

Thermy: Types of Food Thermometers: Choose and use the one that is right for you!



Dial Oven-Safe (Bimetal)

- Reads in 1-2 minutes
- Place 2-2½" deep in thickest part of food
- Can be used in roasts, casseroles, and soups
- Not appropriate for thin foods
- Can remain in food while it's cooking
- Heat conduction of metal stem can cause false high reading
- Some models can be calibrated; check manufacturer's instructions



Digital Instant-Read (Thermistor)

- Reads in 10 seconds
- Place at least "½" deep
- Gives fast reading
- Can measure temperature in thin and thick foods
- Not designed to remain in food while it's cooking
- Check internal temperature of food near the end of cooking time
- Some models can be calibrated; check manufacturer's instructions
- Available in "kitchen" stores



Thermometer-Fork Combination

- Reads in 2-10 seconds
- Place at least "¼" deep in thickest part of food
- Can be used in most foods
- Not designed to remain in food while it is cooking
- Sensor in tine of fork must be fully inserted
- Check internal temperature of food near end of cooking time
- Cannot be calibrated
- Convenient for grilling



Dial Instant-Read (Bimetal)

- Reads in 15-20 seconds
- Place 2-2½" deep in thickest part of food
- Can be used in roasts, casseroles, and soups
- Temperature is averaged along probe, from tip to 2-3" up the stem
- Cannot measure thin foods unless inserted sideways
- Not designed to remain in food while it is cooking
- Use to check the internal temperature of a food at the end of cooking time
- Some models can be calibrated; check manufacturer's instructions
- Readily available in stores



Thermocouple

- Reads in 2-5 seconds
 - Place ¼" or deeper, as needed
 - Gives fastest reading
 - Good for measuring temperatures of thick and thin foods
 - Not designed to remain in food while it's cooking
 - Check internal temperature of food near the end of cooking time
 - Can be calibrated
 - More costly; may be difficult for consumers to find in stores
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Disposable Temperature Indicators (Single-use)

- Reads in 5-10 seconds
 - Place approximately ½" deep (follow manufacturer's directions)
 - Designed to be used only once
 - Designed for specific temperature ranges
 - Should only be used with food for which they are intended
 - Temperature-sensitive material changes color when the desired temperature is reached
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Pop-Up

- Commonly used in turkeys and roasting chickens
 - Pops up when food reaches final temperature for safety and doneness
 - Checking the temperature in other parts of the food with a conventional food thermometer is recommended
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Oven Probe with Cord

- Can be used in most foods
- Can also be used outside the oven
- Designed to remain in the food while it is cooking in oven or in covered pot
- Base unit sits on stovetop or counter
- Cannot be calibrated