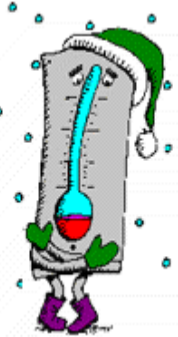




# Thermometer Calibration

## Ice Point Method



- Fill an insulated container, such as a wide mouth “thermos” bottle with a mixture of potable crushed ice and water.
- The container must have crushed ice throughout to provide an environment of 32 °F, so you may have to pack more ice into the container during the process.
- When the mixture of the water has stabilized after four or five minutes, insert the thermometer to be calibrated to the appropriate immersion depth.
- Be sure to hold the stem of the instrument away from the bottom and sides of the container (preferably one inch) to avoid error.
- If your thermometer is not accurate within +/- 2 °F of 32 °F., adjust the thermometer accordingly.

## Boiling Point Method

- After the water in the container has reached a complete “rolling” boil, insert the instrument to the appropriate immersion depth. The boiling point in Wisconsin is 212 °F.
- Be sure there is at least a two-inch clearance between the stem or sensing element and the bottom and sides of the container.
- If your thermometer is not accurate within +/- 2 °F of 212 °F., adjust thermometer accordingly.

*The boiling point method permits calibration to within 1.0 °F.*



### **Remember:**

Sanitize thermometers before use and in between uses, and...  
...Calibrate thermometers frequently!

*The freezing point method permits calibration to within 0.1 °F.*

