

Thermometers

Kitchen

Which type suits which job, and where to put the probe.

Each type suits a different task.

Type	For	Note
Instant-read digital	Meat, fish, bread	2–4 seconds; the most useful
Leave-in probe	Roasts, smoking	Reads through the oven door
Oven thermometer	Checking the oven itself	Most ovens are out by 10–20°C
Fridge thermometer	Food safety	Cheap and worth having
Sugar / candy	Caramel, jam	Needs a high range
Infrared	Pan surfaces	Surface only, not internal

An oven thermometer is worth buying first: if the oven is 20°C out, every recipe timing is wrong.