

Top quality pH measurement

For operators working in food manufacturing, the HI 99161 is a top of the range meter for measuring the pH in solid and semi-solid foods.

This great little meter is highly popular across the food industry. High accuracy digital technology ensures the instrument meets statutory regulations on health and safety.

The HI 99161 is also supplied as standard with an FC202D PTFE coated electrode designed specifically for food and dairy.

High precision portable waterproof

Ideal for dairy



pH is combined with temperature testing to provide an invaluable aid to health and hygiene for all food professions.

The white waterproofed case with large rubberised keyboard is designed specifically for use in food care.

White PTFE coating is quick and easy to clean

Special junction-free electrode prevents clogging by proteins typically found in dairy products. Dedicated for food use, it is also free from toxic electrolyte

Conical tip is ideal for taking measurements in meat and cheese

Protective rubber boots - optional extra:

part no (Orange): HI 710023

part no (Blue): HI 710024



Testing pH in meat products could not be easier

Hanna offers a specialised pre-amplified pH electrode with knife extension for use with the HI 99161 for testing the pH of meat products.

- Both the meat and dairy electrodes are interchangeable with wide screw thread connectors for ease of use.
- Made from stainless steel, the 20mm separate knife blade is designed for easy product penetration and optimum hygiene standards.

Available as optional

meat electrode with knife blade

part No: FC432D/98



pH meter for food & dairy

part no: HI 99161



Main benefits

- Meter supplied as standard with dedicated food electrode
- Buffer recognition and calibration are automatic
- Portable, waterproof and easy to use
- Simultaneous pH and temperature readings
- On-screen tutorial messages for calibration and setup

Supplied with

- FC202D white PTFE coated pH electrode
- 3 x AAA batteries

Solutions

Hanna manufactures a range of solutions for the care, cleaning and calibration of your electrodes.

Specifications

Product Code	HI 99161	
Range	pH	-2.00 to 16.00 pH
	Temperature	-5.0 to +105°C
	pH	0.01 pH
	Temperature	0.1°C
Accuracy	pH	±0.01 pH
	Temperature	±0.1°C
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, -5.0 to +105°C	
pH Electrode	FC 202D, with DIN connector and 1 m (3.3') cable (included)	
Battery Type / Life	3 x 1.5V AA / approx. 1200 hours of continuous use	
Environment	0 to 50°C ; RH max 100%	
Dimensions	152 x 58 x 30 mm	
Weight	205 g	





Thank you for reading this data sheet.

For pricing or for further information, please contact us at our UK Office, using the details below.



UK Office

Keison Products,

P.O. Box 2124, Chelmsford, Essex, CM1 3UP, England.

Tel: +44 (0)330 088 0560

Fax: +44 (0)1245 808399

Email: sales@keison.co.uk

Please note - Product designs and specifications are subject to change without notice. The user is responsible for determining the suitability of this product.