Food

"I need to test the pH of my food."

Food & Dairy pH Meter

Designed for use in the food industry the HI-99161 features an easy to keep clean white waterproof case with protected LCD display and rubber keyboard. pH and temperature are displayed simultaneously and buffer recognition and calibration are automatic.

The electrode is also specifically designed to overcome pH measurement problems associated with food products. It features a Teflon body which tapers to a strong conical spear tip ideal for measurements in semi-solids such as cheese.

KEY FEATURES

- pH probe with built-in temperature sensor
- Waterproof keyboard and display
- Robust case design
- Easy to clean probe resists clogging
- Easy dual button operation
- 1500 hour battery life (approx.)





Optional accessory

HI935BOOT - protective neoprene rubber holster for maximum protection against accidental damage.

HANNA instruments
www.hannainst.co.uk

Food pH Testing - HANNA has the solution

The case is fully sealed against water making this an ideal meter for use in hot and steamy kitchens and other humid environments



Product specification	
Product name	Food & Dairy pH Meter
Product code	HI99161
Range	0.00 to 14.00 pH, 0.0 to 60.0°C / 32.0 to 140.0°F
Resolution	0.1°C; 0.1°F
Accuracy	±0.01 pH , ±0.1°C; ±0.2°F
pH Calibration	automatic, 1 or 2 point with 2 sets of memorized buffer values (pH 4.01 / 7.01 / 10.01 or pH 4.01 / 6.86 / 9.18)
Temperature Compensation	Automatic, 0 to 60°C (32 to 140°F)
pH Electrode	FC 202D, with DIN connector and 1 m (3.3') cable (included)
Battery Type / Life	4 x 1.5V AA / approx. 1000 hours of continuous use
Environment	0 to 50°C (32 to 122°F); RH max 100%
Dimensions	150 x 80 x 36 mm (5.9 x 3.1 x 1.4")
Weight	210 g (7.4 oz.)

How it works

HI 99161's waterproof casing provides excellent protection from water and humidity, typically present in the food industry.

HI 99161 is supplied with the FC 202D pH electrode with built-in temperature sensor, specially designed for use in the food sector. This electrode features a rugged, easy to clean, Kynar® body that tapers to a strong conic tip ideal for semisolids applications such as meats and cheeses. The electrode has a free diffusion sleeve type reference junction which prevents the typical problems of clogging in viscous liquids or samples with high solids content such as milk or condiments.

- The electrolyte used in the FC 202D electrode is free from poisonous silver chloride, which eliminates food contamination by the electrode.

- HI 99161 allows automatic calibration at either NIST or standard buffer sets with auto recognition and a stability indicator.

- The temperature is continuously displayed on the secondary level of the large LCD.

- The meter runs on common 1.5 AA type batteries and the LCD provides a low battery warning signal.

Benefits to you

The care which has been taken in the design of the HI99161 is evident, with no flimsy switches or battery compartments to snap or break off. The recessed waterproof keyboard is protected with neopropene rubber, and the easy-to-read LCD display is enclosed behind a welded clear window. With smooth curves and a wipe-clean white case, the HI99161 is also fully sealed against dust and water ensuring it can survive an accidental drop in the soup or a rinse under the tap.
Whatever the environment - a professional kitchen, a fast food outlet or anywhere where food temperature is of great importance - the HI99161 is an excellent choice.

Available from

HANNA instruments
www.hannainst.co.uk

Hanna Instruments
Eden Way, Pages Industrial Park
Leighton Buzzard
Bedfordshire LU7 4AD

Telephone 01525 850 855
Fax 01525 853 668
Email sales@hannainst.co.uk
Website www.hannainst.co.uk

FOOD/TEMP/HI99161/08