



HI99163

Portable pH Meter

and Sensor for Meat

- 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

HI99163

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)	FC2323 amplified pH/temperature probe with stainless steel blade, 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	HI99163 is supplied with FC2323 amplified pH/temperature probe with stainless steel blade, Quick Connect DIN connector and 1 m (3.3') cable, pH 4.01 and 7.01 buffer sachets, HI700630 grease and fats acid 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.	

A reliable pH measurement is an important factor in meat processing. pH affects many quality factors including color, grading, tenderness, texture, and process characteristics. A direct measurement of muscle pH, deep in the muscle is the best way to determine pH.

HI99163 is a portable pH and temperature meter with a special probe, dedicated to the measurement of pH in meat processing. The meter works at cold store operating temperatures to 0°C (32°F).

The FC2323 probe has been specially designed for meat processing and comes with a removable stainless steel lance for meat/muscle penetration. The FC2323 is a penetration style pH electrode with a conical sensing tip and features an easy to clean, PVDF body and single junction gel filled reference with a free diffusion sleeve style reference junction.

A pH sensor preamplifier provides measurements impervious to noise and electrical interferences often experienced at cold temperatures with conventional pH equipment.

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