

Specifications		HI99163
рН	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 buffers et 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	blade, Quick Connect DIN con HI700630 grease and fats a	2323 amplified pH/temperature probe with stainless steel mector and 1 m (3.3°) cable, pH 4.01 and 7.01 buffer sachets, id cleaning solution sachets (2), 100 mL beaker, LSV AAA fificate of meter, calibration certificate of probe, instruction

### \* the FC2323 is limited to be used from 0 to 12pH and from 0 to 50°C temperature (32 to 122°F).

# Foodcare

#### 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

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.



manual, and HI710142 rugged carrying case.