

Specifications

HI99163

Specifications		11133103
pH*	Range	-2.00 to 16.00 pH
	Resolution	0.01 pH
	Accuracy	±0.02 pH
	Calibration	one or two-point calibration, two sets of standard buffers available (4.01, 7.01, 10.01 or NIST 4.01, 6.86, 9.18)
	Temperature Compensation	automatic from -5.0 to 105.0°C (23 to 221°F)
Temperature*	Range	-5.0 to 105.0°C; 23.0 to 221.0°F
	Resolution	0.1°C; 0.1°F
	Accuracy	± 0.5 °C (up to 60°C), ± 1.0 °C (outside); ± 1.0 °F (up to 140°F), ± 2.0 °F (outside)
Additional Specifications	Electrode	FC232D pre-amplified pH probe with internal temperature sensor, DIN connector and 1 m (3.3' cable)
	Battery Type / Life	1.5V AAA (3) / approximately 1200 hours of continuous use
	Auto-off	after 8 minutes of non-use
	Environment	0 to 50°C (32 to 122°F); RH max. 100%
	Dimensions / Weight	152 x 58 x 30 mm (6.0 x 2.3 x 1.2") / 205 g (7.2 oz.)
Ordering Information	HI99163 is supplied with FC232D pH and temperature probe with FC099 stainless steel blade tip, HI70004 pH 4.01 buffer solution sachet, HI70007 pH 7.01 buffer solution sachet, HI700630 electrode acid cleaning solution sachets for meat, grease and fats (2), batteries, instructions and hard carrying case.	

 $^{^\}star$ Limits will be reduced to actual sensor limits

HI9916=

Portable pH Meter

and Sensor for Meat

- For HACCP compliant testing
- Automatic Temperature Compensation (ATC)
- Two-point calibration
- Battery Error Prevention System (BEPS)
 - Alerts the user of low battery power that could adversely affect readings
- Waterproof
 - Compact, heavy-duty, and waterproof protected casing
- Battery life indicator
 - Battery percentage displayed on startup
- Help feature
 - · Tutorial messages displayed on LCD

HI99163 is a portable pH and temperature meter specially designed for the meat processing industry.

The FC232D pre-amplified pH electrode and removable stainless steel blade enables users to perform non-intrusive measurements of meat products inside and out. The free diffusion junction helps to avoid a clogged reference, where the external body material is non-toxic and food compatible.



- Two blade lengths available
 - Use the optional FC098 (20 mm) or the included FC099 (35 mm) stainless steel penetration blades for meat processing applications



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

HI710023 Orange **HI710024** Blue

