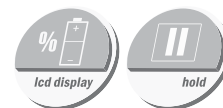


HI 99551 • HI 99556

Infrared Thermometers

for Food Applications



SPECIFICATIONS

HI 99551 / HI 99556

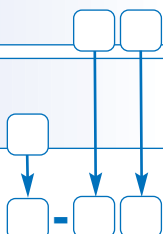
Range	IR	-10 to 300°C ("00" models); 14 to 572°F ("01" models); -20.0 to 199.9°C ("10" models)
	Probe	-40 to 150°C (HI 99556 only)
Resolution	IR	1°C ("00" models); 1°F ("01" models); 0.1°C ("10" models)
	Probe	0.1°C (HI 99556 only)
Accuracy	IR	±2% of reading or ±2°C (-00 and -10 models); ±2% of reading or ±3°F (-01 models)
	Probe	±0.5°C (-20 to 120°C) / ±1°F (0 to 250°F); ±0.5°C / ±1°F +1% reading (outside) (HI 99556 only)
IR Sensor Response Time		1 second
IR Sensor Optic Coefficient		3:1 (ratio of distance to target diameter)
Minimum Distance		30 mm (1.2")
Probe		HI 765PW (included) (HI 99556 only)
Battery Type / Life		(1) 9V / approx. 150 hours of continuous use
Environment		0 to 50°C (32 to 122°F); RH max 95%
Dimensions		143 x 80 x 38 mm (5.6 x 3.2 x 1.5")
Weight		320 g (11.3 oz.)

ORDERING INFORMATION

00= IR range from -10 to 300°C
 01= IR range from 14 to 572°F
 10= IR range from -20 to 199.9°C

1= meter with IR sensor
 6= meter with IR sensor and
 HI 765W probe with 40 to
 150°C range

HI 9955



PROBES

HI 765PW Temperature probe for HI 99556
HI 731318 Sensor cleaning tissue (4)

ACCESSORIES

HI 710007 Shockproof rubber boot, blue
HI 710008 Shockproof rubber boot, orange
HI 710004 Soft carrying case
HI 721316 Rugged carrying case

Non-invasive Temperature Measurement for the Food Industry

The HANNA HI 99551 and HI 99556 thermometers employ infrared technology to measure the surface temperature. Infrared measurements are extremely practical with a fast response time, typically around 1 second.

A crucial advantage of these meters is the non-intrusive nature of the measurements. This feature is particularly attractive in the food industry since it translates practicality into substantial savings by leaving products intact, especially those sealed or pre-wrapped.

In order to measure the temperature, simply point to the product or target and hold down the measurement key. Readings are immediately displayed on the LCD. This type of non-intrusive measurement is also useful when the surface temperature is too high to approach, for difficult-to-reach places or for hygiene requirements.

These HANNA meters are particularly attractive for food distribution, retailing and supermarkets.

Both HI 99551 and HI 99556 run on a common 9V battery with a low battery indication on the display. An optional HANNA rubber boot makes the meter truly shockproof.

If you must check the core temperature in addition to surface measurement, the HI 99556 is the ideal solution for you. Simply attach an optional external probe to the meter and you have a 2-in-1 infrared-thermistor thermometer.

- Measure temperature through sealed items
- Optional external probe can also be used (HI 99556)



HI 721316 Rugged Carrying Case