezing fresh food; wrap and seal fresh food properly, that is the packaging should be air tight and shouldn't leak.
Special freezer bags, aluminum foil polythene bags and plastic containers are ideal.
- Do not store fresh food next to frozen food as it can thaw the frozen food.
- Before freezing fresh food, divide it into portions that can be consumed in one sitting.
- Consume thawed frozen food within a short period of time after defrosting
- Never place warm food in the freezer compartment as it will thaw the frozen food.
- Always follow the manufacturer's instructions on food packaging when storing frozen food. If no information is provided food, should not be stored for more than 3 months from the date of purchase.
- When purchasing frozen food, make sure that it has been stored under appropriate conditions and that the packaging is not damaged.
- Frozen food should be transported in appropriate containers and placed in the freezer as soon as possible.
- Do not purchase frozen food if the packaging shows signs of humidity and abnormal swelling. It is probable that it has been stored at an unsuitable temperature and that the contents

have deteriorated.


- The storage life of frozen food depends on the room temperature, thermostat setting, how often the freezer is opened, the type of food, and the length of time required to transport the product from the shop to your home. Always follow the instructions printed on the packaging and never exceed the maximum storage life indicated.
- The maximum amount of fresh food (in kg) that can be frozen in 24 hours is indicated on the appliance label.
- To use the maximum capacity of the freezer compartment, use the glass shelves for the upper and middle section, and use the lower baskets in the bottom section.
- Use the fast freezing shelf to freeze home cooking (and any other food) which needs to be frozen quickly. It freezes more quickly because of the freezer shelf's greater freezing power. The fast freezing shelf is the bottom drawer in the freezer compartment.

Note: If you attempt to open the freezer door immediately after closing it, you will find that it will not open easily. This is normal. Once equilibrium has been reached, the door will open easily.

Important note:


- Never refreeze thawed frozen food.
- The taste of some spices found in cooked dishes (anise, basilica, watercress, vinegar, assorted spices, ginger, garlic, onion, mustard, thyme, marjoram, black pepper) changes and they assume a strong taste when they are stored for a long period of time. Therefore, add small amounts of spices to food to be

zen, or the desired spice should be added after the food has thawed.

- The storage time of food is dependent on the type of oil used. Suitable oils are margarine, calf fat, olive oil and butter. Unsuitable oils are peanut oil and pig fat.
 - Food in liquid form should be frozen in plastic cups and other food should be frozen in plastic folios or bags.
-  The table below is a quick guide to show you the most efficient way to store the major food groups in your freezer compartment.

Meat and fish	Preparation	Maximum storage time (months)
Steak	Wrap in foil	6 - 8
Lamb meat	Wrap in foil	6 - 8
Veal roast	Wrap in foil	6 - 8
Veal cubes	In small pieces	6 - 8
Lamb cubes	In pieces	4 - 8
Minced meat	In packaging without using spices	1 - 3
Giblets (pieces)	In pieces	1 - 3
Bologna sausage/salami	Should be kept packaged even if it has a membrane	
Chicken and turkey	Wrap in foil	4 - 6
Goose and duck	Wrap in foil	4 - 6
Deer, rabbit, wild boar	In 2.5 kg portions or as fillets	6 - 8

Freshwater fish (Salmon, Carp, Crane, Catfish)	After cleaning the bowels and scales of the fish, wash and dry it. If necessary, remove the tail and head.	
Lean fish (Bass, Turbot, Flounder)		
Fatty fishes (Tuna, Mackerel, Bluefish, Anchovy)		
Shellfish	Clean and in a bag	4
Caviar	In its packaging, or in an aluminium or plastic container	2
Snails	In salty water, or in an aluminium or plastic container	

 **Note:** Thawed frozen meat should be cooked as fresh meat. If the meat is not cooked after defrosting, it must be re-frozen.

Vegetables and Fruits	Preparation	Maximum storage (months)
String beans and beans	Wash, cut into small pieces and boil in water	10
Beans	Hull, wash and boil in water	
Cabbage	Clean and boil in water	6
Carrot	Clean, cut into slices and boil in water	

Pepper	Cut the stem, cut into two pieces, remove the core and boil in water	8 - 10
Spinach	Wash and boil in water	6 - 9
Cauliflower	Remove the leaves, cut the heart into pieces and leave it in water with a little lemon juice for a while	10 - 12
Eggplant	Cut into pieces of 2cm after washing	10 - 12
Corn	Clean and pack with its stem or as sweet corn	12
Apple and pear	Peel and slice	8 - 10
Apricot and Peach	Cut into two pieces and remove the stone	4 - 6
Strawberry and Blackberry	Wash and hull	8 - 12

Vegetables and Fruits	Preparation	Maximum storage time (months)
Cooked fruits	Add 10 % of sugar to the container	12
Plum, cherry, sourberry	Wash and hull the stems	8 - 12

Food	Maximum storage time (months)	Thawing time at room temperature (hours)	Thawing in oven (minutes)
Bread	4 - 6	2 - 3	4-5 (225)
Biscuits	3 - 6	1 - 1,5	5-8 (200)
Pastry	1 - 3	2 - 3	5-10 (225)
Pie	1 - 1,5	3 - 4	5-8 (200)
Phyllo dough	2 - 3	1 - 1,5	5-8 (200)
Pizza	2 - 3	2 - 4	15-20 (200)

Dairy products	Preparation	Maximum storage time (months)	Storage conditions
Packet (Homogenized) Milk	In its own packet	2 - 3	Pure Milk in its own packet
Cheese - excluding white cheese	In slices	6 - 8	Original packaging may be used for short-term storage. Keep wrapped in foil for longer periods.
Butter, margarine	In its packaging	6	

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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