

Fridge/Freezer Thermometer



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°C and -25°C. Adjust the thermostat accordingly.

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 www.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: **800-100**
Fridge/Freezer Thermometer
Ø52mm 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 written over a faint, light-colored signature line.

Andy Reid
Quality Manager
Valid as of date of purchase.