It is now possible to calibrate the PDT300 thermometer in the field using 32°F slush ice. Note, because of the linear characteristics of the PDT300, if it is calibrated to 32°F, it will be within 2°F of all temperatures from –58° to +300°F.

**Procedure**

1. Make slush ice. Get at least an 8-oz. container.
2. Crush / grind enough ice to fill the container. Do not use uncrushed ice such as ice cubes.
3. Add tap water to about 1 inch of the top. Do not have water above the level of the ice.
4. Immerse the tip of the thermometer at least 1 inch below the level of the water in the slush ice.
5. Wait for the reading to become stable, normally ±2°F of 32°F.
6. Press and hold the D-H key for 8 seconds to begin calibration.
7. CAL will be displayed for 2 seconds, and calibration at 32°F is completed.
8. Remove the thermometer from the ice water and continue to take measurements.

**NOTE:** CAL will be displayed any time the D-H key is pressed for 8 seconds. The thermometer will not be recalibrated to the slush ice value of 32°F unless the tip is inserted in the ice slush, the D-H key is pressed, and the CAL is displayed. If the CAL is not carried out correctly, the thermometer simply assumes the factory calibration of 32°F, ±2°F.

**CLEANING YOUR PDT 300 WATERPROOF POCKET DIGITAL THERMOMETER**

When you are finished measuring the temperature of a food, and before measuring the temperature of another food, wash the tip with soap and hot water, removing any food particles. Do not immerse. This could damage the reading window. Rinse and dry before putting it back into its plastic sleeve. Wipe the casing and sleeve with a clean, damp cloth to remove any soil.

If you intend to measure the temperature of a food more than once or the temperature of several food items, wash and rinse the probe in between uses to avoid possible cross-contamination of microorganisms from one food to another food.