

Check out HANNA Checktemps

- High accuracy
- Calibration feature
- Pocket dimensions
- Simple to use

Quick accurate temperature measurement

Complete with unique calibration check feature, Hanna Checktemps are some of our best selling pocket thermometers.

Each model in the range is small, compact and comes complete with the unique Hanna Cal Check to confirm the accuracy of your measurements – time after time.

All models are supplied complete with probe, battery and full operating instructions.

Main benefits

- 100% accurate, whatever the viewing angle
- Ideal for spot checks
- Instant measurement to HACCP requirements
- Small, lightweight, easy to clean

Ideal for

- Semi-solids and liquids
- Incoming and outgoing goods
- Chilled and frozen food
- Food preparation and production
- Restaurants and outside catering

Specifications

Product Code	Checktemp (HI 98501)	Checktemp1 (HI 98509)	Checktemp Dip (HI 98509-01)
Range	-50.0 to 150.0°C	-50.0 to 150.0°C	-20 to 100°C
Resolution	0.1°C	0.1°C	0.1°C
Accuracy	±0.3°C (-20 to 90°C) ±0.5°C (outside)	±0.3°C (-20 to 90°C) ±0.5°C (outside)	±0.3°C (-20 to 90°C) ±0.5°C (outside)
Probe	Fixed stainless steel 105 x dia 3 mm	stainless steel probe with 1 m cable	weighted probe with flexible 3m cable
Battery Type	1 x 1.5V	1 x 1.5V AAA	1 x 1.5V AAA
Battery Life	approx. 3000 hours of continuous use	approx. 3000 hours of continuous use	approx. 3000 hours of continuous use
Environment	0 to 50°C ; RH max 95%	0 to 50°C ; RH max 95%	0 to 50°C ; RH max 95%
Dimensions	66 x 50 x 25 mm - meter only	106 x 58 x 19 mm	106 x 58 x 19 mm
Weight	50 g	80 g	80 g



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 switch, 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.

Checktemp

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



Easy read digital display



Simple to use with direct probe

Supplied with

Penetration probe and protective cap
Battery and instructions

Checktemp1

Checktemp 1 is a high accuracy thermometer with a 1m flexible cable for easy access in hard-to-reach locations.

The sharp-tip stainless steel probe is designed to easily penetrate semi-solid products such as fruit, vegetable and cheese. It can also be used for taking measurements in liquids, air and frozen materials.

Using a thermistor sensor to deliver high levels of accuracy with speed and efficiency, Checktemp 1 is ideal for routine controls and checking incoming and outgoing goods.



Sharp-tip probe for easy penetration



Fast response in liquids, air, frozen & semi-solids

Supplied with

Penetration probe and cable (integral to meter)
Battery and instructions



Checktemp Dip

Checktemp Dip is a highly accurate thermometer with a wide temperature range of -20°C to +100°C.

The stainless steel probe is weighted and attached to a flexible 3m cable, making it ideal for dipping into any vat or tank to measure the temperature at different depths.

Ideal for checking temperature inside wine casks and milk tanks



Weighted probe to test temperature at different depths



Extra long cable for larger vats and containers

Supplied with

Weighted probe and 3m cable
Battery and instructions