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*Established 1957*

***Many people ask how do I calibrate my thermometer ? .... with the misconception that you are actually doing something to adjust the calibration.***

***Firstly you are not actually calibrating the thermometer you are CHECKING that the calibration on your thermometer is correct.***

**Here's the recipe on how to make a slurry as per the ANZFS:**

**Fill a coffee cup up to one third of the cup with **crushed ice** (there should be more ice than water).**

**Then fill the cup to halfway with cold water. Leave standing for 2 minutes then stir for 10 seconds. This is called an ice slurry.**

**Place the probe of your thermometer into the slurry and stir slowly waiting for the readout on the display to stabilize.**

**Do not let the probe touch the cup, only the ice slurry. The temperature displayed when stabilized should read 0°C, but can be up to plus or minus 1° degree of 0°.**

**If temperature shows a temperature of up to -1°C to +1°C the thermometer meets the requirements of the Food Standards Australia & New Zealand.**

**N.B. **CRUSHED ice must be used in the slurry, NOT ice cubes!****

**The zero temperature is captured on the edge of the ice as it is melting. Using Ice blocks in water will result in a less than zero reading if touching the ice cube & above zero if only contacting the water. The ice is colder than zero and the water is warmer than zero.**

**If you are also checking the high end of your thermometer with boiling water it is important to allow the thermometer to reach ambient temperature before going from an ice slurry to boiling water.**