

HACCP and
Food Quality

Rugged waterproof Thermometers with T-shaped Handle



 **HANNA**
instruments

Manufacturers since 1978



From frozen to fried food with one thermometer

HI 145 thermometers have been designed with a smooth, dirt-free and **waterproof casing** for HACCP programs. They offer maximum protection, simplicity and highest standards of performance. The durable T-shaped handle fits comfortably in your hand and incorporates a large and readily visible LCD.

The HI 145's shape facilitates inspection of incoming and semi-frozen food where force is to be exerted.

With a temperature range stretching from $-50\text{ }^{\circ}\text{C}$ to $220\text{ }^{\circ}\text{C}$ ($-58\text{ }^{\circ}\text{F}$ to $+428\text{ }^{\circ}\text{F}$), HI 145 is a dual-purpose thermometer capable of testing all kinds of food from frozen meat to frying oil.



Ideal for penetration applications and where fast measurements are necessary



Automatic Cal-check, waterproof protection, HOLD function, different probe lengths, 3000 hour battery life, auto-off and much more!

To measure hot oils and cooked food easier, you can also opt for the models with a **longer probe** shaft. HI 145-00 and HI 145-01 come with a **5" (125 mm) AISI 316 stainless steel probe** ending in a fast-responding sharp tip. HI 145-20 and HI 145-30 are instead supplied with a **12" (300 mm) stainless steel probe**. HI 145-00 and HI 145-20 utilize the Celsius scale, while HI 145-01 and HI 145-30 measure in Fahrenheit.

HI 145 thermometers are also equipped with the **Hanna exclusive Cal-check** technology. The instrument automatically performs a calibration check every time it is turned on and shows - 0 - on the LCD. This assures the user that the thermometer is within the declared specifications – an important plus for guaranteed accuracy, especially when complying with ISO or HACCP guidelines.

HI 145 thermometers provide an exceptionally long **battery life of up to 3000 hours** in addition to auto-off after 8 minutes.

These thermometers are the ideal solution for temperature monitoring of incoming and stored food as well as a vast spectrum of applications in food

preparation and catering.



For the Hanna office nearest to you check out our web site

w w w h a n n a i n s t r u m e n t s c o m

Specifications

	$^{\circ}\text{C}$: HI 145-00/145-20	$^{\circ}\text{F}$: HI 145-01/145-30
RANGE	-50.0 to 220 $^{\circ}\text{C}$	-58.0 to 428 $^{\circ}\text{F}$
ACCURACY	$\pm 0.3^{\circ}\text{C}$ (-20.0 to 90.0 $^{\circ}\text{C}$); $\pm 0.4\%$ F.S. (outside)	$\pm 0.5^{\circ}\text{F}$ (-4.0 to 194.0 $^{\circ}\text{F}$); 0.4% F.S. (outside)
PROBE	Stainless steel, HI 145-00/145-01: 125 x 5 mm (5 x 0.2") HI 145-20/145-30: 300 x 5 mm (12 x 0.2")	
BATTERY	1x1.5V AAA (included), 3000 hours of use; auto off after approx. 8 minutes	
DIMENSIONS	92 x 165 x 38 mm (3.6 x 6.5 x 1.5")	
WEIGHT	65 g (2.4 oz.)	

Celsius models: HI 145-00 & HI 145-20

Fahrenheit models: HI 145-01 & HI 145-30

All models are supplied complete with 1.5V AAA battery and protective transport cap

Authorized Dealer