



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for HANNA INSTRUMENTS HI 99161. You'll find the answers to all your questions on the HANNA INSTRUMENTS HI 99161 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual HANNA INSTRUMENTS HI 99161  
User guide HANNA INSTRUMENTS HI 99161  
Operating instructions HANNA INSTRUMENTS HI 99161  
Instructions for use HANNA INSTRUMENTS HI 99161  
Instruction manual HANNA INSTRUMENTS HI 99161

#### ACCESSORIES

- FC 202D** pH electrode with built-in temperature sensor, DIN connector, 1 m cable (3.3'), PVDF body & conic tip for use in the food industry
- HI 7004L** pH 4.01 buffer solution, 500 mL bottle
- HI 7006L** pH 6.86 buffer solution, 500 mL bottle
- HI 7007L** pH 7.01 buffer solution, 500 mL bottle
- HI 7009L** pH 9.18 buffer solution, 500 mL bottle
- HI 7010L** pH 10.01 buffer solution, 500 mL bottle
- HI 70300L** Electrode storage solution, 500 mL bottle
- HI 7061L** General purpose cleaning solution, 500 mL bottle
- HI 70630L** Acid cleaning solution for meat grease and fats, 500 mL bottle
- HI 70631L** Alkaline cleaning solution for meat grease and fats, 500 mL bottle
- HI 70632L** Cleaning & disinfection solution for blood products, 500 mL bottle
- HI 70640L** Cleaning solution for milk deposits, 500 mL bottle
- HI 70641L** Cleaning & disinfection solution for dairy products, 500 mL bottle
- HI 70642L** Cleaning solution for cheese deposits, 500 mL bottle
- HI 710007** Blue shockproof rubber boot
- HI 710008** Orange shockproof rubber boot
- HI 721312** Rugged carrying case

HI 99161 is supplied with FC 202D pH electrode, pH 4 and pH 7 buffer sachets, HI 70642 cleaning solution (2 x 20 mL), batteries, rugged carrying case and instructions.

HI99161 is in compliance with the CE directives.



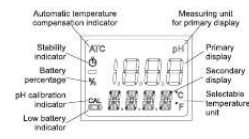
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#### HI 99161 Instruction Manual Waterproof pH Meter for Dairy Products

The meter is supplied with a pH electrode specially designed for use in the food sector.  
FC 202D pH electrode with built-in temperature sensor, features a rugged, easy to clean, PVDF body with a strong conic tip ideal for measurements in semisolids such as meats and cheeses. The electrode is also provided with a free diffusion sleeve type reference junction which prevents the typical problems of clogging in viscous liquids such as milk or condiments.

#### SPECIFICATIONS

<b>Range</b>	0.00 to 14.00 pH 0.0 to 60.0°C / 32.0 to 140.0°F
<b>Resolution</b>	0.01 pH 0.1°C / 0.1°F
<b>Accuracy (@20°C/68°F)</b>	±0.01 pH ±0.1°C / ±0.2°F
<b>Typical EMC Deviation</b>	±0.03 pH ±0.5°C / ±1°F
<b>Temperature Compensation</b>	Automatic, 0 to 60°C (32 to 140°F)
<b>pH Calibration</b>	Automatic, 1 or 2 point with 2 sets of memoized buffers (pH 4.01/7.01/10.01 or 4.01/6.86/9.18)
<b>pH Electrode</b>	FC202D (included)
<b>Battery Type/Life</b>	4 x 1.5V AAA / approx. 1000 hours
<b>Environment</b>	0 to 50°C (32 to 122°F), RH 100%
<b>Dimensions</b>	150x80x38mm (5.9x3.1x1.4")
<b>Weight</b>	210 g (7.4 oz.)



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