



## HOBO® U12-015-02 Data Logger

### 5-Inch Probe Temperature Data Logger

The HOBO U12 Stainless 5-inch Probe Temperature Data Logger is ideal for monitoring internal temperature of foods or any application where fast response is critical.



#### Key Advantages:

- Food-grade 316 Series Stainless Steel
- High-accuracy, extended temperature range
- Suitable for high pressure applications to 2200psi
- Fast readout via direct USB interface
- Compatible with HOBOWare and HOBOWare Pro software for logger setup, graphing and analysis

## HOBO U12-015-02 Data Logger Specifications

**Measurement range:** -40° to 125°C (-40° to 257°F)

**Accuracy:**  $\pm 0.25^{\circ}\text{C}$  from 0° to 50°C ( $\pm 0.45^{\circ}\text{F}$  from 32° to 122°F), see Plot A in manual

**Resolution:** 0.03°C at 25°C (0.05°F at 77°F), see Plot A in manual

**Drift:** 0.05°C/year + 0.1°C/1000 hrs above 100°C (0.09°F/year + 0.2°F/1000 hrs above 212°F)

Response time in 1 m/s (2.2 mph) airflow

**U12-015:** < 10 minutes, typical to 90%

**U12-015-02:** 2.25 minutes, typical to 90%

Response time in water

**U12-015:** < 3.5 minutes, typical to 90%

**U12-015-02:** 20 seconds, typical to 90%

**Time accuracy:**  $\pm 2$  minute per month at 25°C (77°F), see Plot B in manual

**Operating environment:** Air, water, steam, 0 to 100% RH

Operating temperature

**Logging:** -40° to 125°C (-40° to 257°F)

**Launch/readout:** 0° to 50°C (32° to 122°F), per USB specification

**Battery life:** 3 year typical use, factory replaceable

**Memory:** 64K bytes (43,000 12-bit measurements)

**Construction:** Food-grade 316 Series Stainless Steel

Weight

**U12-015:** 72 g (2.5 oz)

**U12-015-02:** 82 g (2.9 oz)

**Logger dimensions:** 17.5 x 101.6 mm (0.69 x 4.00 inches)

**Probe dimensions:** (U12-015-02 only): 4 x 124 mm (0.16 x 4.90 inches)

**Pressure/depth rating:** 2200 psi (1500 m/4900 ft) maximum

**Vibration rating:** Navy spec: NAVMAT P-9492 (non-probe model only)

**NIST certificate:** Available for additional charge; temperature range -30° to 120°C (-22° to 248°F)

The CE Marking identifies this product as complying with all relevant directives in the European Union (EU).

