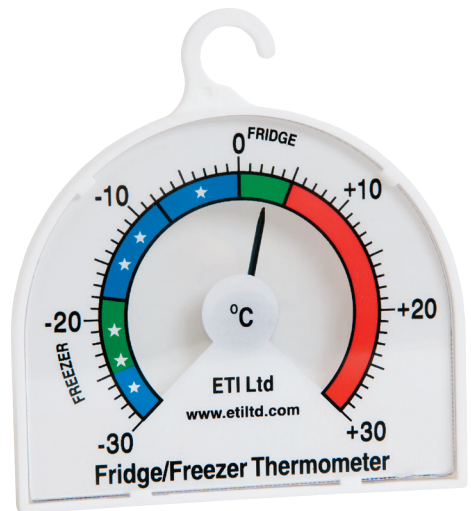




# FRIDGE/FREEZER THERMOMETER



## Operating Instructions

Product code:

**800-000**

Supplied by  
Electronic Temperature Instruments Ltd  
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800-000/13.05.21



**INSTRUMENT OPERATION** - Hang the thermometer on the middle shelf, towards the back of the fridge or freezer. Allow one hour for fridges and four hours for freezers for the thermometer to stabilise. Fridges should be kept between 0 and 5 °C and freezers between -18 and -25 °C, adjust the thermostat accordingly.

#### **FR - FONCTIONNEMENT DE L'INSTRUMENT**

Accrocher le thermomètre sur l'étagère du milieu, vers l'arrière du réfrigérateur ou du congélateur. Laisser le thermomètre se stabiliser pendant une heure pour les réfrigérateurs et quatre heures pour les congélateurs. Les réfrigérateurs doivent être maintenus à une température entre 0 et 5°C et les congélateurs entre -18 et -25 °C. Ajuster le thermostat en conséquence.

#### **DE - GEBRAUCHSANWEISUNGEN**

Hängen Sie das Thermometer an das mittlere Regal zur Rückseite des Kühlschranks oder Gefrierschranks hin. Warten Sie eine Stunde (bei Kühlschränken) bzw. vier Stunden (bei Gefrierschränken), bis das Thermometer sich stabilisiert hat. Kühlschränke sollten auf 0 bis 5 °C und Gefrierschränke auf -18 bis -25 °C gehalten werden, stellen Sie den Thermostat entsprechend ein.

#### **IT - FUNZIONAMENTO DELLO STRUMENTO**

Appendere il termometro sul ripiano intermedio, orientato verso la parte posteriore del frigorifero o del congelatore. Attendere un'ora per i frigoriferi e quattro ore per i congelatori affinché il termometro si stabilizzi. Si consiglia, generalmente, di mantenere i frigoriferi a una temperatura compresa tra 0 e 15 °C e i congelatori tra -18 e -25 °C. Regolare, pertanto, il termostato in questo senso.

#### **PT - MANUSEAMENTO DO INSTRUMENTO**

Pendure o termómetro na prateleira central, colocando-o na parte traseira do frigorífico ou do congelador. A estabilização do termómetro demora entre uma hora (nos frigoríficos) e quatro horas (nos congeladores) A temperatura nos frigoríficos deve ser mantida entre 0 e 5 °C e nos congeladores entre -18 °C e -25 °C. Regule o termostato, conforme necessário.

#### **ES - FUNCIONAMIENTO DEL INSTRUMENTO**

Coloque el termómetro en la balda intermedia, hacia el fondo del congelador o de la nevera. Deje pasar una hora en el caso de las neveras y cuatro en el caso de los congeladores para que el termómetro se estabilice. Las neveras deben mantenerse entre 0 y 5 °C y los congeladores entre -18 y -25 °C, ajuste el termostato según corresponda.

**GUARANTEE** - This instrument carries a one-year guarantee against defects in either components or workmanship. During this period, products that prove to be defective will, at the discretion of ETI, be either repaired or replaced without charge. The product guarantee does not cover damage caused by fair wear and tear, abnormal storage conditions, incorrect use, accidental misuse, abuse, neglect, misapplication or modification. Full details of liability are available within ETI's Terms & Conditions of Sale at [etiltd.com/terms](http://etiltd.com/terms). In line with our policy of continuous development, we reserve the right to amend our product specification without prior notice.





## CERTIFICATE OF CONFORMITY

Order Code: **800-000**

**Fridge/Freezer Thermometer**

**Ø70mm Dial**

Range: -30 to 30°C

Resolution: 1°C

Accuracy: ±1°C

Made in ROC

Conforms to RoHS & REACH Legislation

Conforms to EC Reg 1935/2004 & EU Reg 10/2011

### DECLARATION OF CONFORMITY

We certify that the goods shown on this certificate are manufactured, tested, inspected and stored, to conform in all respects to the stated specifications and in accordance with the Quality System of ETI Limited, accredited to BS EN ISO 9001, as approved and audited by the British Standards Institution.

We also confirm that when used in an appropriate manner, the instruments are suitable for use within the Food Industry, and also, where appropriate and required, comply with EEC Directives with regard to European Legislation and CE Marking requirements. Including EC Regulation No 1935/2004 on Materials and articles intended to come into contact with food; & Commission Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food.

All ETI supplied instruments are suitable for use within HACCP plans where the quoted specification for critical control points match the performance of the instrument.

Signed, on behalf of Electronic Temperature Instruments Ltd

A handwritten signature in black ink, appearing to read 'Andy Reid', is positioned above the printed name.

Andy Reid

Quality Manager

Valid as of date of purchase.

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