

Foodcare

HI981038

Bread and Dough pH Tester

with specialized probe

The HI981038 Foodcare Bread and Dough pH tester is an application specific designed pH tester for the measurement of pH during the dough and bread making process. This meter offers many advanced features including a pH electrode designed specifically for bread and dough.

- **pH Electrode with open junction**
 - The pH electrode of this tester uses an open outer junction design. The open junction is more resistant to clogging when the probe is inserted into solids and semisolids than pH electrodes that use ceramic or other porous materials.
- **Low temperature (LT) glass**
 - The pH glass tip uses a special low temperature (LT) glass formulation with a lower resistance of approximately 50 Megaohms compared to general purpose (GP) with a resistance of about 100 Megaohms. This is beneficial when measuring food products at lower temperatures in order to have the ideal resistance for the measuring circuit.
- **Conical tip**
 - Allows for easy penetration into solids and semisolids, which is needed when wanting to take a direct measurement in bread or dough.
- **PVDF body**
 - Polyvinylidene Fluoride (PVDF) is a food grade plastic that is resistant to most chemicals and solvents, including sodium hypochlorite. It has high abrasion resistance, mechanical strength, and resistance to ultraviolet. PVDF is also resistant to fungal growth.
- **Large LCD**
 - An enhanced LCD displays the measurement reading, stability indicator, low battery indicator, and calibration tags.
- **Automatic calibration**
 - The Foodcare Bread and Dough pH Tester is calibrated automatically to one or two points. The calibration buffers are automatically recognized and after calibration the buffer values used are shown on the display.
- **Automatic temperature compensation**
- **Stability indicator**
 - An hourglass indicator is displayed on the LCD until a stable reading is obtained. Once a reading stabilizes, the indicator disappears and a reading can be taken.
- **Automatic shut-off**
 - The meter can be set to automatically turn off after 8 minutes or 60 minutes to conserve battery life in the event that the meter is left on. The auto-off feature can also be disabled.
- **Probe diagnostic**
 - During calibration the meter will display an error (Err) message as an indicator that the probe needs to be cleaned.
- **Long battery life**
 - The Foodcare Bread and Dough pH Tester has an exceptional battery life of approximately 700 hours. When the battery power is running low, a low battery indicator is displayed.
- **Economical**
 - The Foodcare Bread and Dough pH Tester is an advanced meter at a price that is affordable for both the hobbyist and professional.



Conical tip electrode

Easy to clean electrode with a maintenance-free gel electrolyte



Supplied complete

Supplied complete with meter, probe, calibration solutions, and cleaning solutions.

Specifications

HI981038

pH	Range	0.00 to 12.00 pH
	Resolution	0.01 pH
	Accuracy (@25°C/77°F)	±0.05 pH
	Calibration	automatic, one or two-point
Additional Specifications	Temperature Compensation	automatic, 0 to 50°C (32 to 122°F)
	Glass Type	LT (low temperature)
	Battery Type / Life	CR2032 Li-ion / approx. 800 hours of continuous use
	Auto-off	8 minutes, 60 minutes, or can be disabled
	Environment	0 to 50°C (32 to 122°F); RH 95% max
	Dimensions	50 x 129 x 21 mm (2 x 5.1 x 0.9")
	Weight	42 g (1.5 oz.)
Ordering Information	HI981038 is supplied with pH 4.01 buffer solution sachets (2), pH 7.01 buffer solution sachets (2), electrode cleaning and disinfection solution for bread and dough deposits (2), electrode storage solution, CR2032 3V Li-ion battery, quality certificate, and instruction manual.	