ThermoWorks

Calibration TRIM Instructions for 600D

600D 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 ±0.9°F (±0.5°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 *www.thermoworks.com/learning/thermapen101_creating_an_icebath.html* 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 level so that no ice floats off the bottom. Let the ice bath sit for a few minutes to get to temperature. Insert the tip of 600D about 2-inches into the ice bath and stir gently. After 10-15 seconds note the temperature reading. If the reading is within ±0.9°F (±0.5°C) do not adjust 600D. If the reading is outside the specification it can be adjusted by following the procedure below.

1. Press and hold the °C/°F button for 5 seconds until the display flashes CAL twice then flashes a numeric trim value. ProNeedle can be adjusted at one temperature point.
2. Using the Power button (DOWN arrow) and HOLD button (UP arrow) 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 °C/°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 600D 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 1-800-393-6434 or techsupport@thermoworks.com.