

How to Calibrate Your Meat Thermometer



1. Fill a glass with ice, cover with water and stir well.
2. Dip the meat thermometer stem 2 inches into the iced water without touching the bottom or sides of the glass.
3. Wait 30 seconds to allow the thermometer to adjust.
4. It should read 32 degrees Fahrenheit. If it needs to be adjusted look for the small nut on the backside of the thermometer located where the face meets the probe. Use pliers to turn the nut to recalibrate to 32 degrees Fahrenheit.
5. Reinsert into iced water to make sure temperature is correct.

Cleaning: Wash in warm, soapy water. Do not immerse dial head in water or wash in a dishwasher.

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