

**Perry's Personal IP-Smart **\*\*UNOFFICIAL\*\*** Temperature Calibration  
and Mention of Some Compatible Foods (your results may vary)**

Water Temperature (°F)	Script IP-Smart for (°F)	Comments
132	140	Fish (124 or higher is charted elsewhere as okay)
134	Keep Warm - Less	Beef (medium rare) Pork Tenderloin (134 or higher) Pork Chops (134 or higher) Burgers (134 to 140)
142	Keep Warm - Normal	Fish (medium - 140) Shrimp, Scallops, Lobster (140) Beef (medium)
148	150	Chicken - white meat (146 or higher) Turkey Breast (146 or higher) Soft-cooked eggs in shell (146 or higher)
150	152	Beef (medium well)
162	162	Chicken - dark meat (160 or higher) Hard-cooked eggs in shell (146 or higher)
163	Keep Warm - More	*same as 162 but Keep Warm is easier to program.
185	185	Vegetables (183 to 190) Fruit (183 to 190)
		Perry Younker 2016. For Entertainment Only.

**NOTES:**

1. Allow appx. 1 1/2 hour for warm up (can be shortened by filling pot with hot water)
2. SCRIPT: "Hold Temperature", Time = (1.5 hrs warmup + cook time + hold time), Heating: 100%
3. I used the glass lid, water filled to bottom of "CUP" stamp.
4. These results are not scientific and the comments are mere suggestions, please consult sous vide cooking charts from a trusted source for proper temperatures and cook times, and please calibrate your IP-Smart before attempting a sous vide cook.
5. Notice that a script of 140 equals 132 actual (-8), but a script of 150 up through about 162 results in an actual water temperature of 2 degrees less than the script calls for. Somewhere around 173 the script temperature and the water temperature difference is zero. I haven't tested every temperature, but I feel fairly confident that for anything above 173 you can set your desired temperature in your script (i.e, you can set 185 to get 185, you don't have to set 150 so you can get 148 or set 152 so you can get 150. For values between 140 & 150 as well as anything below 132 I have not checked yet)