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

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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
Temperature	Range	-50.0 to 300 °C / -58.0 to 572.0 °F
	Resolution	0.1 °C (-50.0 to 199.9 °C); 1.0 °C (200.0 to 300.0 °C) 0.1 °F (-58.0 to 199.9 °F); 1.0 °F (200.0 to 572.0 °F)
	Accuracy (@25°C/77°F)	± 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); ± 1.0 °C ± 1 digit (200.0 to 300.0 °C) ±0.8 °F (-58.0 to -22.0 °F); ±0.4 °F (-22.0 to 199.9 °F) ±1.0 °F (200.0 to 392.0 °F); ±2.0 °F ± 1 digit (392.0 to 572.0 °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 / Life	CR2032 Li-ion (2) / approx. 4000 hours of continuous use
	Auto-off	1 min, 2 min (default), 8 min, 60 min. or OFF
	Environment	-30.0 to 50.0°C (32.0 to 122.0°F)
	Case ingress protection rating	IP67, 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

HI151 (white/dairy products) is supplied with batteries, quality certificate, and instruction manual.
HI151-000 (white/dairy products, EN 13485 certified) is supplied with batteries, quality certificate, and instruction manual.
HI151-1 (red/raw meat) is supplied with batteries, quality certificate, and instruction manual.
HI151-100 (red/raw meat, EN 13485 certified) is supplied with batteries, quality certificate, and instruction manual.
HI151-2 (blue/raw fish) is supplied with batteries, quality certificate, and instruction manual.
HI151-200 (blue/raw fish, EN 13485 certified) is supplied with batteries, quality certificate, and instruction manual.
HI151-3 (yellow/cooked meat) is supplied with batteries, quality certificate, and instruction manual.
HI151-300 (yellow/cooked meat, EN 13485 certified) is supplied with batteries, quality certificate, and instruction manual.
HI151-4 (green/salad and fruits) is supplied with batteries, quality certificate, and instruction manual.
HI151-400 (green/salad and fruits, EN 13485 certified) is supplied with batteries, quality certificate, and instruction manual.
HI151-5 (brown/vegetables) is supplied with batteries, quality certificate, and instruction manual.
HI151-500 (brown/vegetables, EN 13485 certified) is supplied with batteries, quality certificate, and instruction manual.

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