



HI10482

HALO®

Compatible with:
iOS
Android™
edge®/blu

Ideal for wine, must and juice

HI10482 HALO is an innovative, application specific pH electrode designed for the winemaker that needs to monitor the pH of wine, grape juice, and must.

- **Clogging prevention system (CPS) technology**
 - Anti-clogging PE sleeve that maintains stability and fast response
- **Refillable**
 - Allows the filling of the reference cell with electrolyte fill solution
- **Built-in temperature sensor**
 - High accuracy temperature compensated measurements
- **Customized calibration buffer value**
 - Calibration to pH 3.00 to bracket the expected reading in wine

Clogging Prevention System (CPS) Technology

CPS technology is an innovation for the improvement of pH measurements in wine juice and must samples that have high solids content. Conventional pH electrodes use ceramic junctions that can clog quickly from solids found in juice and must. When the junction is clogged, the electrode does not function properly and erratic readings can result. CPS technology utilizes a ground glass junction coupled with a movable PE sleeve to prevent clogging. The ground glass allows proper flow of the liquid, while the PE sleeve repels solids. As a result, pH electrodes with CPS technology take up to 20 times longer to be fouled as compared to conventional electrodes. When the electrode becomes fouled the PE sleeve can be moved to clean the ground glass surface rejuvenating the junction and extending probe life.

Refillable

HI10482 is a refillable double junction pH electrode. Fill solution from inside the probe will diffuse through the ground glass junction while it is in use and when it is stored in storage solution. Electrolyte fill solution should be added to the probe when the level drops more than 1 cm (1/2") from the fill hole in order to maintain a good flow rate sustained by having adequate head pressure.

Built-in Temperature Sensor

HI10482 has a built-in thermistor temperature sensor that is in the tip of the pH electrode. A thermistor temperature sensor provides a high accuracy temperature reading and should be as close as possible to the indicating pH electrode in order to compensate for the effect that temperature has on the membrane potential. Having a built in temperature sensor is important in wine since the measured pH values are more than 3 pH units away from the isopotential point. The further away from the isopotential point the greater the influence that temperature has on the observed reading.

Customized Calibration Buffer Value

The average pH of wine influences the choice of calibration buffers that should be used. Generally, most wines have a finished pH between 3 and 4. To ensure a high accuracy measurement, the HI10482 will prompt for pH 3.00 buffer in place of pH 4.01. This allows the calibration to bracket the expected value to be measured.

HALO Specifications	HI10482
Measurement Range	0.00 to 12.00 pH
Reference Cell Type	double, Ag/AgCl
Junction Type	movable open junction
Electrolyte	3.5M KCl (refillable)
Body Material	glass
Tip / Shape	dome
Temperature Operating Range	0 to 80°C (32 to 176°F)
Body Length/Overall Length	120 mm / 195 mm
Temperature Sensor	integrated
Outer Diameter	12 mm (glass)
Connector Type	Bluetooth Smart (Bluetooth 4.0), 10 m (33') range
Battery Type/Life	CR2032 3V lithium ion / approximately 500 hours
Environment	0 to 50°C (23 to 122°F); electronic module is not waterproof

Ordering Information

HI10482 (HALO) is supplied with storage solution, cleaning solution, pH 7.01 buffer solution, pH 3.00 buffer solution, fill solution, battery, quality certificate and instruction sheet.

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www.wolflabs.co.uk

Tel : 01759 301142

Fax : 01759 301143

sales@wolflabs.co.uk

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