

HACCP pH Meter for Food and Dairy

- Easy to clean and keep clean
- Specialized dairy electrode
- Multi-level LCD display
- On-screen tutorial messages for calibration and set-up
- Automatic Temperature Compensation
- Automatic one or two point calibration
- BEPS
(Battery Error Prevention System) alerts the user in the event that low battery power could adversely affect readings
- Battery % displayed on startup.
- Compact, heavy-duty, and waterproof

Monitoring pH in dairy processes is critical to ensure the quality of products.

The HI 99161 is a portable, pH and temperature meter is specifically designed for dairy applications.

FC 202D pH electrode features a rugged, easy to clean, PVDF body with a conical tip ideal for measurements in semi-solids such as meats and cheeses. The FC 202D is also provided with a free diffusion sleeve type reference junction which prevents the typical problems of clogging in viscous liquids such as milk or condiments. The electrolyte used in the FC 202D electrode is free from poisonous silver chloride which, in turn, effectively eliminates food contamination by the electrode.

ORDERING INFORMATION

HI 99161 is supplied with FC 202D pH/temperature probe, HI 70004 pH 4.01 buffer solution sachet, HI 70007 pH 7.01 buffer solution sachet, HI 700642 electrode cleaning solution sachets (2), batteries, instructions and hard carrying case.

ELECTRODES

FC 202D PVDF body, pre-amplified pH electrode with internal temperature sensor, DIN connector, 1 m (3.3') cable

SOLUTIONS

HI 5004L pH 4.01 buffer solution, 500 mL
HI 5007L pH 7.01 buffer solution, 500 mL
HI 5010L pH 10.01 buffer solution, 500 mL
HI 7061L Electrode cleaning solution, 500 mL
HI 700641P Electrode cleaning & disinfection solution for dairy products, 20 mL sachets (25)
HI 700642P Electrode cleaning solution for cheese deposits, 20 mL sachets (25)
HI 700640P Electrode cleaning solution for milk products, 20 mL sachets (25)

ACCESSORIES

HI 710023 Orange protective rubber boot
HI 710024 Blue protective rubber boot



- **Protective rubber boot**
The optional protective boot helps protect your meter

- **Specialized electrode**

The FC 202D is the ideal electrode to measure the pH of milk, yogurt, meats, cheeses, fruit, sushi rice, jams, jellies, dough, ice cream, yogurt, beverages, and juice

SPECIFICATIONS		HI 99161
Range	pH	-2.00 to 16.00 pH
	Temperature	-5.0 to 105.0°C/23.0 to 221.0°F
Resolution	pH	0.01 pH
	Temperature	0.1°C/0.1°F
Accuracy (@20°C)	pH	±0.02 pH
	Temperature	±0.5°C (up to 60°C), ±1.0°C (outside) / ±1.0°F (up to 140°F); ±2.0°F (outside)
pH Calibration		automatic one or two point calibration with two sets of memorized buffers (Standard 4.01, 7.01, 10.01 or NIST 4.01, 6.86, 9.18)
Temperature Compensation		automatic, -5.0 to 105.0°C (23 to 221°F)
Electrode		FC 202D PVDF body, pre-amplified pH electrode with internal temperature sensor, DIN connector, 1 m (3.3') cable
Battery Type / Life		1.5V (3) AAA / approximately 1200 hours of continuous use, auto-off after 8 minutes of non-use
Environment		0 to 50°C (32 to 122°F); RH max. 100%
Dimensions		152 x 58 x 30 mm (6.0 x 2.3 x 1.2")
Weight		205 g (7.2 oz.)

NT (주)뉴텍계기

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