

TYPES OF THERMOMETERS:

Dial Instant-Read:

- Reads in 15-20 seconds
- Place 2 to 3" deep in thickest part of the food
- Temperature is averaged along the probe, from tip to 2 to 3" up the stem
- Insert sideways for thin foods
- Some models can be calibrated; check manufacturer's instructions
- Not designed to be left in the food while it is cooking



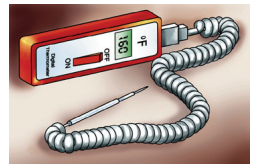
Digital instant-read:

- Reads in 10 seconds
- Place at least 1/2" deep
- Can measure thick and thin foods
- Some models can be calibrated; check manufacturer's instructions
- Not designed to be left in the food while it is cooking



Thermocouple:

- Reads in 2-5 seconds - fastest reading of all thermometers
- Place 1/4" or deeper
- Can measure thick and thin foods
- Can be calibrated; check manufacturer's instructions
- Not designed to be left in the food while it is cooking
- More expensive than instant-read thermometers



Oven-Safe:

- Reads in 1-2 minutes
- Place 2 to 2-1/2" deep in the thickest part of the food
- Best for roasts, soups, or casseroles
- Can remain in the food while it is cooking in the oven
- Heat conduction of metal stem can cause false high readings
- Some models can be calibrated; check manufacturer's instructions



Indicating Thermometers:

- Can be kept in the refrigerator and freezer
- Can be used to check the accuracy of built-in thermometers



Infrared:

- Fast read out
- Can read the temperature of the food without touching it
- Only measures surface temperature, not for internal food temperatures



Information and Graphics Courtesy of USDA Food Safety and Inspection Service