



FOODSAFE FRIDGE THERMOMETER



Operating Instructions

Product code:

803-900

The FoodSafe food simulant thermometer is an encased thermometer that ensures it indicates temperature similar to food stored in the fridge or chill cabinet. Therefore it is not subject to the changes in air temperature that normally occur when the door is opened. It is the temperature of the food that is important in preventing the growth of food poisoning bacteria.

INSTRUMENT OPERATION - Hang or place the thermometer on the middle shelf, towards the back of the fridge. Like food, the thermometer will take a while to reach the appliance temperature. Check the fridge is at the correct temperature (between 0 and 5 °C), if it is above this range, turn the fridge thermostat down, until the optimum temperature is obtained.

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. In line with our policy of continuous development, we reserve the right to amend our product specification without prior notice.



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