

HOW STUFF WORKS – FREEZERS ANSWERS

Q1. Retrieve and record information.

What can turn food bad if it is not kept in a freezer?

A1. Microbes growing on and in food.

Q2. Retrieve and record information.

How does a freezer stop food from going bad?

A2. The freezer keeps food at a temperature between -18°C and -23°C . Most microbes stop growing below the freezing point of water (0°C).

Q3. Retrieve and record information.

What expands, turns into a gas and gets very cold when released by a valve?

A3. Coolant

Q4. Using details to support the main idea.

Match the words with their meanings. One has been done for you.

A4.

Coolant		A powered pump which squeezes the coolant, turning it back into a liquid
Compressor		Bacteria which turn food bad
Microbes		It moves heat from the freezer box to the outside
Radiator		A metal grille which helps get rid of the heat of the compressed gas

Q5. Retrieve and record information.

A5. Tick the boxes to show which statements are true and which are false.

- | | | |
|--|--|---|
| A freezer keeps food between 18°C and 23°C | True <input type="checkbox"/> | False <input checked="" type="checkbox"/> |
| Coolant moves heat from the freezer box to the outside | True <input checked="" type="checkbox"/> | False <input type="checkbox"/> |
| A freezer's hum is caused by its pump | True <input checked="" type="checkbox"/> | False <input type="checkbox"/> |
| Squeezing a gas makes it cooler | True <input type="checkbox"/> | False <input checked="" type="checkbox"/> |