

Calibrating a Thermometer

To assure the accuracy of a thermometer, check — and adjust if necessary — by comparing its temperature reading with the temperature of a known standard. This process is called calibrating a thermometer.

How often a thermometer is calibrated will depend on use. Calibrate a thermometer whenever it is dropped and when first purchased. If a thermometer is used frequently, calibrate it weekly or monthly. On the other hand, if it has been several months since it has been used, calibrate it before use.

Some thermometers can be calibrated by turning an adjusting nut under the head of the thermometer. Check manufacturer's instructions. The easiest way to calibrate a thermometer is with the ice water method.

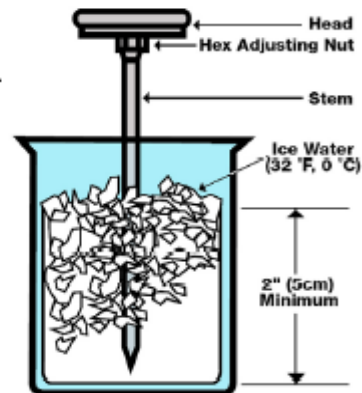
Even if a food thermometer can't be calibrated, it should still be checked for accuracy, as described in the ice water method. Any inaccuracies can be taken into consideration when using that food thermometer, or the food thermometer can be replaced.

For example, if a thermometer is checked by the ice water method and reads 34° F instead of the recommended 32° F, it is reading 2 degrees too high and 2 degrees would need to be ADDED to final cooking temperatures.

Ice Water Method

1. Fill a large glass with finely crushed ice.
2. Add clean tap water to the top of the ice and stir well.
3. Immerse the food thermometer stem a minimum of 2 inches into the mixture, touching neither the sides nor the bottom of the glass. Wait a minimum of 30 seconds before adjusting. TIP: For ease in handling, the stem of the food thermometer can be placed through the clip section of the stem sheath and, hold the sheath horizontally, lowered into the water.

4. Without removing the stem from the ice, hold the adjusting nut under the head of the thermometer with a suitable tool and turn the head so the pointer reads **32° F.**



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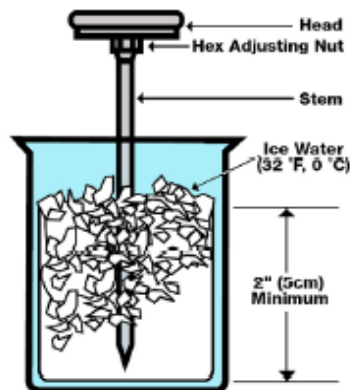
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