



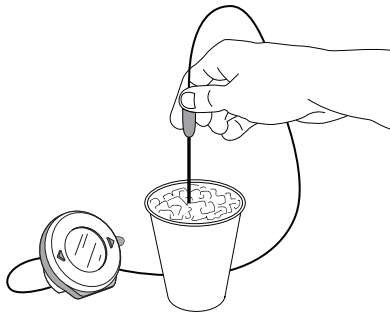
# ThermoWorks

## BlueDOT™ CAL Function Guide

New from the factory, BlueDOT will read within  $\pm 1.8^{\circ}\text{F}$  even after changing probes, so you should never need to use the CAL feature. However, if you'd like, you may fine-tune the calibration for accuracy better than  $\pm 1^{\circ}\text{F}$  with a specific probe.

The CAL function allows adjustment of the reading at a single temperature. Once an adjustment is made, the readings will be “offset” by the adjusted amount across the whole range of the thermometer.

Because you'll need a very stable and accurate reference temperature to make this adjustment, the only precise way to do it across a wide range outside of a calibration lab is with a properly prepared ice bath ( $32^{\circ}\text{F}$ ). Directions for conducting an accurate ice bath test are found at [https://www.thermoworks.com/learning/thermapen101\\_creating\\_an\\_icebath.html](https://www.thermoworks.com/learning/thermapen101_creating_an_icebath.html).

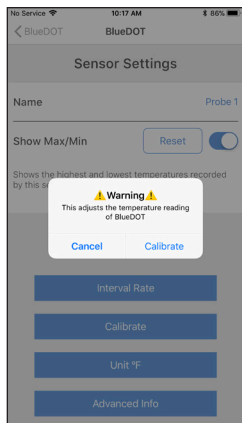


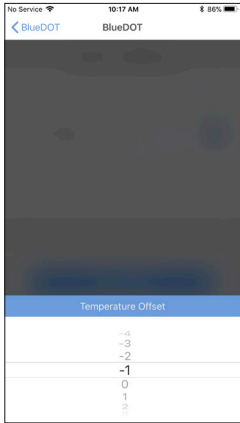
### Step 1

Turn BlueDOT on and immerse the probe into the ice bath and gently stir. When the temperature is stable (no longer changing), note the final reading. It should be  $32^{\circ}\text{F}$ .

### Step 2

Open the ThermoWorks BBQ app and make sure your BlueDOT is connected. Go to 'Settings' and press the 'Calibrate' button. A pop-up warning will appear. To continue, press 'Calibrate.'



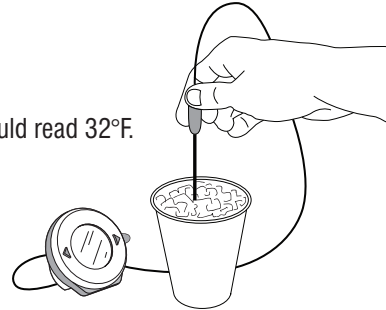


### Step 3

Select the Temperature Offset by using the scroll wheel. For example, if your ice bath test result was 33°F, you will need to select -1 as your adjustment. Press 'back' on BlueDOT in the top-left corner of the app to save the offset.

### Step 4

Repeat the ice bath test. The temperature should read 32°F.



### Important to Know:

The CAL feature will adjust the temperature up or down as much as 4°F. If your readings are off by more than 4°F, there is either a malfunction or the probe has been damaged. (Damage may occur when the probe is exposed to excessive heat, water, or hard kinks in the probe's cable.) If damage has occurred, the temperature difference may be significantly more than 4°F. This large difference indicates that you need a new probe.

Do not try to check your thermometer's accuracy in food by using your own judgment of meat-doneness or by comparing the reading with that of a dial thermometer or a cheaper digital thermometer. The only precise way to test a thermometer's accuracy is by using the type of very expensive calibration lab equipment that is traceable to National Standards or by using the ice-bath method discussed above. If your BlueDOT reads accurately at 32°F, you can be confident that it will read within tolerance at any temperature.

If you have any questions about BlueDOT or the calibration process, please contact ThermoWorks' Technical Support @ 801-756-7705 or [techsupport@thermoworks.com](mailto:techsupport@thermoworks.com).