

USE OF THERMOMETER

Simple ways to calibrate and use your thermometer.

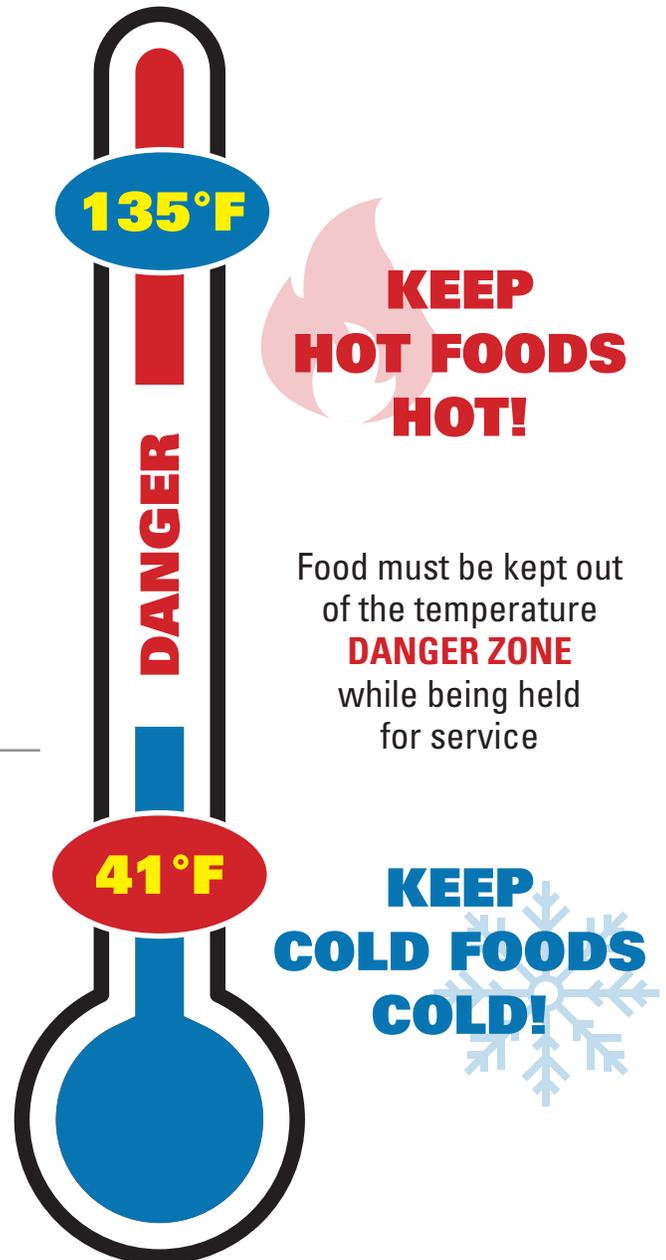
HOW TO CALIBRATE YOUR THERMOMETER

The ice-point method is popular and easy to regularly calibrate your thermometer, ensuring a correct reading.

1. Fill a glass, or other container, with crushed ice and clean water. Stir to make sure it is mixed well.
2. Allow your thermometer to sit in the ice/water, making sure the entire sensing area is in the water, for at least 30 seconds or until the reading remains steady.
3. Holding the calibration nut securely with a wrench, rotate the head of the thermometer until it reads 32°F.

HOW TO USE YOUR THERMOMETER

1. Insert probe into the thickest part of the food, avoiding bone, fat and gristle.
2. Read temperature when indicator stops moving.
3. Clean and sanitize thermometer after each temperature check.
4. If temperature does not meet standard, perform corrective action.



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