

Thermometer Accuracy

Brand & Model Number	Error at 131°F	Comments
Control Company Traceable 4000	±0.05°C at 60.002°C	My primary reference thermometer, traceable to NIST standards. Precision 0.001°, accurate within ±0.05°C from 0°C to 100°C. Recalibration due 7/31/2010. Very Highly Recommended.
Geratherm basal thermometer	0.00°F at 100°F	My original secondary reference. Liquid, non-mercury. Quite inexpensive, Very Highly Recommended.
CVS KD-1432 basal thermometer (digital)	0.00°F at 100°F	Much easier to read than the Geratherm, and you don't have to shake it down after use. My new secondary reference. Quite inexpensive, Very Highly Recommended.
Component Design Northwest Q2-450	0.0°F	Handheld probe with lanyard, ice-bath calibration option. Highly Recommended.
Sur La Table TSP572 (by Component Design Northwest)	-0.1°F	Dishwasher safe probe, timer, ice-bath calibration capability. First probe had to be replaced because of inaccuracy. Recommended after calibration.
All-Clad	+0.2°F	Meat preference alarm, ice-bath calibration capability. Recommended.
Taylor Tru-Temp 3518	+0.6°F	Digital "ice-pick" pocket probe. Acceptable after calibration.
Taylor 9840	+0.6°F	Digital "ice-pick" pocket probe. Acceptable after calibration.
Engle	+0.6°F Probe, +1.2°F Ambient, at 74.949°F	Refrigerator thermometer with 10 foot cord. Displays minimum, maximum, current, and ambient temp. Acceptable.
CVS KD192	-0.4°F at 99.884°F	Digital Fever Thermometer. Acceptable, Not Recommended as a secondary standard.
All-Clad wide range, "ice-pick" probe	-1.0°F	Wide-range and convenient, but marginal accuracy. No calibration capability. Marginally Acceptable.
Taylor 1478-21 oven thermometer	+1°F	Only reads to 1°F. First unit purchased was off by 5°F. Not Recommended.
No name "Oil and Candy Thermometer"	+2.3°F	Long clip-on probe, settings for candy and frying. Not Recommended.