

Foodcare

HI99161

Portable pH Meter

for yogurt, cheese, and semi-solids

- Simultaneous pH and temperature measurements on a large dual-line LCD display
- User-friendly two button design
- Application specific probe
- Durable IP67 waterproof casing
- Watertight probe connection
- Probe condition indicator
- Automatic pH calibration at one or two points within two memorized buffer sets (standard or NIST)
- On-screen calibration tags
- mV measurement for electrode check
- Selectable temperature unit (°C or °F)
- Auto-off function
- Battery life indication and low battery detection



Specifications

HI99161

pH	Range*	-2.00 to 16.00 pH / -2.0 to 16.0 pH
	Resolution	0.01 pH / 0.1 pH
	Accuracy (@25°C/77°F)	±0.02 pH / ±0.1 pH
	Calibration	Automatic, one or two-point selectable bufferset standard: 4.01; 7.01; 10.01 or NIST: 4.01; 6.86; 9.18
pH-mV	Range*	±825 mV
	Resolution	1 mV
	Accuracy (@25°C/77°F)	±1 mV
Temperature	Range*	-5.0 to 105.0°C; 23.0 to 221.0°F
	Resolution	0.1°C; 0.1°F
	Accuracy (@25°C/77°F)	±0.5°C (up to 60°C), ±1.0°C (outside); ±1.0°F (up to 140°F), ±2.0°F (outside)
Additional Specifications	Temperature Compensation	automatic, from -5.0 to 105.0°C (23.0 to 221.0°F)
	Probe (included)	FC2023 preamplified pH/temperature probe with DIN connector, and 1 m (3.3') cable
	Battery Type / Life	1.5V AAA (3) approx. 1400 hours of continuous use
	Auto-off	user selectable: after 8 min, 60 min, or disabled
	Environment	0 to 50°C (32 to 122°F); RH max. 100%
	Meter Dimensions	154 x 63 x 30 mm (6.1 x 2.5 x 1.2")
Meter Mass (with batteries)	196 g (6.91 oz.)	
Case Ingress Protection Rating	IP67	
Ordering Information	HI99161 is supplied with FC2023 preamplified pH/temperature probe with conical tip, Quick Connect DIN connector and 1 m (3.3') cable, pH 4.01 and 7.01 buffer sachets, HI700601 electrode cleaning solution sachets (2), 100 mL beaker, 1.5V AAA batteries (3), calibration certificate of meter, calibration certificate of probe, instruction manual, and HI710142 rugged carrying case.	

The HI99161 is a portable, lightweight meter with two button operation that is simple to use. It is designed specifically for use in yogurt, cheese, and semi-solids.

The meter is supplied with the FC2023 pH electrode specially designed for use in the food sector.

The FC2023 is a penetration style pH electrode with a conical sensing tip and features an easy to clean, PVDF body and double junction gel filled reference with a free diffusion sleeve style reference junction. The electrode is ideal for measurements in semisolid foods such as processed meats, soft cheeses, soups, sauces, condiments, jams, jellies, dough, ice cream and sushi rice.



- **Optional shockproof silicon rubber boot**
- Specially designed to protect your instrument from damage or impact

HI710028 Orange
HI710029 Blue
HI710030 Green

* the FC2023 is limited to be used from 0 to 12 pH and from 0 to 50°C temperature (32 to 122°F).