

THERMOMETER CALIBRATION INSTRUCTIONS

Cold-Point Calibration Method:

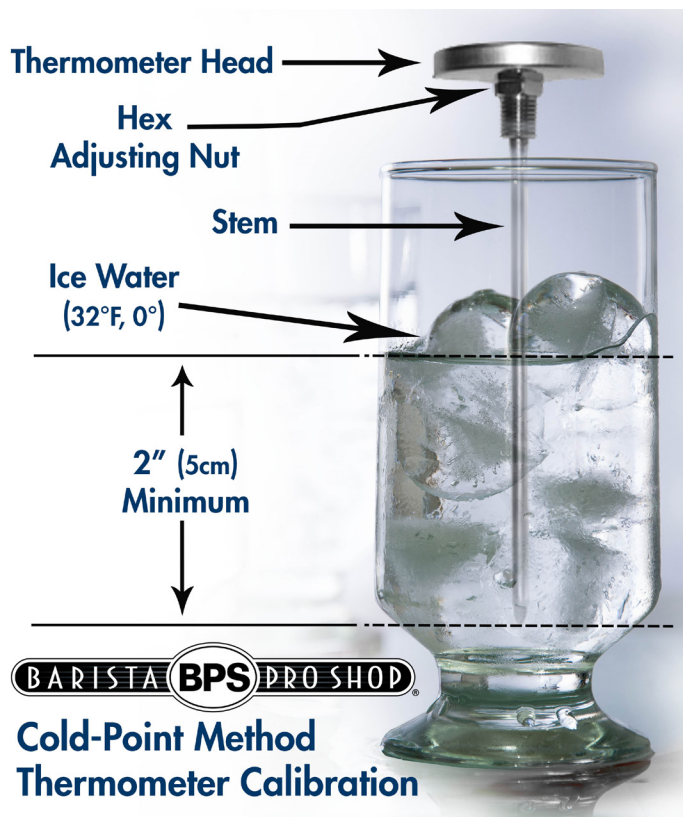
This method is also called the Ice-Point or simply an Ice-Bath.

Fill a glass with ice and clean water (with enough room so the thermometer can be submerged 2" without touching the bottom or sides) and stir the ice water.

Hold the dial of the thermometer and submerge the stem at least 2" into the ice water and wait for at least 30 seconds.

If the temperature reads 32° then it's calibrated. Record the reading on your log & then check the next one.

If it reads anything aside from 32°, then see the next page for how-to-calibrate your thermometer.



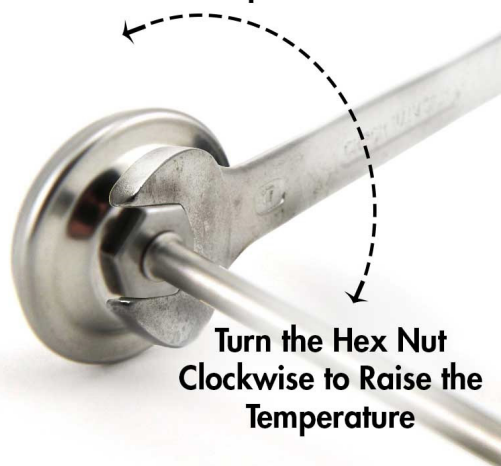
How-to Manually Adjust the Temperature Reading:

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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