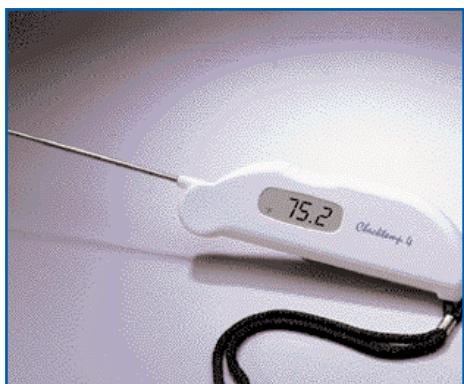


#### Ordering Information

HI 145-00, °C readings, 125 mm probe  
HI 145-01, °F readings, 125 mm probe  
HI 145-20, °C readings, 300 mm probe  
HI 145-30, °F readings, 300 mm probe  
All the models are supplied with batteries and instructions.



#### Ordering Information

HI 151-00 (*Checktemp® 4 C*), °C readings, is supplied complete with battery and instructions.  
HI 151-01 (*Checktemp® 4 F*), °F readings, is supplied complete with battery and instructions.

For detailed information about this product, see page B26.



#### Ordering Information

HI 147-00, °C readings, is supplied complete with battery and instructions.  
HI 147-01, °F readings, is supplied complete with battery and instructions.  
For detailed information about this product, see page B27.

## HI 145

### Heavy Duty Probe and Large Display for HACCP

HI 145 provides a practical and simple way for rapid measurement of temperature of food in goods-in areas, warehouses or during preparation. The extended range spans -50 to 220°C. The conveniently positioned probe handle incorporates the display so that you may take single-handed measurements leaving the other hand completely free. HI 145 performs the **HANNA** instruments® exclusive Cal-check® feature automatically every time it is switched on. There is also a HOLD feature. The 125 mm (5") long probe with its stainless steel material and sharp tip make HI 145-00 ideal for heavy-duty measurements in frozen and semi-frozen foodstuffs. For liquids, especially hot oils, try the HI 145-20 with a 300 mm (12") long rounded-tip sensor. As with other thermometers, you can also select from a range of Fahrenheit models.

For detailed information about this product, see page B29.

### *Checktemp® 4*

### Thermometer with Folding Penetration Thermistor Probe

The *Checktemp® 4* gives you practical solutions to temperature measurement for food service. As you unfold the stainless steel probe, the *Checktemp® 4* automatically turns ON and immediately performs a calibration test. This unique **HANNA** instruments® feature, Cal-Check®, provides you the security of knowing you have accurate measurements. Cal-Check® lets you know if your battery level is too low or if your thermometer requires re-calibration.

Special attention was given to the design of the *Checktemp® 4*. This thermometer fits comfortably and securely in your hand. The oversized liquid crystal display is easy to see and read. The fast responding folding probe is made of high quality, stainless steel and can penetrate semi-frozen and semi-solid foods like meats, ice cream and cheeses.

When you are finished using your *Checktemp® 4*, wipe the probe clean and fold it away. The *Checktemp® 4* automatically turns OFF so you can safely carry it in your pocket. We have even included a wrist strap for extra security.

### *Checkfridge*

### Temperature Monitor with Magnetic Backing and Remote Thermistor Sensor on a 1 m Cable

How do you know when the reading on any thermometer is correct? You could make an ice point or slurry. Even then there could be several degrees difference in the real and the theoretical, or perceived, temperatures. With HI 147, you do not need to waste time preparing for and making these tests. Its unique Cal-Check® feature can do it for you. Conveniently located on the face of the thermometer is a TEST switch. Engage the switch, and the HI 147 performs an internal calibration check. In only a few seconds, you see the results on the large liquid crystal display. Return the switch to the READ position, and the HI 147 returns to its normal measuring function. The HI 147 incorporates a fast responding food grade stainless steel thermistor probe with 1 meter silicon cable.