



How to Calibrate a Bimetallic Stemmed Thermometer Using the Ice-Point Method

The most widely used method to calibrate a thermometer.

THERMOMETERS SHOULD BE CALIBRATED REGULARLY
to make sure the readings are correct.



- 1** **FILL A LARGE CONTAINER WITH ICE.**
Add clean tap water until the container is full.
Stir the mixture well.
- 2** **PUT THE THERMOMETER STEM OR PROBE INTO THE ICE WATER.**
Make sure the sensing area is under water and not touching the sides of the container. Wait 30 seconds or until the reading stays steady.
- 3** **ADJUST THE THERMOMETER SO IT READS 32°F (0°C).**
Hold the calibration nut securely with a wrench or other tool and rotate the head of the thermometer until it reads 32°F (0°C).

For more information and resources on food safety, visit:
foodsafetyfocus.com



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