How to Calibrate a Bimetallic Stemmed Thermometer Using the Ice-Point Method

THERMOMETERS SHOULD BE CALIBRATED REGULARLY to make sure the readings are correct.

1. **FILL A LARGE CONTAINER WITH 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 and not touching the sides of the container. 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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