

## Types of thermometers

**Temperature** is measured using a thermometer.

There are different types of thermometers such as a **medical** or **clinical thermometer**, which is used to measure somebody's **body temperature**.

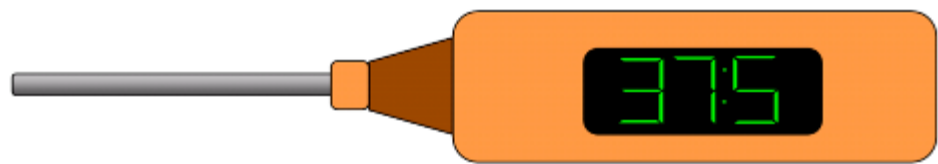
A **room thermometer** would be used to take the indoor temperature of a room.

A gardener might use a **weather thermometer** to give the outdoor temperature.

A **cooking thermometer** is sometimes used when cooking meat to ensure the temperature inside the food is safe. When cooking sugar, cooking thermometers are used to determine whether or not the temperature is high enough.

In Britain we usually give the temperature in degrees **centigrade** or **Celsius °C**. The unit used in some countries, such as the USA, is degrees **Fahrenheit °F**. Cooking instructions for American recipes sometimes give the oven temperature in degrees Fahrenheit.

Thermometers may be **digital** or have a **scale**. This picture is an example of a digital clinical thermometer that reads 37.5°C.



This photograph shows a digital room thermometer reading 21°C.

The scale on the thermometer would be different depending on the temperature being measured.

A clinical thermometer might have temperatures from 35°C to 40°C.

A room thermometer might have temperatures from around 10°C to 50°C.

The outside temperature in Britain on a very cold day might be as low as -10°C and on a very hot day might read 30°C. When the temperature is very low (below about 5°C), it's cold enough for snow. Water freezes at **0°C**, which is when **ice** forms.

A cooking thermometer could have temperatures from 40°C to 200°C. A sugar thermometer can be used when making fudge to make sure the ingredients have reached 118°C.