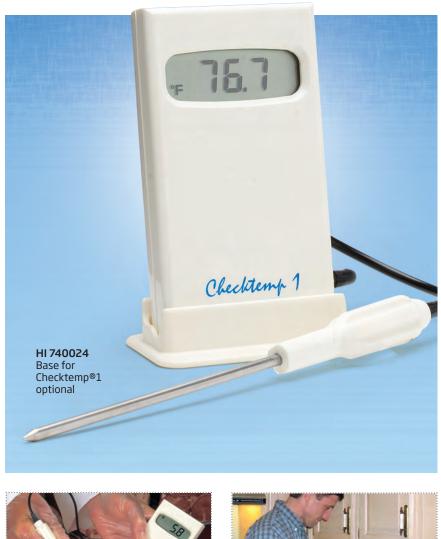
## HI 98509 • HI 98510 Pocket Thermometers

TESTERS







The Checktemp®1 is ideal to check the temperature of meat

SPECIFICATIONS	HI 98509 Checktemp®1C	HI 98510 Checktemp®1F
Range	-50.0 to 150.0°C	-58.0 to 302.0°F
Resolution	0.1°C	0.1°F
Accuracy	±0.3°C (-20 to 90°C) / ±0.5°C (outside)	±0.5°F (-4 to 194°F) / ±1°F (outside)
Probe	stainless steel probe with 1 m (3.3') cable; 160 x dia 3 mm (6.3 x dia 0.1")	
Battery Type / Life	1.5V AAA / approximately 3 years of use	
Environment	0 to 50°C (32 to 122°F); RH max 95%	
Dimensions	106 x 58 x 19 mm (4.2 x 2.3 x 0.7")	
Weight	80 g (2.8 oz.) - meter only	

#### ORDERING INFORMATION

HI 98509 (Checktemp®1 C) is supplied with battery and instructions

**HI 98511** (Checktemp®1 C) is supplied with battery, factory calibration certificate and instructions

**HI 98510** (Checktemp@1 F) is supplied complete with battery and instructions

 $\mbox{HI}$  98512 (Checktemp®1 F) is supplied complete with battery, factory calibration certificate and instructions.

#### ACCESSORIES

HI 740024P Base for Checktemp® 1

### ±0.3°C accuracy

- Stainless steel probe with sharp tip for semi-solids
- CAL CHECK®
- Ideal for HACCP requirements

The Checktemp®1 is a high accuracy thermometer with a 1 m (3.3') flexible cable between the meter and the stainless steel probe. The sharp-tip penetration probe easily penetrates semisolid products such as fruits, vegetables, and cheeses. This probe can also handle liquid, air and measurements in frozen materials. These thermometers utilize a NTC thermistor sensor to measure the temperature. Thermistors make it possible to obtain extremely high accuracy in a very short period of time.

The HANNA CAL CHECK® feature has been incorporated into the Checktemp®1. Activate the "test" switch and this device will simulate an ice bath of  $0.0^{\circ}$ C ( $32.0^{\circ}$ F) signal that is displayed on the LCD within a range of  $\pm 0.3^{\circ}$ C ( $\pm 0.5^{\circ}$ F). This assures the user that the reading is reliable and accurate, every time.

Checktemp®1 makes routine controls fast and simple for both incoming and outgoing goods. Constructed of AISI 316 stainless steel material, this probe is in compliance with food regulations making it an ideal instrument for measuring temperature according to HACCP requirements.

# 1.800.561.8187



# HANNA 2.33