



THE TIME & TEMPERATURE COMPANY®

Model: EFG120

ProAccurate® Economy Refrigerator/Freezer Thermometer

-40 to 120°F/-40 to 50°C

Perfect For

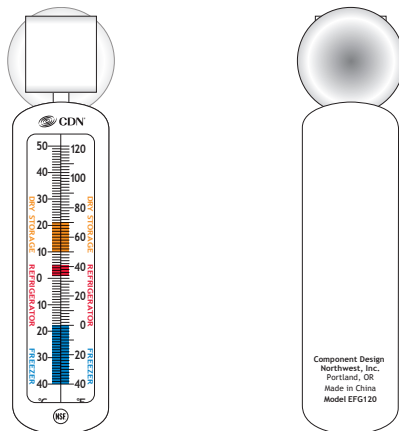
- Refrigerator/freezer & dry storage

Easy To Use

- Target range indication
- Color-coded scale
- Temperature guide

Features

- NSF® Certified
- Polycarbonate case
- Non-mercuric column
- 2-way mounting: hang/suction cup



Tips

- Frost buildup makes it harder for the freezer to maintain the proper temperature. Defrost when necessary.
- To preserve taste and texture of food, freeze quickly and thaw slowly.
- Air causes freezer burn by removing moisture from food. Seal food securely with a good quality wrap or container.
- Do not put a large quantity of unfrozen food into the freezer all at once. This could partially thaw the food already in the freezer by raising freezer temperature.
- Check the rubber seal on the door periodically to make sure that cold air is not leaking out. Close the door on a dollar bill. If the bill can be withdrawn easily without opening the door, consider having the seal replaced.

Note: The red liquid in the thermometer is food-safe oil.

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Conserve energy by maintaining proper temperatures!

Food will not keep as well, or as long, if it is not kept at the proper temperature. The EFG120 is designed to measure refrigerator, freezer and dry storage temperatures reliably and accurately. Use it to make sure that your food storage areas are kept at the proper temperature for better food storage and energy conservation.



5-Year Limited Warranty: Any instrument that proves to be defective in material or workmanship within five years of original purchase will be repaired or replaced without charge upon receipt of the unit prepaid at: CDN, PO Box 10947, Portland, OR 97296-0947. This warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse.



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