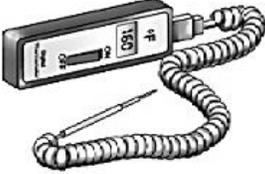
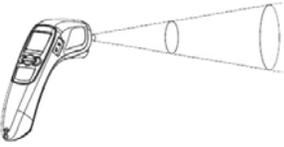


Food Thermometers and Food Temperature Indicators

Choose and use the one that is right for you!

			
<p>Dial Probe (Bimetal)</p> <ul style="list-style-type: none"> ○ Reads in 15 – 20 seconds ○ Place 2" – 2 ½" deep in thickest part of food ○ Can be used in roasts, casseroles, and soups ○ Temperature is averaged along probe, from tip to 2" – 3" up the stem ○ Cannot measure thin foods unless inserted sideways ○ Not designed to remain in food while it is cooking ○ Use to check the internal temperature of a food at the end of cooking time ○ Some models can be calibrated; check manufacturer's instructions ○ Readily available in stores 	<p>Digital (Thermistor)</p> <ul style="list-style-type: none"> ○ Reads in 10 seconds ○ Place at least ½" deep ○ Gives fast reading ○ Can measure temperature in thin and thick foods ○ Not designed to remain in food while it's cooking ○ Check internal temperature of food near the end of cooking time ○ Some models can be calibrated; check manufacturer's instructions ○ Available in "kitchen" stores 	<p>Thermocouple</p> <ul style="list-style-type: none"> ○ Reads in 2 – 5 seconds ○ Place ¼" or deeper, as needed ○ Gives fastest reading ○ Good for measuring temperatures of thick and thin foods ○ Not designed to remain in food while it is cooking ○ Check internal temperature of food near the end of cooking time ○ Can be calibrated ○ More costly; may be difficult for consumers to find in stores 	<p>Infrared</p> <ul style="list-style-type: none"> ○ Gives instantaneous readings (½ second) ○ Good for measuring hot or cold foods in hard to reach areas ○ Excellent screening tool ○ Fully non-contact — eliminates possibility of contamination ○ Measures only surface temperatures ○ Supplemental temperature verifications may be required with probe thermometer ○ Must be factory calibrated

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T - Stick



Disposable Temperature Indicators (Single – use)

- Reads in 5 – 10 seconds
- Place approximately ½” deep (follow manufacturer’s directions)
- Designed to be used only once
- Designed for specific temperature ranges
- Should only be used with foods for which they are intended
- Temperature – sensitive material changes color when the desired temperature is reached

Pop – Up

- Commonly used in turkeys and roasting chickens
- Pops up when food reaches final temperature for safety and doneness
- Checking the temperature in other parts of the food with a conventional food thermometer is required

Dial – Oven Safe (Bimetal)

- Reads in about 1 - 2 minutes
- Place 2” – 2 ½” deep in thickest part of food
- Can be used in roasts, casseroles, and soups
- Not appropriate for thin foods
- Can remain in food while it is cooking
- Heat conduction of metal stem can cause a false high reading
- Some models can be calibrated; check manufacturer’s instructions

Oven Cord

- Can be used in most foods
- Can also be used outside the oven
- Designed to remain in the food while it is cooking in oven or in covered pot
- Base unit sits on stovetop or counter
- Cannot be calibrated