



Using a 0–50 Maple Thermometer

Maple syrup finishes at 7°F above the boiling point of water. What is the boiling point of water? That depends on things like altitude, the current barometric pressure and other factors. Since the boiling point of water fluctuates, we calibrate a maple thermometer in boiling water before each use. Once calibrated, we watch for the needle of the thermometer to reach the bold 7 mark, indicating that the syrup is 7°F above the current boiling point of water.

HOW TO CALIBRATE A 0 - 50 MAPLE THERMOMETER:

Fill a medium-sized pot with **4 inches** of tap water and bring it to a boil. (Note: Smaller sauce pans are typically not deep enough for this.)



Find the dimple on the stem of your thermometer. This dimple indicates the minimum amount of the stem that must be submerged in order to get the most accurate reading.



Wear protective gloves and hold the thermometer in the boiling water with a set of tongs, submerging the stem at least up to the dimple mark. Do NOT allow the thermometer's stem tip to rest on the bottom of the pot.



The needle of the thermometer should make one full revolution before coming to rest on the “0”. If the needle does not land on zero, use a 6 mm wrench to turn the calibration screw on the back of the thermometer. This will adjust the needle’s position. Then re-immense the stem in the boiling water to check your adjustment.



Now that your thermometer has been calibrated, the bold “7” mark will represent finished syrup. Install the thermometer on your evaporator pan using plumbers tape to enhance the seal and prevent thread binding.

Clean with a damp cloth. Do NOT immerse the dial face in liquid.

ALWAYS VERIFY YOUR FINISHED MAPLE SYRUP’S DENSITY WITH A HYDROMETER AND MURPHY COMPENSATION CUP.