



HI151

Checktemp®4 Temperature Testers

with folding probe and five-point factory calibration

HI151 Checktemp 4 is the perfect portable, high-accuracy thermometer for home and professional kitchens. The sharp, stainless steel, fold-out probe is ideal when testing fresh, cooked and semi-frozen food. The sensing tip allows the user to accurately measure the temperature of thin or thick foods. HI151 Checktemp 4 measures temperature in both °C and in °F. EN 13485 certified models are available

Checktemp 4 has a waterproof and compact casing and is factory calibrated. Calibration is verified every time the thermometer is turned ON. A motion sensor eliminates the need of closing and reopening the probe when the meter goes idle.

Six color-coded thermometers are available to meet the food hygiene and Hazard Analysis Critical Control Point (HACCP) regulations.

- Five-point factory calibration
- Ergonomic shape
- Measures in both °C and °F
- Floating case features IP67 protection
- Large LCD
- Turns on by motion sensor
- Internal calibration verification
- EN 13485 certified models available



Easy to access battery compartment



HI151 / HI151-000
white, for dairy products



HI151-1 / HI151-100
red, for raw meat



HI151-2 / HI151-200
blue, for raw fish



HI151-3 / HI151-300
yellow, for cooked meat



HI151-4 / HI151-400
green, for salad and fruits



HI151-5 / HI151-500
brown, for vegetables

Specifications	HI151	HI151 EN 13485 Certified	
Temperature	Range	-50.0 to 300 °C / -58.0 to 572.0 °F	-50.0 to 199.9 °C (-58.0 to 392 °F)
	Resolution	0.1 °C (-50.0 to 199.9 °C) 1 °C (200 to 300 °C) 0.1 °F (-58.0 to 199.9 °F) 1 °F (200 to 572 °F)	0.1 °C 0.1 °F (-58.0 to 199.9 °F); 1 °F (200 to 392 °F)
	Accuracy	0.4 °C (-50.0 to -30.0 °C); ± 0.2 °C (-30.0 to 170.0 °C) ± 0.4 °C (170.0 to 199.9 °C); ± 1 °C (200 to 300 °C) ± 1 digit ± 0.8 °F (-58.0 to -22.0 °F); ± 0.4 °F (-22.0 to 199.9 °F) ± 1 °F (200 to 392 °F); ± 2 °F (392 to 572 °F) ± 1 digit	± 0.4 °C (-50.0 to -30.0 °C); ± 0.2 °C (-30.0 to 170.0 °C) ± 0.4 °C (170.0 to 199.9 °C); ± 0.8 °F (-58.0 to -22.0 °F); ± 0.4 °F (-22.0 to 199.9 °F); ± 1 °F (200 to 392 °F)
	Calibration	factory calibrated	
Additional Specifications	Probe	stainless steel probe with penetration tip; 103 x 3 mm (dia.) (4.06 x 0.12" dia.)	
	Battery Type	CR2032 3V x 2 pcs.	
	Battery Life	approx. 4000 hours of use	
	Power Save	1 min, 2 min (default), 8 min, 60 min or OFF	
	Environment	-20.0 to 50.0 °C (-4.0 to 122.0 °F)	
	Storage	-	-30.0 to 70.0 °C (-22.0 to 158.0 °F)
	Case ingress protection rating	IP67, floating case	IP65, floating case
	Dimensions	165 x 45 x 24 mm (6.5 x 1.8 x 0.9")	
Weight	85 g (3.0 oz)		
Ordering Information	Certification	-	EN 13485 Suitability: storage (S) & transport (T) Climatic environment: E Accuracy class: 0.5
		<p>HI151 (white/dairy products) is supplied with batteries, quality certificate, and instruction manual.</p> <p>HI151-1 (red/raw meat) is supplied with batteries, quality certificate, and instruction manual.</p> <p>HI151-2 (blue/raw fish) is supplied with batteries, quality certificate, and instruction manual.</p> <p>HI151-3 (yellow/cooked meat) is supplied with batteries, quality certificate, and instruction manual.</p> <p>HI151-4 (green/salad and fruits) is supplied with batteries, quality certificate, and instruction manual.</p> <p>HI151-5 (brown/vegetables) is supplied with batteries, quality certificate, and instruction manual.</p>	<p>HI151-000 (white/dairy products, EN 13485 certified) is supplied with batteries, quality certificate, and instruction manual.</p> <p>HI151-100 (red/raw meat, EN 13485 certified) is supplied with batteries, quality certificate, and instruction manual.</p> <p>HI151-200 (blue/raw fish, EN 13485 certified) is supplied with batteries, quality certificate, and instruction manual.</p> <p>HI151-300 (yellow/cooked meat, EN 13485 certified) is supplied with batteries, quality certificate, and instruction manual.</p> <p>HI151-400 (green/salad and fruits, EN 13485 certified) is supplied with batteries, quality certificate, and instruction manual.</p> <p>HI151-500 (brown/vegetables, EN 13485 certified) is supplied with batteries, quality certificate, and instruction manual.</p>