



battery powered



cal check

Quick accurate temperature measurement

Checktemp offers high accuracy over a wide range.

A compact meter with a direct probe, it is ideal for taking quick-fire temperature measurement in semi-solids and liquids.

- Easy read digital display - whatever the viewing angle
- Simple to use with direct probe
- High accuracy
- Calibration feature
- Pocket dimensions
- Simple to use
- 100% accurate, whatever the viewing angle
- Ideal for spot checks
- Instant measurement to HACCP requirements
- Small, lightweight, easy to clean



100% reassurance with Hanna Cal Check

Hanna's exclusive Cal Check, saves time and brings peace of mind to users in busy catering environments.

In hot kitchens, fast production lines and hectic retail environments, few operators have the time to keep checking the accuracy of their meters. With the Hanna Cal Check, you can verify the accuracy of your meter in seconds - each and every time it is used.

Activated by a simple button, the Cal Check simulates an ice bath of 0.0°C giving a confirmed base reading from which to test. With a tolerance limit of +/- 0.4°C, you can be completely confident that your measurements are accurate.



Application examples

- Chilled and frozen food
- Food preparation and production
- Restaurants and catering
- Laboratory samples
- Semi-solids and liquids

Ordering Information

Pocket thermometer with direct penetration probe | HI-98501

supplied with penetration probe, protective cap, battery and instructions.

Specifications

Product Code	Checktemp (HI-98501)
Range	-50.0 to 150.0°C
Resolution	0.1°C
Accuracy	±0.3°C (-20 to 90°C) ±0.5°C (outside)
Probe	Fixed stainless steel 105 x dia 3 mm
Battery Type	1 x 1.5V
Battery Life	approx. 3000 hours of continuous use
Environment	0 to 50°C ; RH max 95%
Dimensions	66 x 50 x 25 mm - meter only
Weight	50 g

Authorised distributor

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