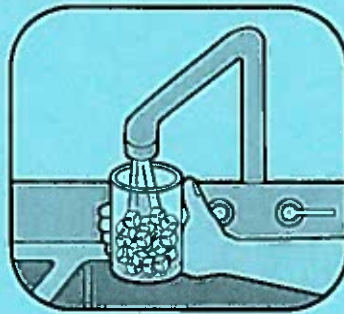


HOW TO CALIBRATE A THERMOMETER

Thermometers should be calibrated regularly to make sure the readings are correct. The ice-point method is the most widely used method to calibrate a thermometer.

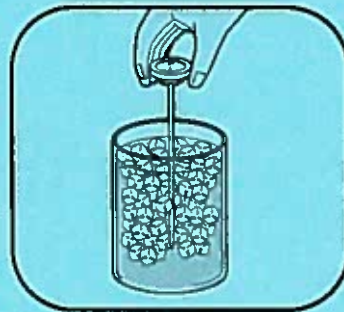
Using the Ice-Point Method to Calibrate a Thermometer

1



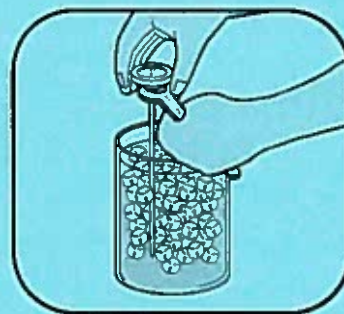
Fill a large container with crushed ice. Add clean tap water until the container is full. Stir the mixture well.

2



Put the thermometer stem or probe into the ice water. Make sure the sensing area is under water. 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).



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