



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

HI710028 Orange

HI710029 Blue

HI710030 Green

## Foodcare

HI99165

# pH / Temperature Meter for Cheese

with Application Specific Probe

- 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 of pH measurement for electrode check
- Selectable temperature unit (°C or °F)
- Auto-off function
- Battery life indication and low battery detection

## Specifications

HI99165

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)	FC2423 preamplified pH and temperature probe, 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	<p><b>HI99165</b> is supplied with FC2423 preamplified pH/temperature probe with Quick Connect DIN connector and 1 m (3.3') cable, pH 4.01 and 7.01 buffer sachets, HI700642 cleaning solution for cheese deposits (2), 100 mL beaker, 1.5V AAA batteries (3), calibration certificate of meter, calibration certificate of probe, instruction manual and HI710142 rugged carrying case.</p>	

\* the FC2423 is limited to be used from 0 to 12 pH and from 0 to 50°C temperature (32 to 122°F).

Throughout the cheese making process. A pH measurement is perhaps the most important cheese making management tool. It is important throughout the entire cheese making process; however it is an essential parameter in achieving the desired characteristics, the quality and shelf-life of the finished product.

The HI99165 is a waterproof portable pH and temperature meter designed for pH measurement in cheese.

The FC2423 is a penetration style pH electrode with a conical sensing tip and features an easy to clean, stainless steel sheath and single junction gel filled reference with a free diffusion sleeve style reference junction. The electrode is designed for penetration into solids and emulsions for direct measurement of pH in cheese products.