

Foodcare

HI981035

Sushi pH Tester*with specialized probe*

The HI981035 Foodcare Sushi pH tester is an application specific designed pH tester for the measurement of pH of sushi rice as part of a Hazardous Analysis of Critical Control Points (HACCP) plan. This meter offers many advanced features including a pH electrode designed specifically for sushi.

- **Flat tip pH sensor**
 - A flat tip pH electrode allows for the direct measurement of solids by simply touching the surface of the product. No need to make slurries with purified water.
- **pH Electrode with open junction**
 - The pH electrode of this tester uses an open outer junction design. The open junction is clog resistant due to the hard gel surface known as Viscolene that is used for the reference cell. When the junction becomes coated with starch from the rice simply clean the probe to expose the viscolene reference.
- **Titanium body**
 - A titanium body offers additional protection as compared to traditional glass body pH probes.
- **Large LCD**
 - An enhanced LCD displays the measurement reading, stability indicator, low battery indicator, and calibration tags.
- **Automatic calibration**
 - The Foodcare Sushi 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 Sushi 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 Sushi pH Tester is a feature rich meter at a price that is affordable for both the hobbyist and professional.

**Flat 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**HI981035**

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	51 x 160 x 21 mm (2 x 6.3 x 0.9")
	Weight	52 g (1.8 oz.)
Ordering Information	HI981035 is supplied with pH 4.01 buffer solution sachets (2), pH 7.01 buffer solution sachets (2), electrode cleaning solution for sushi (2), electrode storage solution, CR2032 3V Li-ion battery, quality certificate, and instruction manual.	