



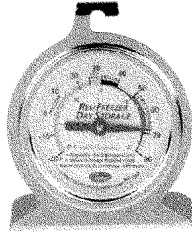
Refrigerator/Freezer

Keep constant and accurate temperatures in your coolers, freezers and refrigerators with a variety of thermometers sure to fit your needs.

Model 25HP – Professional Refrigerator/Freezer/Dry Storage Thermometer

Features

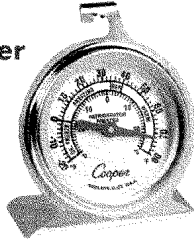
- Zoned with specific applications and HACCP guidelines
- Sturdy stainless steel construction



Models 125/125C – Refrigerator/Freezer Thermometer

Features

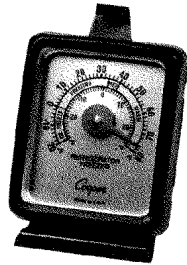
- Sturdy stainless steel construction
- 125C– Easy to read colored zoned dial with 5-language packaging



Model 325 – Refrigerator/Freezer Thermometer

Features

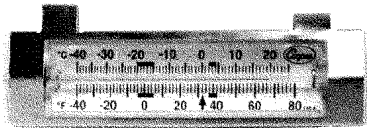
- Black backed enamel case
- Easy to read dial



Models 335/335C – Horizontal Glass Tube Thermometer

Features

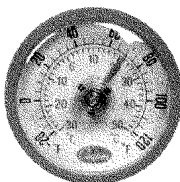
- Aluminum casing
- Magnifying lens
- Hangs, stands, or permanently mounts
- Non-toxic spirit-filled glass tube



Model 535 – Milk Cooler Thermometer

Features

- Magnetic back
- Self adhesive tabs for permanent mounting



Model 3525G – Refrigerator/Freezer Thermometer

Features

- Stainless steel construction
- Stainless steel hanger allows for easy mounting and removal
- Easy to read dial face



MODELS: 25HP, 125, 125C, 335, 335C, 535, 3525G

Specifications: 25HP

Instrument Range	-20° to 80°F/-30° to 30°C
Accuracy	±2°F
Dial	2" diameter
Weight	3 oz

Specifications: 125/125C

Instrument Range	125 -20° to 80°F 125C -30° to 30°C
Accuracy	±2°F
Dial	2" diameter
Weight	3 oz

Specifications: 325

Instrument Range	-20° to 80°F/-30° to 30°C
Accuracy	±2°F
Dial	2.125" W x 2.5" H
Weight	3 oz

Specifications: 335/335C

Instrument Range	335 -40° to 80°F 335C -40° to 25°C
Accuracy	±2°F
Dial	5" W x 1.3" H
Weight	3 oz

Specifications: 535

Instrument Range	-20° to 80°F/-30° to 50°C
Accuracy	±2°F
Dial	2" diameter
Weight	1.5 oz

Specifications: 3525G

Instrument Range	-20° to 80°F/-30° to 30°C
Accuracy	±2°F
Dial	2" diameter
Weight	1.5 oz



Refrigeration storage is defined as short-term holding of perishable and potentially hazardous foods. Refrigerator air temperature should be 35°F (1.7°C) or lower to keep foods below the bacterial danger zone.