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> GIDIGI GX-pH03B Digital pH Meter for Food Instruction Manual

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Model: GX-pH03B

1. PRODUCT OVERVIEW

The GIDIGI GX-pH03B is a digital pH meter designed for accurate measurement of pH levels in various food products, liquids, and semi-solid samples. It features a spear-tip probe, clear digital display, and includes calibration solutions for reliable performance.



GIDIGI

Digital pH Meter for food

Easy to use and accurate pH testing!

PH Scale

0	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Red	Orange	Yellow	Light Green	Green	Dark Green	Teal	Blue	Dark Blue	Light Blue	White	Light Green	Yellow	Orange	Red

← acidic neutral alkaline →

Spears Tip **Accuracy** **Sensitive**

Overview of the GIDIGI Digital pH Meter, showing its spear tip, accuracy, sensitivity, and the pH scale from acidic to alkaline.

2. WHAT'S IN THE BOX

Verify that all items are present in the package:

- 1 x pH meter
- 1 x Instruction manual
- 1 x 4.00 pH calibration solution
- 1 x 7.00 pH calibration solution
- 1 x pH storage solution

Video demonstrating the unboxing of the GIDIGI GX-pH03B pH Meter and its included accessories.

3. SETUP AND CALIBRATION

Initial Preparation

1. Remove the protective cap from the electrode.
2. Rinse the electrode with purified water before and after each use. Gently dry with a clean tissue.

EASY TO USE

The package comes with calibration fluid for easy calibration

Please clean the pH meter electrode with pure water when before and after using the pH pen to measure.



Put into the test sample and reading



Visual guide for preparing the pH meter for use, including cleaning and sample insertion.

Calibration Procedure

Calibration ensures accurate readings. Always calibrate with 7.00 pH solution first, then 4.00 pH solution. If measuring alkaline foods, you may also calibrate with 10.01 pH solution (sold separately).

1. Turn on the meter.
2. Rinse the probe with purified water and dry.
3. Insert the electrode into the 7.00 pH calibration solution. Shake gently and wait for the reading to stabilize.
4. Press and hold the 'CAL' button for 5 seconds. The display will flash '7.00' three times, indicating 7.00 pH calibration is complete.
5. Rinse the probe with purified water and dry.
6. Insert the electrode into the 4.00 pH calibration solution. Shake gently and wait for the reading to stabilize.
7. Press and hold the 'CAL' button for 5 seconds. The display will flash 'CAL' once, then '4.00' three times, indicating 4.00 pH calibration is complete.
8. Rinse the probe with purified water and dry.

9. Seal and store calibration solutions properly after use.

Video tutorial demonstrating the pH meter calibration process using 7.00 pH and 4.00 pH solutions.



Step-by-step visual instructions for pH meter calibration.

4. OPERATING INSTRUCTIONS

General Usage

1. Rotate left to remove the protective lid.
2. Rinse the probe with clean water.
3. Place the probe into the sample to be tested.
4. Wait for the value to stabilize before recording the reading.
5. Rinse the probe with clean water and store it in its protective cover after use.



Basic steps for operating the pH meter.

Applications and Typical pH Ranges

The GIDIGI GX-pH03B is suitable for a wide range of food and liquid testing:

- **Fermentation:** Monitor pH for sourdough bread (3.5-5.0 pH), hot sauce (3.10-3.85 pH), salsa (less than 4.60 pH), mayonnaise (3.60-4.60 pH), yogurt, cheese, butter, kombucha (2.5-3.5 pH), and all-grain brewing (4.10-4.60 pH).
- **Canning:** Essential for food safety. A pH below 4.6 is crucial for low-acid foods.
- **Meat Products:** Measure pH in meat (5.5-6.2), fermented sausage (4.5-5.5), sushi (4.1-4.6), and seafood (average 6.2).
- **Other:** Oral saliva (6.2-7.6 pH), water (7.0 pH).

MULTI-PURPOSE BEST FOOD PH TESTER

Just stick the spear into the sample and will easily obtain pH value



● **Meat** (5.5-6.2 pH)



● **Fermented sausage** (4.5- 5.5 pH)



● **Sushi** (4.1-4.6 pH)



● **Seafood** (~6.2 pH)



● **Oral saliva** (6.2-7.6 pH)



● **Water** (7.0pH)



Examples of various food items and liquids that can be tested with the pH meter, along with their typical pH values.

DIGITAL PH METER FOR FERMENTING FOOD

GIDIGI pH meter for food has helped you to be successful in fermenting foods



The pH meter is used for fermenting foods like sourdough, hot sauce, cheese, kombucha, and brewing.

PH METER FOR CANNING

Digital pH meter for canning is important for food safety and quality.



Specialized sensors with a **spear-shaped tip**

The pH meter is suitable for canning, ensuring food safety and quality by measuring acidity.

5. MAINTENANCE

Electrode Protection and Storage

To extend the service life and maintain the accuracy of the pH electrode, use the included pH electrode storage solution.

1. Add 3 drops of protective solution to the meter cap after each use.
2. Ensure the protective sponge at the end of the cap is moist with storage solution to protect the probe.



Instructions for maintaining the pH probe using protective solution.

Probe Cleaning

Always rinse the probe with purified water before and after each measurement to prevent cross-contamination and ensure accurate readings.

6. IMPORTANT NOTES AND TROUBLESHOOTING

- Always calibrate the pH meter according to the instructions before use.
- After turning on the meter in the air, the screen value may not be fixed initially. This is normal for the value to keep changing and does not indicate a product quality issue.
- Water droplets are added during production to maintain the moisture of the probe. White salt crystals inside the cap after water drying are normal and should not be attributed to a used product.
- Glass bulbs are fragile. Do not touch the glass bulbs with your hands and do not wipe them when cleaning. When using, avoid stones, sand, and other hard objects to prevent accidental damage.



Key considerations and warnings for using the pH meter.

7. SPECIFICATIONS

Feature	Specification
Product Dimensions	2 x 1.8 x 4.5 inches

Feature	Specification
Item Weight	14 ounces
Item Model Number	GX-pH03B
Measurement Range	0-14 pH
Manufacturer	JiNan Huiquan Electronic Co.,Ltd

8. SUPPORT AND CONTACT

If you encounter any problems with the product or have questions, please contact us first.

Email: JX_service@hotmail.com

WhatsApp: [Scan QR code or click here](#)

For more usage and calibration videos, please search for GIDIGI on YouTube.



Contact details for support and additional resources.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question