

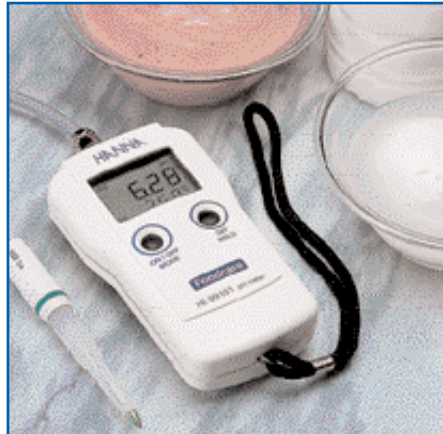
## Portable pH Meters

### **HI 99161: Water-Resistant pH Meter with Specific Food Industry pH Electrode**

FC 202D is built with a non toxic material, open junction and conic tip for easy penetration even in semisolid samples.

### **HI 99163: pH Meter with Specific Electrode for Meat**

FC 232D is a special electrode, built with a non toxic material, open junction and thread for stainless steel blade for easy penetration in semi-frozen samples.



### **HI 9024: An All Around pH Meter with Water-Resistant housing, automatic calibration and temperature compensation**

#### **Ordering Information**

HI 99161 is supplied with FC 202D pH electrode, pH 4 & pH 7 buffer sachets, HI 700642 cleaning solution (2 x 20 mL), batteries, rugged carrying case and instructions.

HI 99163 is supplied complete with FC 232D pH electrode, FC 099 stainless steel blade, pH 4 and pH 7 buffer sachets, HI 700630 cleaning solution (2 x 20 mL), batteries, rugged carrying case and instructions.

HI 9024 is supplied complete with HI 1230B pH electrode, HI 7669/2W temperature probe, pH 4 and pH 7 buffer sachets, 100 mL plastic beaker, batteries, rugged carrying case and instructions.

HI 98230 is supplied complete with HI 1618D smart pH electrode with internal temperature sensor, pH 4 and pH 7 buffer sachets, electrode cleaning solution, 5 paper rolls, batteries, 12 Vdc power adapter, rugged carrying case and instructions.

For detailed specifications on these products, see section D. For solutions, see section F. For accessories, see section U.

HANNA instruments® manufactures the most extensive range of pH meters on the market. In the following pages, you can choose from simple to sophisticated models, all specially-made for the food sector. For additional models see section D of this catalog.

### **HI 99161 and HI 99163 Water-Resistant pH Meters with Specific Electrode**

HI 99161 and HI 99163's waterproof casing provide excellent protection from water and humidity typically present in the food industry. HI 99161 comes supplied with the FC 202D pH electrode with built-in temperature sensor, specially designed for use in the food sector. This electrode features a rugged, easy to clean, Kynar® body that tapers to a strong conic tip, ideal for measurements in semisolids, such as meats and cheeses. The electrode has a free diffusion sleeve type reference junction, which prevents the typical problems of clogging in viscous liquids or samples with high solids content, such as milk or condiments. FC 232D, is supplied complete with HI 99163, is provided with a rugged handle and a stainless steel blade (FC 099) for penetration of meat samples. The reference electrolyte used in the FC 202D is free from the poisonous silver chloride which prevents food contamination by the electrode. HI 99161 allows push button calibration at either NIST or standard buffer sets with auto recognition and a stability indicator. The temperature is continuously displayed on the secondary level of the large LCD. HI 99161 and HI 99163 indicate the reading stability and the remaining battery charge. Calibration is automatic at 1 or 2 points, selectable between 2 memorized buffer sets.

### **HI 9024 Water-Resistant pH Meter**

HI 9024 is a rugged pH meter in a waterproof casing with a customized microprocessor. The pH and temperature measurements are shown simultaneously on a large LCD. Calibration is