



## Calibration TRIM Instructions for T-Grip

T-Grip should never really need to be adjusted, but can be fine-tuned for even better accuracy. Test in a properly made ice bath, and if within  $\pm 0.9^{\circ}\text{F}$  ( $\pm 0.5^{\circ}\text{C}$ ), do not adjust.

The CAL function allows adjustment of the reading at a single temperature. The readings will then be “offset” by the adjusted amount across the whole range of the thermometer. For best accuracy across a wider range, we recommend making the adjustment in an ice bath ( $32.0^{\circ}\text{F}$ ). In order to make an accurate adjustment, you need a very stable and accurate reference temperature. The only precise way to do this outside of a calibration lab is to use a properly prepared ice bath. Go to *blog.thermoworks.com/thermometer/check-thermometers* for instructions on getting this just right.

Make a proper ice bath by filling a cup with ice and adding just enough water to fill the cup about 1/2-inch below the top of the ice. Make sure the ice is not floating. Pour off any excess ice as needed. Let the ice bath sit for a few minutes to get to temperature. Insert the tip of the T-Grip about 2-inches into the ice bath and stir gently. After 10-15 seconds note the temperature reading. If the reading is within  $\pm 0.9^{\circ}\text{F}$  ( $\pm 0.5^{\circ}\text{C}$ ) do not adjust. If the reading is outside the specification it can be adjusted by following the procedure below:

1. Press and hold MAX/MIN button for 10 seconds until the display flashes CAL twice then flashes a numeric trim value. T-Grip can be adjusted at one temperature point.
2. Using the Power button ( $\text{⏻}$ ) adjust the numeric trim value by the amount that the reading needs to be adjusted. For example, if you measured  $33.4^{\circ}\text{F}$  in your ice bath test, you would want to adjust the trim value to  $-1.4^{\circ}\text{F}$  so the reading is lowered by this amount. (The trim can be adjusted from  $-4.0$  to  $4.0^{\circ}\text{F}$  or from  $-2.2$  to  $2.2^{\circ}\text{C}$  depending on the scale that is being used).
3. When the trim value has been entered, press the MAX/MIN button to store.
4. Retest in the ice bath to confirm.

### Caution:

Do not try to check your thermometer’s accuracy in food against your judgment of meat doneness or the reading of a dial thermometer or a cheaper digital thermometer. The only precise way to test a thermometer’s accuracy is by using very expensive calibration lab equipment with a thermometer that is traceable to National Standards -OR- to use the ice bath method discussed above. If your T-Grip reads accurately at  $32^{\circ}\text{F}$ , then you can be confident that it will read within tolerance at any temperature.

For any questions, contact Technical Support at 1-385-330-0591 or [techsupport@thermoworks.com](mailto:techsupport@thermoworks.com).