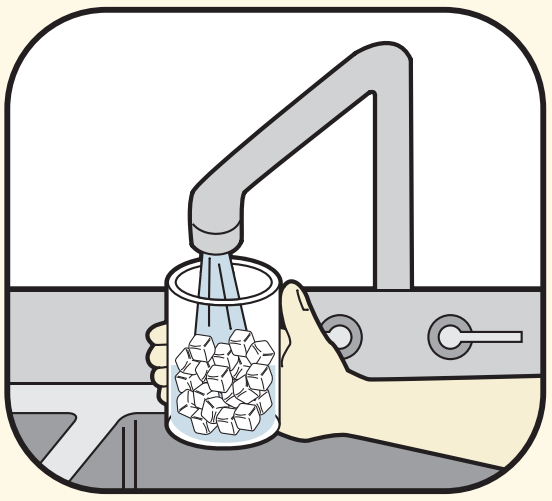
HOW TO CALIBRATE A THERMOMETER

Thermometers should be calibrated regularly to make sure that 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

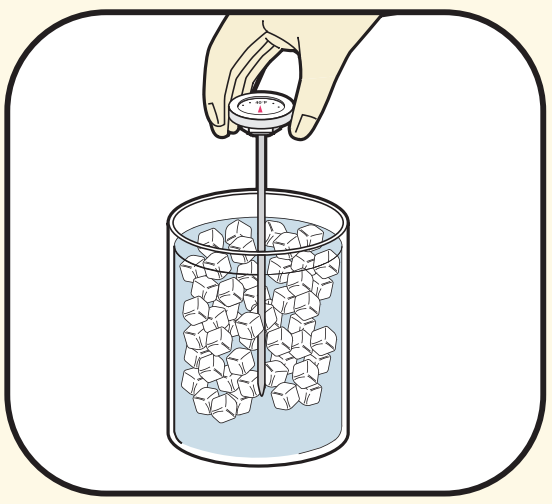
STEP ONE



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

2

STEP TWO



Put the thermometer stem or probe into the ice water so that the sensing area is completely submerged. Wait thirty (30) seconds or until the indicator stops moving.

3

STEP THREE

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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