

Quick Guide

Choosing the right KITCHEN THERMOMETER

WHY DO YOU NEED ONE?

Food thermometers are fundamental to maintaining your HACCP plan and ensuring food is prepared and stored at safe temperatures. It shouldn't be a guessing game - even the experienced professional can't tell if food is cooked all the way through - and color won't tell you everything. Thermometers aren't just used to check cooked food, but also to gauge oven, fridge and freezer temperatures. Thermometers aren't only intrinsic to a professional kitchen, they're a legal requirement in the USA:

Every food service establishment must have metal-stem thermometers for monitoring food temperatures and refrigerator thermometers for monitoring the temperature inside refrigeration units.

We've put together a handy guide so that you can easily determine what you want from your thermometer, whether it's simple and reliable at an affordable price or state of the art with a robust display that protects against harsh temperatures.

Food thermometers come in two main styles; analogue (or 'dial') and digital. The former tends to be more robust with a simple display, while the latter provides greater accuracy, is usually more compact and fast becoming the more popular type of thermometer. When choosing a thermometer it is very important to know what you want in terms of the measurement range; accuracy of the reading, resolution and response time, or if you need a specialist function.



THE COST EFFECTIVE OVEN THERMOMETER



**BUY
HERE**
FM1

Priced
from
\$3-15

For the oven, you want an affordable, tough thermometer that will suit busy catering environments. Ideally, for something inexpensive but robust, it should be made from stainless steel with an easy-read dial and an integral hook for ease of use.

They are normally accurate within 15°F and should range from 120°F to 60°F.

THE COST EFFECTIVE FRIDGE/ FREEZER THERMOMETER

You have your wallet friendly oven thermometer, but what about a cost effective one for the fridge/freezer? Again for a dial thermometer, they can be made stainless steel with a hook and a clear, large dial.

They are normally accurate to within 2°F and ranges from -20°F to +85°F.



Priced
around
\$3-15

**BUY
HERE**
FM2

THE BUDGET FRIENDLY FOOD THERMOMETER

Priced
between
\$30-120

**BUY
HERE**
FM40



For an everyday budget food thermometer, a simple-to-use hand-held one is ideal. It could feature an easy-read liquid crystal display, rubber boot for added protection or a great battery life for added simplicity. They should include thermistor based probes making them great for food environments.

They can range from: -40°F to 500°F with an accuracy of 2°F.

THE ECONOMICAL, POCKET SIZE FOOD PROBE

The pocket sized probe or 'pen' is great for demanding catering and food processing environments. It is everything you need to quickly check the core temperatures of food, usually with LCD displays and fast response times allowing temperatures to be viewed quickly and easily.

They have temperature ranges of -55°F to 300°F with an accuracy of ±2°F.



**BUY
HERE**
FM12

Priced
around
\$20-90

THE AFFORDABLE, ALL-ROUND ACHIEVER



**BUY
HERE**
1000 series

Priced
between
\$75-150

When you need a brilliant all-rounder there are some great hand held digital thermometers - either K, T or Thermistor thermocouples - to suit your busy kitchen or catering environment. They will be built for speed, accuracy and performance, offer stable readings even in harsh environments and are robust, perfect for measuring food during storage, cooking, reheating and thawing temperatures.

The temperature ranges from -325°F to 1100°F.

THE NON-CONTACT, INFRARED THERMOMETER

When you need a fast and safe way to measure temperature, a non-contact thermometer with laser targeting is the perfect way to measure surface temperature - great for those cooking thin cuts of meat. Infrared thermometers include easy read digital displays for instant temperature measurements; eliminating the need to touch or contaminate food reducing the risk of cross contamination.

Temperatures ranges from -75°F to 750°F.



**BUY
HERE**
IR Gun 380

Priced
around
\$45-230

THE ROBUST, RELIABLE DIGITAL THERMOMETER: 2024T



Priced
around
\$75-230

**BUY
HERE**
2024T

For those with a bit more of a budget, it's worth considering a slightly more expensive thermometer for a completely reliable, robust option. You'll want a hand-held thermometer for a demanding heavy duty kitchen that's made to last and simple to operate. They are built to deliver stable, accurate readings even in the harshest environments and can include interchangeable probe options, and long battery lives

They normally range in temperature from -235°F to 1450°F.

THE LEADING EDGE 'INTRINSICALLY SAFE' THERMOMETER

The most expensive thermometer in the guide - and with good reason, 'Intrinsically Safe' thermometers are safe to use in dangerous environments. The term 'Intrinsically safe' means the instruments are certified for use in flammable or explosive atmospheres; they have a tough construction that's extremely durable and functional, not only in hazardous atmospheres, but also hostile working environments. *They feature a temperature range of -55°F to 1740°F and an accurate 0.5°F resolution.*



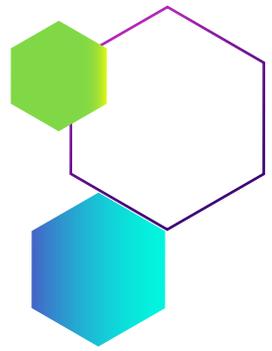
**BUY
HERE**
3208IS

Priced
from
\$300-750



SAFE TEMPERATURES

A decent food thermometer will accurately reveal the internal temperature of your food to make sure it's evenly cooked or stored correctly to a temperature that will eliminate nasty and potentially harmful bacteria.



Food Storage

Keeping food in fridges should be stored at 35°F while food stored in freezers should be kept between -64°F and -7°F as bacteria won't grow at this temperature.

Cooking Food



With poultry (such as chicken and turkey), a good visual indicator of whether or not your meat is safe to eat is to prick the bird with something sharp. If the juices run clear, you're good to go. But when it comes to being sure about your safety, nothing beats a food thermometer. The USDA recommends cooking to the following temperatures for cooking food:

ITEM	MINIMUM INTERNAL TEMPERATURE
Beef, pork veal and lamb (Steaks, chops and roast)	145° F (allow to reast for 3 minutes)
Ground meats	160° F
Ham (fresh or smoked)	145° F (allow to reast for 3 minutes)
Fully cooked ham (to reheat)	145° F (if packaged in USDA- inspected plane) or 165° F
Poultry (breasts, whole bride, legs, thighs, wings, ground poultry and stuffing)	165° F
Eggs	160° F
Fish and shellfish	145° F
Leftovers	165° F
Casseroles	165° F



<http://www.digitron-blog.net/choosing-the-right-kitchen-thermometer/>

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