HiTemp140 Series
High Temperature Data Loggers
Probe Selection Chart

HiTemp140 Model	Probe Size	Recommended Applications	
HiTemp140-1"	1/8 in OD rounded tip (with 3/16 in OD x 0.6 in L transition)	Autoclave Monitoring     Refrigerator and Freezer Monitoring/Mapping     Pasteurization	<ul><li>Incubator Monitoring</li><li>Oven Monitoring</li></ul>
HiTemp140-2"	2 in OAL x 3/16 in OD pointed tip (Not for use with the TSK)	Meat Processing     Complying with USDA Regulations     Dishwasher/Dryer Studies     Conveyor Cooking/Cooling Cycles     Food Process Monitoring     Nut Roasting	<ul><li>Smoke Houses</li><li>Canning</li><li>Meat Storage</li><li>HACCP Compliance</li><li>Retort Packaging</li></ul>
HiTemp140-5.25"	5.25 in OAL x 3/16 in OD pointed tip	<ul> <li>Meat Processing - Internal temperature monitoring</li> <li>Complying with USDA Regulations</li> <li>Conveyor Cooking/Cooling Cycles</li> <li>Food Process Monitoring</li> <li>Canning</li> </ul>	<ul><li>Smoke Houses</li><li>Meat Storage</li><li>HACCP Compliance</li><li>Retort Packaging</li></ul>
HiTemp140-7"	7 in: 7.0 in OAL x 3/16 in OD pointed tip	<ul> <li>Meat Processing – Internal temperature monitoring</li> <li>Complying with USDA Regulations</li> <li>Conveyor Cooking/Cooling Cycles</li> <li>Food Process Monitoring</li> <li>Canning</li> </ul>	<ul><li>Smoke Houses</li><li>Meat Storage</li><li>HACCP Compliance</li><li>Retort Packaging</li></ul>
HiTemp140-PT	Probe tip: 0.125 in OD x 1.5 in L Flexible Portion: 24 in x 0.062 in OD dia.	<ul> <li>Autoclave Monitoring</li> <li>Conveyor Cooking/Cooling Cycles</li> <li>Refrigerator and Freezer Monitoring/Mapping</li> </ul>	<ul><li>Oven Monitoring</li><li>Open Air Applications</li></ul>





