



THE TIME & TEMPERATURE COMPANY®

Model: TA20

# Audio/Visual Refrigerator/Freezer Alarm

Signal sounds at 15° or 46°F/-9.5° or 8°C

## Perfect For

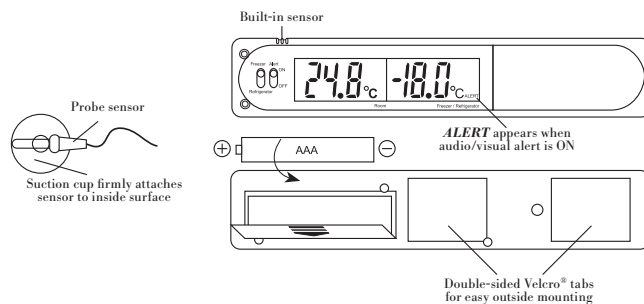
- Maintaining food-safe temperatures in refrigerators or freezers

## Easy To Use

- Dual progress display
- Audio/visual alert

## Features

- Shatterproof
- 39"/1 m sensor cable
- ABS plastic
- Sliding mode switches: F/C; refrigerator/freezer; alert on/off
- Temperature guide
- Velcro® tabs secure case to outside surface
- Suction cup firmly attaches sensor to inside surface
- Battery and instructions included



**Note:** Remove sticker from display before use.

**Note:** In the following instructions, names of the control buttons are shown in CAPS. Function information that appears on the display is shown in **BOLD CAPS**.

## Battery Installation

Battery is installed. Replace battery when LCD becomes dim or alert level declines.

1. Open battery door in back by sliding in direction of arrow and lift.
2. Install 1.5V AAA battery observing polarity shown in compartment.
3. Close battery door and push in opposite direction of arrow to lock.

## Operating Instructions

1. Place the probe sensor well inside the refrigerator or freezer in a central location by pressing suction cup firmly against inside surface.
2. Remove the protective papers from one side of each of the Velcro® tab pairs and adhere complete pairs to rectangular areas on back of case.
3. Determine where the case will be mounted to the outside surface. Wipe the surface area clean, remove the protective papers from opposite sides of Velcro® tab pairs, and adhere tabs to surface by pressing firmly. Wait 15 minutes for adhesive to set before removing case.
4. Select Fahrenheit or Celsius using sliding mode switch on side of case.
5. Select Refrigerator or Freezer using sliding mode switch to the far left of the display.
6. Select audio/visual alert by sliding mode switch to the immediate left of the display to the ON position. **ALERT** appears on Refrigerator/Freezer side of the dual display when audio/visual alert is ON.
7. Alert sounds and LED lights flash for 5 seconds every minute when the internal temperature rises above the safety zone.

## Care of Your Product

- Avoid exposing your thermometer to extreme temperatures, water or severe shock.
- Avoid contact with any corrosive materials such as perfume, alcohol or cleaning agent.
- Wipe display clean with a damp cloth.

**CAUTION:** Avoid keeping the thermometer too close to objects that continuously generate high heat for long periods (i.e., hot plate). This can cause the thermometer to overheat.

**CE Note:** This device could be sensitive to electrostatic discharge. If electrostatic discharge or malfunctioning occurs, please re-install the battery to reset this unit.

The information in this document has been reviewed and is believed to be accurate. However, neither the manufacturer nor its affiliates assume any responsibility for inaccuracies, errors or omissions that may be contained herein. In no event will the manufacturer or its affiliates be liable for direct, indirect, special, incidental or consequential damages arisen by using this product or resulting from any defect/omission in this document, even if advised of the possibility of such damages. The manufacturer and its affiliates reserve the right to make improvements or changes to this document and the products and services described at any time, without notice or obligation.



**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.

### USDA SAFE FOOD TEMPERATURES

- \* Beef, Veal, Lamb – well . . . . . 160°F . . . 71°C
  - \* Beef, Veal, Lamb – medium . . . 145°F . . . 63°C
  - \* Beef, Veal, Lamb – rare . . . . . 140°F . . . 60°C
  - \* Poultry . . . . . 165°F . . . 74°C
  - \* Pork/Ham – pre-cooked . . . . . 145°F . . . 63°C
  - \* Ground Meat . . . . . 160°F . . . 71°C
- \* 3 minutes rest time



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