

HI145

T-Shaped Thermometer

- **CAL Check™**
 - Alerts users to calibration status
- **HOLD Feature**
 - HOLD button to freeze readings on the display

HI145 thermometers were developed for HACCP programs that require high standards of performance with simplicity of use. The durable T-shaped handle fits comfortably in your hand and is ideal for applications where applied force is necessary for insertion, such as with incoming meat inspection and semi-frozen foods. The LCD positioned on top of the meter allows for easy reading in cooking applications.

The HI145-00 and HI145-01 thermometers are equipped with a 125 mm (5") long AISI 316 stainless steel probe. The sharp conical tip provides fast response and improved accuracy over the entire range.

The HI145-20 and HI145-30 thermometers are supplied with a 300 mm (12") long stainless steel probe, ideal for monitoring hot liquids, such as in deep frying and soup preparation.

With an automatic CAL Check feature, the HI145 series performs a self-check of its calibration status and displays it on the LCD. This feature ensures accuracy, repeatability, and confidence in readings.



Specifications	HI145-00	HI145-20
Range	-50.0 to 220°C	-50.0 to 220°C
Resolution	0.1°C (-50.0 to 199.9°C); 1°C (200 to 220°C)	0.1°C (-50.0 to 199.9°C); 1°C (200 to 220°C)
Accuracy	±0.3°C (-20 to 90°C); ±0.4% F.S. (outside)	±0.3°C (-20 to 90°C) ±0.4% F.S. (outside)
Probe	stainless steel probe; 125 mm x dia 5 mm (4.9 x dia 0.2")	stainless steel probe; 300 mm x dia 5 mm (11.8 x dia 0.2")
Battery Type / Life	1.5V AAA / approximately 10,000 hours of continuous use; auto-off after 8 minutes of non-use	
Environment	-10 to 50°C (14 to 122°F); RH max 95%	-10 to 50°C (14 to 122°F); RH max 95%
Dimensions	92 x 165 x 38 mm (3.6 x 6.5 x 1.5")	92 x 340 x 38 mm (3.6 x 13.4 x 1.5")
Weight	65 g (2.3 oz.)	80 g (2.8 oz.)
Ordering Information	All models of the HI145 series are supplied complete with battery and instructions. HI145-00 with 125 mm probe, HI145-20 with 300 mm probe;	