<table>
<thead>
<tr>
<th>Dial Probe (Bimetal)</th>
<th>Digital (Thermistor)</th>
<th>Thermocouple</th>
<th>Infrared</th>
</tr>
</thead>
<tbody>
<tr>
<td>o Reads in 15 – 20 seconds</td>
<td>o Reads in 10 seconds</td>
<td>o Reads in 2 – 5 seconds</td>
<td>o Gives instantaneous readings (½ second)</td>
</tr>
<tr>
<td>o Place 2” – 2 ½” deep in thickest part of food</td>
<td>o Place at least ½” deep</td>
<td>o Place ¼” or deeper, as needed</td>
<td>o Good for measuring hot or cold foods in hard to reach areas</td>
</tr>
<tr>
<td>o Can be used in roasts, casseroles, and soups</td>
<td>o Gives fast reading</td>
<td>o Gives fastest reading</td>
<td>o Excellent screening tool</td>
</tr>
<tr>
<td>o Temperature is averaged along probe, from tip to 2” – 3” up the stem</td>
<td>o Can measure temperature in thin and thick foods</td>
<td>o Good for measuring temperatures of thick and thin foods</td>
<td>o Fully non-contact — eliminates possibility of contamination</td>
</tr>
<tr>
<td>o Cannot measure thin foods unless inserted sideways</td>
<td>o Not designed to remain in food while it’s cooking</td>
<td>o Not designed to remain in food while it is cooking</td>
<td>o Measures only surface temperatures</td>
</tr>
<tr>
<td>o Not designed to remain in food while it is cooking</td>
<td>o Check internal temperature of food near the end of cooking time</td>
<td>o Check internal temperature of food near the end of cooking time</td>
<td>o Supplemental temperature verifications may be required with probe thermometer</td>
</tr>
<tr>
<td>o Use to check the internal temperature of a food at the end of cooking time</td>
<td>o Some models can be calibrated; check manufacturer’s instructions</td>
<td>o Can be calibrated</td>
<td>o Must be factory calibrated</td>
</tr>
<tr>
<td>o Some models can be calibrated; check manufacturer’s instructions</td>
<td>o Available in “kitchen” stores</td>
<td>o More costly; may be difficult for consumers to find in stores</td>
<td></td>
</tr>
</tbody>
</table>
### 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