

Foodcare

HI-981035

Sushi pH Tester

with specialised 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 the measurement of sushi.

- **Flat tip pH electrode**
 - A flat tip pH electrode allows for the direct measurement of solids by simply touching the surface of the product. No slurries to make with purified water.
- **pH Electrode with open junction**
 - The pH electrode of this tester uses an open outer junction design. The open junction is clogging 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.
- **Glass body**
 - The glass body of the pH electrode is not porous and has no traps for food particles. The glass can be easily cleaned and reduce the risk of bacterial contaminants.
- **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.
- **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 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 1000 hours. When the battery power is running low, a low battery indicator is displayed.
- **Economical**
 - The Foodcare Sushi pH Tester is a fully featured meter at a price that is affordable for both the hobbyist and Sushi making 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	HI-981035	
pH	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
Additional Specifications	Battery Type / Life	CR2032 Li-ion / approx. 1000 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	HI-981035 is supplied with pH 4.01 buffer solution sachets (2), pH 7.01 buffer solution sachets (2), electrode cleaning and disinfection solution sachets (2), electrode storage solution, CR2032 3V Li-ion battery, quality certificate, and instruction manual.	