

## Foodcare

HI99164

pH / Temperature  
Meter for Yogurt

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



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

HI710028 Orange

HI710029 Blue

HI710030 Green

pH

portable

HI99164 is a portable pH and temperature meter designed specifically for pH measurement in yogurt.

Monitoring pH is crucial in producing consistent, quality yogurt. Yogurt is made by fermentation of milk with live bacterial cultures. Once milk is pasteurized, live culture is added and the mixture of milk and bacteria is incubated. Yogurt producers cease incubation once a specific pH level is reached. By verifying that fermentation continues to a predetermined pH endpoint, yogurt producers can ensure their products remain consistent in terms of flavor, aroma, and texture.

The FC2133 pH electrode is rugged and easy to clean with a conical tip and built-in temperature sensor. The open junction design consists of a solid gel interface (viscolene) between the sample and internal Ag/AgCl reference. This interface not only prevents silver from entering the sample, but also makes it impermeable to clogging after measurements in semi-solid or viscous samples. FC2133 electrode is designed to prevent the typical problems of clogging in viscous liquids, ensuring a fast response and stable reading.

## Specifications

## HI99164

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)	FC2133 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>HI99164</b> is supplied with FC2133 pH/temperature probe and Quick Connect DIN connector with 1m (3.3') cable, pH 4.01 and 7.01 buffer sachets, HI700643 cleaning solution sachets for yogurt 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 FC2133 is limited to be used from 0 to 12 pH and from 0 to 50°C temperature (32 to 122°F).