

THERMOMETER CALIBRATION INSTRUCTIONS

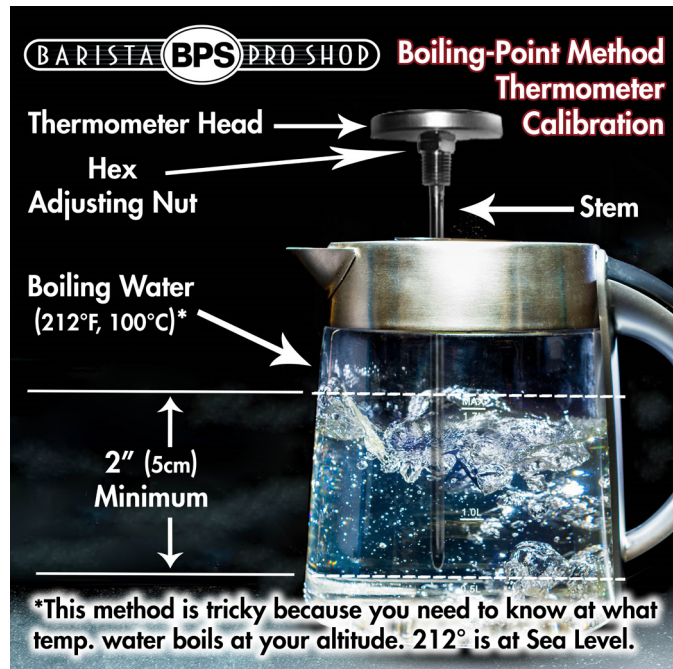
Boiling-Point Calibration Method:

Of the two methods, this is not the recommended method because of the differences in boiling temperature (based on elevation) and the added risks of working so close to boiling water.

Bring clean water to a boil in a safe container.

Once it's boiling, pour it into a glass container if it isn't already in one (glass causes less disparity in temperature readings, than metal will, with the hot water).

Use wooden tongs (or some other hot-water safe tool that is Not metal) to hold the thermometer. The stem needs to be submerged at least 2" without touching the sides or bottom of the container. Leave it there for at least 30



Compare the temperature reading to the temperature at which water boils for your elevation and adjust your thermometer as needed.

Elevation / Boiling Point

NOTE: For every 500 feet of elevation, reduce the expected boiling point of water by 0.5°F/0.25°C.

Sea Level	/ 212° F
2,000 ft.	/ 208° F
5,000 ft.	/ 203° F
7,500 ft.	/ 198° F

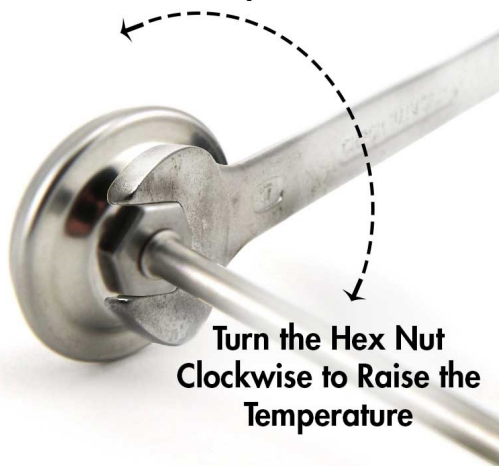
How-to Manually Adjust the Temperature Reading:

First, keep the thermometer in the water (whether iced or boiling).

Use a wrench, pliers, or other such tool that will properly grip the hex nut to turn it either clockwise or counter-clockwise.

When you are looking down at the dial, Counter-Clockwise will lower the temperature while Clockwise will raise the temperature.

**Turn the Hex Nut Counter-Clockwise
to Lower the Temperature**



NOTE: This image has the thermometer upside-down just to demonstrate where the hex nut is actually located - you will want to be looking at the dial face to determine whether you are spinning the nut clockwise or counter-clockwise.

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