

PORTABLE pH METER for FOOD APPLICATIONS

Models: HM-17MX

The measurement of pH in food processing is vital for the production of safe, high quality products. Maintaining the correct pH range is often essential in many of the physical and chemical processes that take place during food production. For example, pH control is needed to achieve successful fermentation in the production of many types of cheese, pickles and other fermented foods. pH control is also required to insure proper gel formation during the production of jellies.

In addition to maintaining food quality, control of pH can be vital for food safety. For example a low pH (below pH4.6) will prevent the growth of potentially deadly bacteria in canned foods.

The Model HM-17MX has been specifically designed for these types of applications.

Features

Ideal for Meat and Cheese Processing

Ideal for pH monitoring of meat to determine meat quality. Useful for determining product status during fermentation processes.

Electrodes Available to Suit Application

Spear type design and flat type electrodes are available to suit application requirements.

Non-Glass Electrode

Unlike fragile glass bulbs on traditional combination electrodes this type of sensor gives complete security when working with samples where glass breakage is undesirable.

Robust Electrode Construction

Non-glass electrode does not require great care or awkward maintenance. Delivering a stable reading faster than glass sensors the probe is useful for applications where rapid testing or minimum exposure time is necessary. The electrode construction also facilitates easy cleaning making it ideal for applications with viscous samples which are difficult to remove.

Standard Specifications

Product Name:	Portable pH Meter for Food Applications
Model:	HM-17MX
Display:	LCD, Digital.
Meter Construction:	Splash proof construction
Measurement Range:	pH: 0.00~14.00, Temperature: -5 ~ 99.9 deg C



Electrodes Used:	METOXY pH (USA patent 5.32.735) MXT-6101F : Flat type for surface measurement. MXT-6776F : Spear Type Reference: Silver/silver-chloride electrode (3.3 mol/L – KCL Gel) Temperature sensor: Platinum (pt100)
Power Source:	Dry battery: 6F22 x 1 or 6LR61 x 1 (AC adapter available as add-cost option)
Outline Dimensions:	Meter; 200 (l) x 65 (w) x 65 (h) mm (approx., Excluding projections).
Weight:	Meter; 330g (approx.) Sensor; 200g (approx.)

Standard Accessories

- Dry battery, 6F22, 1 pcs
- Buffer solutions for pH6.68 & pH4.01, 2 x 50mL bottles
- KCL Gel, KCLG-224 (3.3 Mol/L KCL), 1 x 50mL bottle
- Poly beaker, 100ml, 1 pcs
- Vinyl case, 1 pcs
- Instruction manual, 1 copy

Due to continuous product improvement, specifications contained herein are subject to change without notice.



Always read the instruction manual before operation.

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