

pH meter for food & dairy

part no: HI 99161

Food Catering and Manufacturing

Top quality pH measurement

For operators working in food manufacturing, the HI 99161 is a top of the range meter for measuring the pH in solid and semi-solid foods.

This great little meter is highly popular across the food industry. High accuracy digital technology ensures the instrument meets statutory regulations on health and safety.

The HI 99161 is also supplied as standard with an FC202D PTFE coated electrode designed specifically for food and dairy.

High precision portable waterproof

Ideal for dairy



pH is combined with temperature testing to provide an invaluable aid to health and hygiene for all food professions.

The white waterproofed case with large rubberised keyboard is designed specifically for use in food care.

White PTFE coating is quick and easy to clean

Special junction-free electrode prevents clogging by proteins typically found in dairy products. Dedicated for food use, it is also free from toxic electrolyte

Conical tip is ideal for taking measurements in meat and cheese

pH