## Testers | pH | Cheese

## pH Tester for Cheese

## with specialized probe

The HI981032 Cheese pH Tester was designed to help cheesemakers monitor the pH of their product. This tester features a large LCD, one button operation and a specialized, conic tipped pH electrode with a food grade PVDF body.

- High accuracy
  - The HI981032 pH tester for cheese features ±0.2 pH accuracy with 0.1 resolution.
- Large LCD
  - Enhanced LCD that displays reading, stability indicator, low battery indicator, and calibration tags.
- Automatic calibration
  - This tester is calibrated automatically to one or two points.
- Stability indicator
  - An hourglass indicator is displayed on the LCD until a stable reading is obtained.
- Automatic shut-off
  - Can be set to automatically turn off after 8 or 60 minutes.
- Long battery life
  - This tester has a long battery life of approximately 1000 hours.
  - When the battery power is running low a battery indicator is displayed.
- Built-in specialized probe
  - When measuring pH, cheese products can pose a number of challenges throughout production. Samples can vary in consistency from solid, semi-solid to a slurry with a high content of solids. These sample types can coat the sensitive glass membrane surface and/or clog the reference junction. The HI981032's built-in, specialized pH electrode has a conic tip shape for easy penetration, an open junction to resist clogging, and a PVDF food grade plastic body that can be cleaned with sodium hypochlorite.

Food grade PVDF body

ANNAH



Conical tip electrode

Specifications		HI981032
рН	Range	0.0 to 14.0 pH
	Resolution	0.1 pH
	Accuracy (@25°C/77°F)	±0.2 pH
	Calibration	automatic, one or two-point
Ordering Information	HI981032 is supplied with pH 4.01 buffer solution sachets (2), pH 7.01 buffer solution sachets (2), electrode cleaning solution sachets (2), CR2032 3V Li-ion battery, quality certificate, and instruction manual.	

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