



Calibration TRIM Instructions for OutWard

OutWard 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°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 OutWard 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 $^{\circ}\text{C}/^{\circ}\text{F}$ button for 10 seconds until the display flashes CAL twice then flashes a numeric trim value. OutWard can be adjusted at one temperature point.
2. Using the Power button (⏻) adjust the numeric trim value by the amount that the reading needs to be adjusted. For example, if you measured 33.4°F in your ice bath test, you would want to adjust the trim value to -1.4°F so the reading is lowered by this amount. (The trim can be adjusted from -4.0 to 4.0°F or from -2.2 to 2.2°C depending on the scale that is being used).
3. When the trim value has been entered, press the $^{\circ}\text{C}/^{\circ}\text{F}$ 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 OutWard reads accurately at 32°F , then you can be confident that it will read within tolerance at any temperature.

For any questions, contact Technical Support at 1-801-756-7705 or techsupport@thermoworks.com.