

SPECIFICATIONS

	HI 145-00 / -20 °C	HI 145-01 / -30 °F
Range	-50.0 to 220°C	-58.0 to 428°F
Resolution	0.1°C(-50.0 to 199.9°C) 1°C(200 to 220°C)	0.1°F(-58.8 to 199.9°F) 1°F (200 to 428°F)
Accuracy	±0.3°C (-20 to 90°C) ±0.4% FS (outside)	±0.6°F (-4 to 194°F) ±0.4% FS (outside)
Typical EMC Deviation	±0.3°C	±0.5°F
Probe	stainless steel	
HI145-00/HI145-01	125 mm x dia 5 mm	
HI145-20/HI145-30	300 mm x dia 5 mm	
Battery Type	1 x 1.5V AAA	
Battery Life	approx. 10,000 hours of continuous use	
Auto-off	after 8 minutes of non-use	
Environment	-10 to 50°C (14 to 122°F); RH 95%	
Dimensions / Weight		
HI145-00/HI145-01	92x165x38 mm / 65 g	
HI145-20/HI145-30	92x340x38 mm / 80 g	

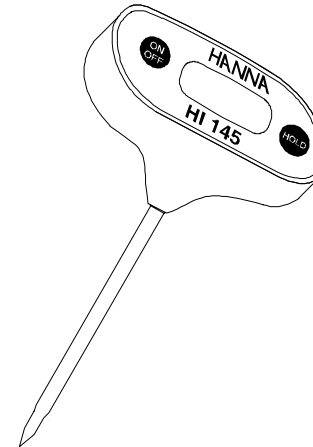
Recommendations for Users

Before using this product, make sure that it is entirely suitable for the environment in which it is used. Operation of this instrument in residential areas could cause interference to radio and TV equipment. Any variation introduced by the user to the supplied equipment may degrade the instrument's EMC performance. To avoid electrical shocks, do not use this instrument when voltage at the measurement surface exceeds 24 Vac or 60 Vdc. To avoid damage or burns, do not perform any measurement in microwave ovens.

Instruction Manual

HI 145-00 • HI 145-01 HI 145-20 • HI 145-30

Rugged Thermometers with T-shaped Handle and Cal-Check®



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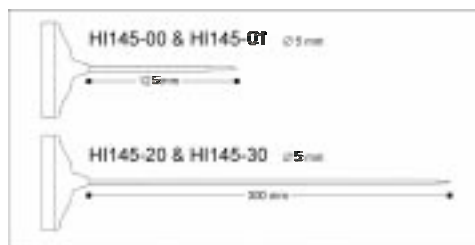
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The **HI 145** thermometer is the ideal solution for temperature monitoring of semi-solids, such as frozen foods, as well as applications, such as in food preparation and during cooking.

The **HI 145** series is equipped with the exclusive Cal-Check® feature. When the instrument is turned on, it performs a self check of its calibration status and displays it on the LCD.

HI 145-00 (°C) and **HI 145-01** (°F) are equipped with a 125 mm (5") long AISI 316 stainless steel probe. It has a conic sharp tip which provides fast response and improved accuracy over the entire range.

HI 145-20 (°C) and **HI 145-30** (°F) are supplied with a 300mm (12") long stainless steel probe and are ideal for monitoring hot liquids in cooking applications, such as deep frying and soup preparation.



OPERATION

- Turn the **HI 145** on. The "CAL" message on the LCD indicates that the instrument is performing an automatic calibration check. If the test is successful, the LCD will display "-0-". If the calibration check fails and the meter requires re-calibration, the LCD will display "ERR".

After performing the calibration check, the instrument will automatically enter the normal measurement mode.

- Insert the probe into the sample to be measured. Thanks to the special probe shape, the insertion even into semi-solid samples is very easy.
- Wait for a few seconds for the display to stabilize.
- To freeze the display, press the HOLD button. A blinking M appears on the right side of the LCD to indicate that reading has been memorized. Press either button to return to the normal mode.
- After use, switch the instrument off, or the meter automatically turns off after 8 minutes of non-use.
- Variations in readings or fading display can indicate a low battery level.

FACTORY CALIBRATION

If the meter needs re-calibration, contact your dealer or the nearest Hanna service center.

It is recommended to recalibrate the thermometer once a year.

BATTERY REPLACEMENT

When the **HI 145** cannot be switched on or the display fades, unscrew the two screws to access the battery compartment and replace the 1.5V AAA battery, while paying attention to its polarity.

Battery should only be replaced in a safe area using a 1.5V AAA alkaline battery.

PROTECTIVE CAP

The thermometer is supplied with a protective cap, which can also be used to hold the thermometer on the side of a vessel.

