






# THERMOMETERS AND THEIR USES

TYPE	SPEED	PLACEMENT	USAGE
<p><b>Bimetallic</b></p> 	<p>15-20 seconds</p>	<p>2-3 inches deep in the thickest part of the food</p>	<ul style="list-style-type: none"> <li>• Designed for thicker foods</li> <li>• To measure thin foods, such as a chicken patty, insert sideways</li> <li>• Don't stack foods such as chicken nuggets</li> </ul>
<p><b>Digital</b></p> 	<p>10 seconds</p>	<p>At least ½ inch deep in the food</p>	<ul style="list-style-type: none"> <li>• Designed to be used on all foods (thick or thin)</li> </ul>
<p><b>Thermocouple</b></p> 	<p>5 seconds</p>	<p>½ inch deep or deeper, as needed, in the food</p>	<ul style="list-style-type: none"> <li>• Smallest probe possible and can measure the thinnest foods</li> <li>• Fastest reading of all thermometers</li> </ul>

To prevent cross-contamination, wash and sanitize thermometer probes before and after each use.

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