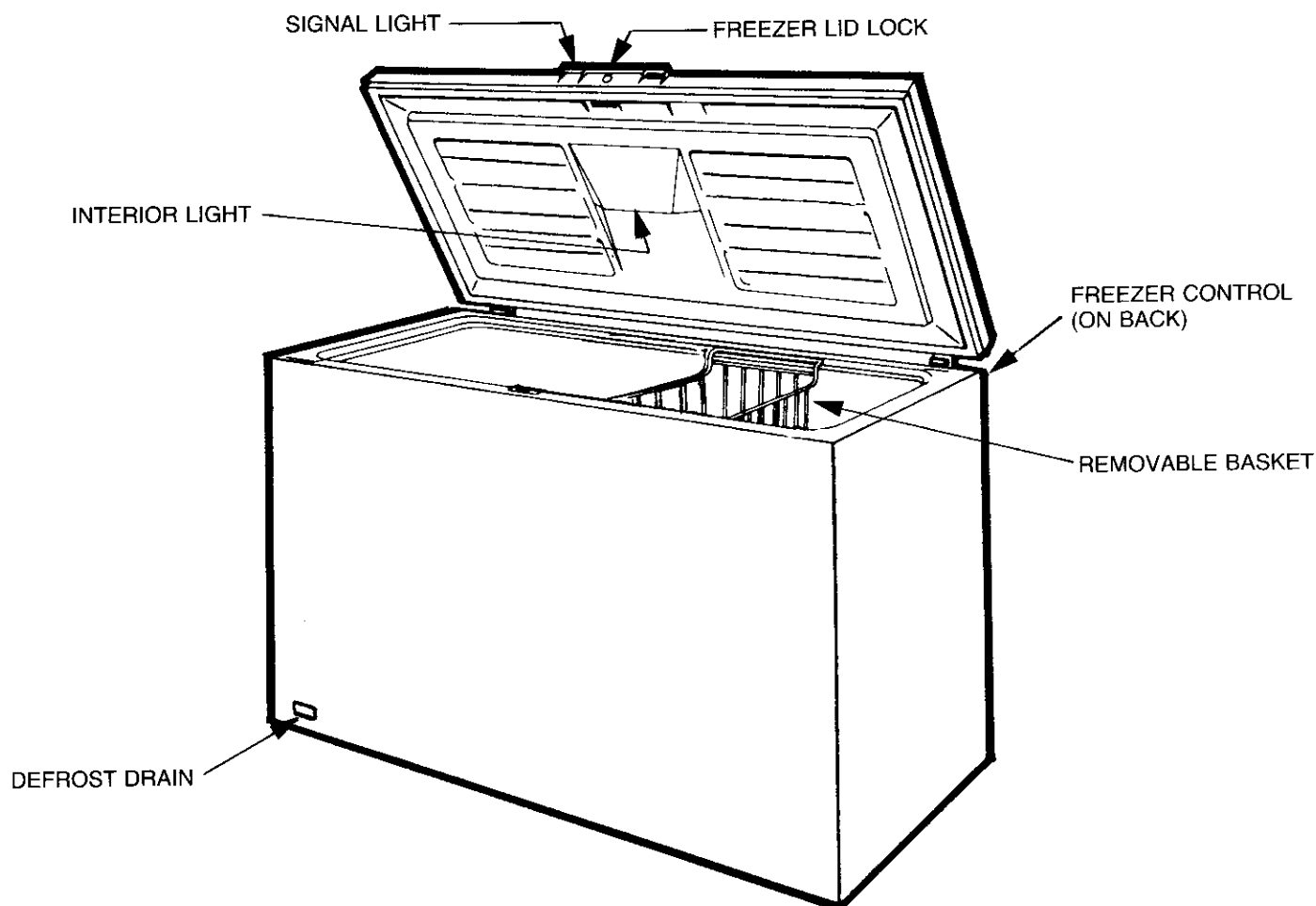


MAYTAG **Freezer**

owner's guide



MODEL SELECTED MAY NOT HAVE ALL THE FEATURES SHOWN.

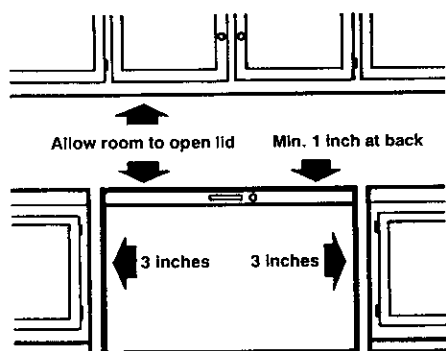
Please read the enclosed instructions to become better acquainted with your new model. In order to prevent unnecessary service calls, refer to the self-service check list. If you need service, be sure to report the model and serial numbers to the service man. They are found on the serial plate located on the rear of the cabinet. Here is a convenient place to record these numbers.

MODEL # **SERIAL #**

INSTALLATION

Location

- Place freezer in a convenient spot out of direct sunlight and away from radiators, heat vents, ranges or other heat sources.
- Freezer operates most efficiently when room temperature is between 65°F and 90°F.
- Do not locate freezer where the temperature may drop below 32°F.
- Place freezer at least 1" from wall behind; 3" from cabinets or walls at either side.
- Make certain floor is strong enough to support fully loaded freezer.
- Solidly position freezer on floor. Wood or metal shims may be used to level freezer wherever floor is uneven.

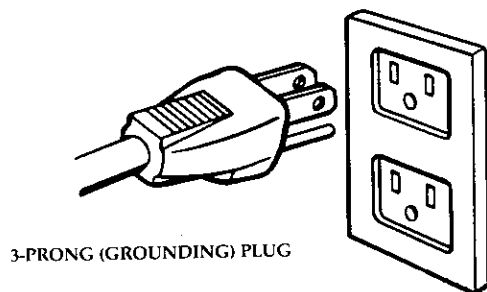


Electrical Connection

- Plug freezer into a 115 volt, 60 cycle, grounded (3-prong) electrical outlet.
- Outlet should be protected by its own 15 amp fuse or circuit breaker.
- DO NOT use an extension cord
- DO NOT use an adaptor plug.

NOTE: Your freezer is equipped with a 3-pronged grounding plug to protect you and your family from possible electrical shock hazards. It must be plugged into a grounding receptacle. IF THE ELECTRICAL OUTLET YOU INTEND TO USE WILL NOT ACCEPT THE 3-PRONG PLUG, YOU MUST HAVE A PROPERLY GROUNDED 3-PRONG OUTLET INSTALLED BY A QUALIFIED ELECTRICIAN. DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE ROUND GROUNDING PRONG FROM THE PLUG.

PROPERLY POLARIZED
AND GROUNDED OUTLET

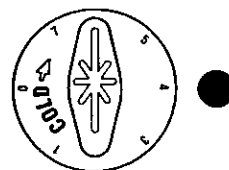


OPERATION

Setting Control

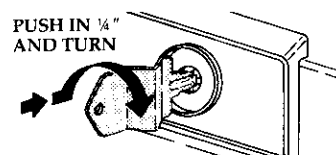
- Set temperature control on back of freezer at #4 for normal operation.
- Let freezer run 3 hours before loading it with frozen food.
- Large quantities of fresh meat (a quarter or side of beef) should be pre-frozen before placing in freezer.
- Check freezer temperature 24-48 hours after start-up. (It should be operating near 0°F.)
- To LOWER freezer temperature, turn control knob CLOCKWISE.
- To RAISE freezer temperature, turn knob COUNTER-CLOCKWISE. (Once set, further control adjustments are not usually necessary.)

NOTE: THE MAXIMUM AMOUNT OF UNFROZEN FOOD TO ADD at one time (according to the U.S.D.A.) is 3 lbs. per cubic foot of freezer space.



Door Lock (Certain Models)

- Insert tip of key approximately 1/4" into lock.
- To LOCK turn key CLOCKWISE.
- To UNLOCK turn key COUNTER-CLOCKWISE.



Signal Light (Certain Models)

IF THE SIGNAL LIGHT ON THE FREEZER HANDLE IS OFF AND THE REFRIGERATION MOTOR IS NOT RUNNING, FOLLOW THESE SIMPLE STEPS BEFORE CALLING FOR SERVICE.

- Make sure unit is properly plugged in.
- Check circuit breaker or fuse.

(If the signal light is off and the refrigeration motor is on, then the signal light is burned out.)

DEFROSTING

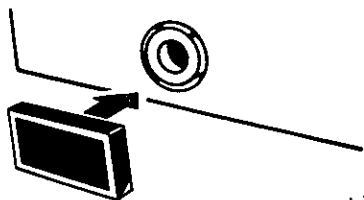
(Defrost freezer when frost build-up is 1/4" thick or more.)

- Remove contents of freezer and wrap in heavy blanket to prevent thawing.
- Unplug freezer.
- Leave lid open while the freezer is defrosting.
- Place pans of hot water in the freezer to hasten defrosting.
- When defrosting is completed, clean and dry freezer (follow instructions below).
- Plug unit back in and replace frozen food.

NOTE: DO NOT USE SHARP OR POINTED INSTRUMENTS TO REMOVE ICE BUILDUP. DO NOT USE SALT OR SALT SOLUTIONS TO SPEED UP DEFROSTING. (Either procedure could damage the freezer beyond repair.)

Draining Defrost Water (Certain Models)

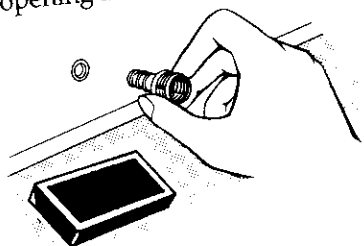
- Remove drain plug from **INSIDE** bottom of freezer cabinet.
- Remove drain plug from **OUTSIDE** lower right corner of freezer front.



- Place a shallow pan or tray beneath the outside drain opening to catch defrost water.

— OR —

- Attach a garden hose to outside drain hole. (A special garden hose fitting is supplied for this purpose.) Press hose fitting into outside drain opening as illustrated.



- When frost is melted, wash freezer interior and dry it well.
- Remove hose fitting if used.
- Firmly press both drain plugs into their respective openings.

CLEANING

Outside Cabinet

- Clean with mild soap and water only. Rinse with clear water.

Inside Cabinet

- Clean with mild soap and water only. Rinse with clear water.

Inside Lid

- Clean with mild soap and water only. Rinse with clear water.

Breaker Frame Collar

- Clean with mild soap and water only. Rinse with clear water.

Lid Gasket

- Clean with soap and water, baking soda solution or mild scouring powder.

NOTE: DO NOT USE ABRASIVE POWDER, SOLVENT, POLISH CLEANER OR UNDILUTED DETERGENT ON ANY PART OF YOUR FREEZER.

Drain (Certain Models)

- Flush drain with warm (not hot) water.
- For more thorough cleaning, ream drain with bottle brush or push short length of $\frac{1}{4}$ " plastic rope through drain tube.

NOTE: DO NOT USE ANY TYPE OF CHEMICAL DRAIN CLEANER.

REPLACING INTERIOR LIGHT BULB (Certain Models)

- Unplug freezer before attempting bulb replacement.
- Replace bulb with 15 Watt appliance bulb.

POWER FAILURE

(Power failures of short duration (1-2 hours) will not affect your freezer temperature. Open freezer as seldom as possible while power is off.)

- Place blocks of dry ice inside the freezer on top of contents.

— OR —

- Transfer contents to commercial freezer locker.

IF YOU NEED SERVICE

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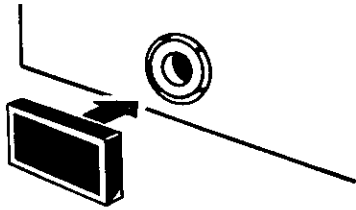
AVOID UNNECESSARY SERVICE CALLS

Before calling a serviceman, check the following list for possible troubles that you can remedy yourself without difficulty.

SYMPTOM	CAUSE
CABINET VIBRATES	<ul style="list-style-type: none"> • Floor not level • Floor is weak • Cabinet is not properly seated
FREEZER COMPARTMENT TOO WARM	<ul style="list-style-type: none"> • Freezer control set too high • Prolonged and/or frequent opening
CABINET LIGHT NOT WORKING	<ul style="list-style-type: none"> • Bulb burned out • No power at outlet
ODOR IN CABINET	<ul style="list-style-type: none"> • Odor producing foods must be covered • Interior needs to be cleaned
FREEZER WON'T RUN	<ul style="list-style-type: none"> • Freezer is unplugged • Power is off • Fuse is blown or circuit breaker is tripped
FREEZER RUNS TOO LONG	<ul style="list-style-type: none"> • Unit left open • Control set too cold • Freezer needs defrosting • Frequent or prolonged openings
FREEZER RUNS TOO OFTEN (frequent running provides stable temperature)	<ul style="list-style-type: none"> • Packages not wrapped or sealed properly • Frequent or prolonged opening
FROZEN FOODS DRY OUT	<ul style="list-style-type: none"> • Hot, humid weather
HEAVY FROST IN FREEZER	<ul style="list-style-type: none"> • Lid not fitting properly (Close it sharply and it will conform to the cabinet.)

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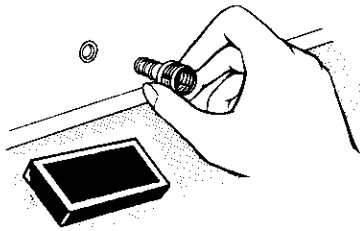
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FROZEN FOODS DRY OUT	<ul style="list-style-type: none">• Packages not wrapped or sealed properly
HEAVY FROST IN FREEZER	<ul style="list-style-type: none">• Frequent or prolonged opening• Hot, humid weather• Lid not fitting properly (Close it sharply and it will conform to the cabinet.)

Packaging pointers

Use only moisture/vapor proof materials – prevent loss of moisture (freezer burn), flavor and nutrients.

Exclude air when freezing solid foods – squeeze or suck as much air as possible from packages, then seal tightly. This keeps moisture inside the food where it belongs.

Allow headroom when freezing liquids and semi-liquids – ½" in pint containers, 1" in quarts, to prevent leaking and bulging as contents expand during freezing.

Freeze before packing – many vegetables, berries, burgers and chops can be frozen single thickness on a cookie sheet. After

freezing, package in recommended containers.

Pack in meal-size quantities – save time and avoid leftovers.

Line casserole dishes with foil – line dish, fill and freeze. When frozen, lift foil and contents from dish, wrap and store.

Use ice cube trays – conveniently freezes small amounts of broth, soup or baby food. When frozen, store cubes in plastic bags.

Label all packages – note contents, number of servings, expiry date and preparation instructions.

Packaging Wraps and Containers

Drugstore Wrap – this method of wrapping provides the best protection when using any of the following materials.

Place food in center of sheet. Match opposite edges and fold down ½". Fold ends together, expelling as much air as possible. Repeat until last fold rests snugly on food. Seal with freezer tape.

Aluminum foil – heavy weight foil is best. It is strong and molds easily to exclude air. DO NOT use when wrapping salty foods such as ham and bacon, or acidic foods such as spaghetti sauce.

Laminated parchment – also called *locker paper*. Easy to write on; seal with freezer tape.

Laminated polyethylene paper – Can be re-used if wiped with damp cloth. Place polyethylene side toward food.

Plastic containers – Easily stacked and re-usable. Allow headroom for expansion.

Plastic wraps and bags – good moisture/vapor protection. Over-wrap to prevent tearing.

Tin cans – cans with plastic lids make excellent freezer containers and are re-usable.

Aluminum foil containers – these go directly from freezer to oven and are re-usable. Allow headroom for expansion. Handle with care to avoid cracking.

Waxed Cartons with plastic bag inserts – Cartons protect plastic and stack easily. Expel air from bags before sealing. Both bags and cartons are re-usable.

Freezing Meat, Poultry and Seafood

General Directions – Freeze only fresh, chilled and properly aged meat. Store-wrapped meats should be repackaged in recommended moisture/vapor-proof material. No more than 3 lbs. per cu. ft. of freezer capacity should be added at one time. Larger quantities should be pre-frozen by butcher or local locker plant.

MEAT

- Trim off excess fat and bones.
- Place 2 sheets of waxed paper between steaks, chops and hamburgers.
- Pad sharp bones with crumpled waxed paper to prevent puncturing outer wrapping.
- DO NOT salt or season before freezing.

POULTRY

- Clean and dry before freezing.
- Freeze whole or cut up.
- Pad sharp bones with crumpled waxed paper to prevent puncturing outer wrapping.
- Freeze giblets separately.
- DO NOT stuff whole birds before freezing.
- DO NOT salt or season before freezing.

FISH

- Freeze fish the day they are caught.
- Clean fish thoroughly.
- Cut up or leave whole.

For lean fish such as cod, haddock, halibut, perch and pike:

- Dip in brine solution for 30 seconds. (½ cup salt per quart cold water.)
- Drain well before packaging.

For fatty fish such as bonito, flounder, mackerel, salmon, trout and tuna:

- Dip in ascorbic acid solution for 30 seconds (2 tsp. crystalline ascorbic acid per quart cold water.)
- Drain well before packaging.

CRAB & LOBSTER

- Cook as for use, omitting salt.
- When cool, remove meat from shells.
- Package tightly, expelling as much air as possible.

CLAMS, OYSTERS & SCALLOPS

- Remove and discard shells.
- Rinse scallops in cold water.
- DO NOT wash clams or oysters.
- Package and freeze.

SHRIMP

- Freeze fresh uncooked shrimp only.
- Clean thoroughly, removing head and back veins.
- Package and freeze.

— OR —

- Freeze loose on cookie sheet and then package.

Freezing Dairy Products

CHEESE

- Cut pieces 1 lb. or smaller.
- Pack in recommended container or wrap.
- Thaw completely before use. (Some hard cheeses may be more crumbly after freezing.)

EGGS

(Only freeze fresh eggs).

- Freeze in ice cube trays.
- When frozen, transfer to storage cartons or bags.
- Label, indicating salt or sugar content.
- Thaw unopened package in refrigerator or pan of cold water.
- Once thawed, use quickly.

Whole eggs

- Gently mix white and yolk together.
- For each 2 c. of eggs, add 2 tsp. salt **OR** 1 Tbsp. sugar or corn syrup.

Yolks

- Break Yolks.
- For each 2 c. of yolks, add 2 tsp. salt **OR** 1 Tbsp. sugar or corn syrup.

Whites

- **DO NOT** add salt or sugar.

Table of Equivalents

3 Tbsp. whole egg = 1 egg
2 Tbsp. white = 1 egg white
1 Tbsp. yolk = 1 egg yolk

MILK & CREAM

Whole milk & cream

- suitable for cooking uses only.

Skim milk

- suitable for table use.

Whipped cream

- freeze in dollops on cookie sheet
- When frozen solid, quickly transfer to freezer package.
- Great "instant" dessert garnish

BUTTER & MARGARINE

- Overwrap original packaging with recommended freezer wrap.

Freezing Prepared Foods

BREAD, ROLLS & QUICK BREADS

- Overwrap store-bought products.
- Cool home-baked goods thoroughly.
- Wrap following general directions.
- Thaw at room temperature.
- Reheat in oven for fresh baked flavor.

CAKES

Unfrosted

- Wrap following general directions.
- Thaw unopened at room temperature.

Frosted

- Freeze before wrapping.
- Thaw unwrapped at room temperature.
- **DO NOT** freeze frostings made with egg whites.

MAIN DISHES

- Use seasonings sparingly, then add during reheating.
- Undercook slightly.
- Cool foods quickly and thoroughly before packaging.
- Add potatoes and hard-cooked eggs when reheating. (Neither freeze well.)

PIES

Cream, custard and meringue topped pies do not freeze well.

Baked pies

- cool thoroughly before packaging.

Unbaked pies

- **DO NOT** cut steam vents in top crust before freezing.
- Cut steam vents prior to baking.
- Bake at usual temperature.
- Increase baking time 10-15 minutes.

COOKIES

Baked Cookies

- Cool thoroughly before packaging.
- Separate layers with waxed paper.

Unbaked cookies

- Freeze on cookie sheet, then transfer to carton or bag.
- Do not thaw before baking.
- Freeze refrigerator type dough in roll or block.
- Thaw just enough to allow dough to be sliced for baking.
- Follow original recipe for cooking time and temperature.

SANDWICHES

- Spread each piece of bread with softened butter or margarine.
- **DO NOT** use mayonnaise in fillings.
- **DO NOT** use lettuce or other salad vegetables. (These may be added at serving time.)
- Wrap individually following general directions.
- Thaw in refrigerator or at room temperature.

Freezing Vegetables

All vegetables which will be used in cooked form are suitable for freezing. Freeze vegetables as soon after harvesting as possible for best results. Potatoes should be frozen only **AFTER** cooking. Do not freeze salad vegetables.

BLANCHING

- Boil 4 qts. water in large pan.
- **DO NOT** use copper or iron pan.
- Place 1 lb. prepared vegetables in wire basket, sieve, colander or cheesecloth bag.
- Immerse vegetables in boiling water.
- When water returns to boil, cover and begin timing. (Over 5,000 ft. above sea level, add 1 minute to recommended times.)
- Remove vegetables from boiling water.

- Immerse vegetables in ice water for time equal to boiling.
- Drain before packing.

STEAMING

- Boil about 2" water in large pan.
- Place vegetables in basket or rack **ABOVE** water.
- Cover and steam for recommended time. (Over 5,000 ft. above sea level, add 1 minute to recommended times.)
- Immerse vegetables in ice water for time equal to steaming.
- Drain before packing.

COOKING FROZEN VEGETABLES

- **DO NOT** thaw vegetables before cooking.
- Cook in small amount of salted water until just tender. (Usually about ½ the time required for fresh vegetables.)

Freezing Fruits

SYRUP PACK

This method is best for fruits which have low amounts of natural juice, discolor easily, and will be used in desserts or compotes.

- Combine sugar and cold water until dissolved.
- Chill thoroughly.
- Pour $\frac{1}{3}$ c. syrup in bottom of freezing container.
- Add prepared fruit.
- Add syrup to cover fruit.
- Allow headroom for expansion.

Choose light, medium or heavy syrup depending on personal taste and tartness of fruit.

Light Syrup: 2 c. sugar + 4 c. water

Medium Syrup: 3 c. sugar + 4 c. water

Heavy Syrup: 4 c. sugar + 4 c. water

SUGAR PACK

This method is suited to fruits and berries that have high amounts of natural juice. When using thawed fruit, subtract

amount of sugar added before freezing from the amount called for in your recipe.

- Use $\frac{1}{4}$ c. (or less) sugar for each pint of prepared fruit.
- Alternately add prepared fruit and sugar to freezing container.
- Shake sealed container to distribute sugar.

DRY PACK (Unsweetened)

Most berries, pineapple, rhubarb, cranberries and blanched apples can be frozen without sugar or syrup.

PREVENT DISCOLORATION

Apples, apricots, peaches and pears discolor when frozen unless the following measures are taken.

- Following package directions, add ascorbic acid to syrup.

— OR —

- Immerse sliced fruit in solution of 3 Tbsp. lemon juice in 1 gal. cold water for 1 minute.
- Drain before packing.

Fruit	Preparation	Pack
Applesauce	Wash, peel, core, cook and strain. Add sugar to taste. Cool.	Fill containers, leaving head-space for expansion.
Apple Slices	Wash, peel, core and slice. Prevent discoloration by steaming 2 minutes, rinsing and draining; or dip in ascorbic acid solution.	Dry pack, sugar pack or medium syrup with ascorbic acid.
Apricots	Wash, peel, halve and pit.	Medium syrup pack or sugar pack with ascorbic acid.
Avocado Puree	Wash, peel, halve and pit. Mash until smooth, adding ascorbic acid or lemon juice to prevent discoloration.	Fill container, leaving head-space for expansion.
Berries	Wash in ice water and drain.	Pack dry, in medium syrup or sugar pack.
Blueberries	Wash in ice water, drain and stem.	Pack dry.
Cherries - Sour	Wash in ice water, drain, stem and pit.	Medium syrup pack or sugar pack.
Sweet	Wash in ice water, drain and stem.	Medium syrup pack with ascorbic acid.
Citrus Fruits	Peel and remove white membrane. Separate sections.	Medium syrup pack with ascorbic acid.
Cranberries	Wash in ice water, drain and stem.	Dry pack.
Grapes	Wash in ice water, drain and stem.	Medium syrup pack.
Melons	Wash, halve and remove seeds. Scoop out balls or cut into cubes.	Light syrup pack.
Peaches	Wash in ice water, peel, pit and slice.	Medium syrup with ascorbic acid.
Pineapples	Remove rind and eyes. Core and slice, wedge or cube.	Medium syrup pack or dry pack separating layers with waxed paper.
Plums and Prunes	Wash, halve and pit.	Medium syrup or sugar pack.
Rhubarb	Wash, trim off leaves and cut into pieces.	Dry pack or medium syrup.

Vegetable	Preparation	Blanching and Chilling Time
Asparagus	Wash and sort according to thickness of stalks. Cut or leave whole as desired.	Small stalks - 2-3 mins. Medium stalks - 3-4 mins.
Beans, Green or Wax	Wash, snip ends. Cut or leave whole as desired.	2-3 mins. depending on size.
Beans, Lima	Shell and sort according to size.	2-3 mins. depending on size.
Broccoli	Separate heads into sections. Remove woody stems. Soak in cold salt water. Rinse and drain.	3 minutes
Brussels Sprouts	Wash, trim off stems and sort according to size.	3-4 mins. depending on size.
Carrots	Remove tops, wash and scrape. Slice, cut or leave whole.	2-5 mins. depending on size.
Cauliflower	Remove leaves and woody stem. Separate into flowerettes. Soak in cold salt water for 30 mins. Rinse and drain.	3 minutes.
Celery	Wash, trim and cut stalks into 1 inch pieces.	2 minutes.
Corn on Cob	Husk, remove silk, wash and sort according to size.	6-10 minutes depending on size. Chill 15-20 mins.
Corn, Cut	Same as above. Cut corn from cob after blanching and chilling.	Same as above.
Eggplant	Peel and cut into $\frac{1}{2}$ " slices or strips.	4 mins. (add $\frac{1}{2}$ cup lemon juice per gallon of boiling water).
French Fries	Wash, pare and slice into sticks. Soak in ice water for 1 hour. Dry between paper toweling.	Deep fat fry at 375°F until tender but not brown, about 7 minutes. Drain and cool.
Greens	Wash in ice water and remove stems.	2 minutes.
Herbs	Wash and dry between paper toweling.	No blanching necessary.
Mushrooms	Wash in ice water. Cut off base of stems. Cut large mushrooms into several even sized pieces. Soak for 5 minutes in 1 tsp. lemon juice and 2 cups ice water.	3-5 mins. depending on size.
Mushrooms, Sautéed	Wash and slice or leave whole. Brown in hot butter until tender. Cool.	No blanching necessary.
Onions	Peel and chop.	No blanching necessary.
Peas	Shell and discard over-ripe peas.	1½ minutes.
Peppers	Wash and remove seeds. Leave whole, slice or chop.	No blanching necessary.
Squash, Summer	Wash, peel and cut into $\frac{1}{2}$ " slices.	3 minutes.
Squash, Winter	Wash and cut into pieces, removing the seeds. Cook until tender. Remove squash from rind and mash. Cool.	No blanching necessary.
Turnips	Wash, peel and dice.	2 minutes.

Maximum storage time at 0°F.

BAKED FOODS

	(months)
Yeast bread	6 to 8
Rolls	6 to 8
• <i>Partially baked rolls</i>	4 to 6
• <i>Unbaked</i>	1 or less
Cakes	
• <i>Baked</i>	3 to 4
• <i>Baked, frosted</i>	2 to 3
• <i>Unbaked</i>	1 or less
• <i>Cupcakes</i>	2 to 3
• <i>Baked cookies</i>	8 to 12
Pies	
• <i>Baked</i>	1 to 2
• <i>Unbaked</i>	3 to 4
• <i>Chiffon</i>	1 or less
Quick breads, baked	2 to 3
Leftover cooked food	1 or less
Sandwiches	1
Prepared foods	1 to 3
Stews and Soups	2 to 3

DAIRY PRODUCTS

	(months)
Creamery butter	4 to 6
Heavy Cream (40%)	3 to 4
Milk	4 to 6
Cottage Cheese (uncreamed)	2 to 3
Cheese	4 to 5
Eggs	8 to 12
Ice Cream	1

MEAT

	(months)
Beef	
• <i>Steaks, roasts</i>	8 to 12
• <i>Frankfurters</i>	2 to 3
• <i>Ground beef</i>	2 to 3
• <i>Kidney, tongue</i>	3 to 4
Lamb - Roasts	8 to 12
Most Game	8 to 12
Pork	
• <i>Fresh pork</i>	4 to 6
• <i>Pork, ground, unsalted</i>	2 to 3
Variety meats	1
Veal	4 to 8

FISH

	(months)
Lean fish	6 to 9
Fatty fish	3 to 4
Salmon	2 to 3
Shellfish	up to 4
Shrimp,	
• <i>Fresh, unpeeled</i>	up to 4
• <i>Cooked, unpeeled</i>	3 to 4
• <i>Cooked, peeled</i>	2 to 3
Crabs	1 to 2
Lobster	1 to 2
Oysters	1 to 2
Clams	1 to 2
Scallops	1 to 2

FOWL

	(months)
Game birds	8 to 12
Geese	5 to 6
Chicken	
• <i>Cut up, broilers</i>	4 to 6
• <i>Whole</i>	6 to 8
• <i>Creamed</i>	3 to 4
• <i>Giblets</i>	1 to 3
Turkeys	
• <i>Unstuffed</i>	6 to 8
• <i>Creamed</i>	2 to 3

VEGETABLES

	(months)
Asparagus	6 to 8
Beans, Green or Wax	8 to 12
Beans, Lima	12
Broccoli	12
Brussels Sprouts	12
Carrots, Cauliflower	12
Corn on cob, cream style	8 to 12
Corn, whole kernel	16
Eggplant	8 to 12
Greens	12
Kohlrabi	8 to 12
Mixed vegetables	8 to 12
Mushrooms	6 to 8
Okra	12
Peas, black-eyed, green	12
Peppers	8 to 12
Potatoes, French fried	2 to 3
Stuffed Potatoes	2 to 3
Pumpkin, mashed	16
Squash, summer	8 to 12
Squash, winter	12
Sweet potatoes	12
Turnips	12

FRUITS

	(months)
Apples, Apricots*	17
Berries*	16
Blueberries	12
Cherries, sour	16
Cherries, sweet	12
Coconut	8 to 12
Cranberries	16
Currants	12
Dates, Figs	8 to 12
Gooseberries, Grapes	8 to 12
Juices	8 to 12
Melons	8 to 12
Mixed fruits	6 to 8
Oranges, grapefruit	8 to 12
Peaches*	16
Pears	6 to 8
Pineapple	16
Plums, Prunes	8 to 12
Raspberries*, Rhubarb	16
Strawberries*	16

*Storage times are for sugar or syrup packed fruit, with ascorbic acid added as needed. Dry Packs do not store as long.