



## Calibrating a Thermometer

There are two ways to check the accuracy of a food thermometer. One method uses ice water, the other uses boiling water. Many thermometers have a calibration nut under the dial that can be adjusted. Check the package for instructions.

### ICE WATER

To use the ice water method, fill a large glass with finely crushed ice, add clean tap water to the top of the ice, and stir well. Immerse the thermometer stem a minimum of 2 inches into the mixture, touching neither the sides nor the bottom of the glass. (For ease in handling, the stem of the thermometer can be placed through the clip section of the stem sheath and, holding the sheath horizontally, lowered into the water.) Without removing the stem from the ice, hold the adjusting nut under the head of the thermometer with a suitable tool and turn head so pointer reads 32 °F. Allow a minimum of 30 seconds before adjusting.

