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> YINMIK Food pH Meter (Model YK-25) Instruction Manual

YINMIK YK-25

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Comprehensive guide for setup, operation, maintenance, and troubleshooting.

1. PRODUCT OVERVIEW

The YINMIK Food pH Meter (Model YK-25) is designed for accurate pH measurement in various food applications, including sourdough, meat, cheese, and beverages. This kit includes the pH meter, an extra pH probe, and 500 mL bottles of 4.00 and 7.00 pH calibration solutions.



Figure 1: YINMIK Food pH Meter YK-25, showing the main unit, a spare probe, and two bottles of pH calibration solution (pH 4.00 and pH 7.00).

Key Features:

- Proprietary spear pH probe suitable for semi-solid and solid food samples.
- Includes an extra pH probe for extended meter life.
- Comes with 500 mL each of pH 4.00 and pH 7.00 calibration buffer solutions.
- Leak-proof design for calibration solution bottles, made from HDPE material.
- Suitable for sourdough breadmaking, fermented foods, cheese, and other food-related pH testing.

2. SETUP AND INITIAL PREPARATION

2.1 Unboxing and Component Check

Carefully unpack all components. Ensure the following items are present:

- YINMIK Food pH Meter (Model YK-25)
- Extra pH Probe
- 500 mL pH 4.00 Calibration Solution
- 500 mL pH 7.00 Calibration Solution

- User Manual (this document)

2.2 Battery Installation

The pH meter typically uses button cell batteries (e.g., LR44 or AG13). To install or replace batteries:

1. Locate the battery compartment cover, usually on the top or back of the meter.
2. Open the cover by twisting or sliding it off.
3. Insert new batteries, ensuring correct polarity (+/-).
4. Securely close the battery compartment cover.

2.3 Probe Attachment

If the probe is not pre-attached, carefully screw it onto the meter's connector until secure. Ensure the connection is firm to prevent water ingress.

2.4 Initial Probe Conditioning

Before first use, or if the probe has been stored dry, soak the electrode in pH 7.00 buffer solution or distilled water for at least 30 minutes to condition it. This helps ensure accurate readings.

3. OPERATING INSTRUCTIONS

3.1 Powering On/Off

Press the **POWER** button (usually marked with a power symbol) to turn the meter on or off.

3.2 Calibration Procedure

Regular calibration is essential for accurate pH measurements. Calibrate the meter before first use, after replacing the probe, or if readings become inconsistent.

1. Prepare two clean beakers or containers. Pour a small amount of pH 4.00 buffer solution into one and pH 7.00 buffer solution into the other.
2. Turn on the pH meter.
3. Rinse the probe with distilled water and gently blot dry with a clean tissue.
4. Immerse the probe into the pH 7.00 buffer solution. Stir gently and wait for the reading to stabilize.
5. Press and hold the **CAL** button (or follow specific instructions on your meter for calibration mode). The meter will automatically recognize the buffer and calibrate. Wait for the calibration indicator to confirm completion (e.g., "CAL" disappears or a checkmark appears).
6. Rinse the probe with distilled water again.
7. Immerse the probe into the pH 4.00 buffer solution. Stir gently and wait for the reading to stabilize.
8. Press and hold the **CAL** button again. The meter will calibrate to pH 4.00. Wait for confirmation.
9. Rinse the probe thoroughly with distilled water. The meter is now calibrated and ready for use.

Say Goodbye to Frequent Ordering of pH Calibration Solutions

Save your money and time,
meet long-term calibration needs



Solution Volume	Content per Use	Calibration Frequency	Number of Calibrations	Duration Time
500mL	20mL	Once a Week	25	6.25 Months
500mL	20mL	Once Every Two Weeks	25	12.5 Months

Notes: Each 20 mL of Solution can Satisfy One pH Calibration

Figure 2: YINMIK pH 4.00 and pH 7.00 calibration solutions, essential for maintaining meter accuracy.

3.3 Taking a Measurement

1. Ensure the meter is calibrated.
2. Rinse the probe with distilled water and gently blot dry.
3. Insert the probe directly into the food sample (e.g., dough, meat, cheese). Ensure the probe tip is fully immersed and making good contact with the sample.
4. Stir gently if possible, or allow sufficient time for the reading to stabilize. The display will show the pH value and often the temperature.
5. To hold the reading, press the **HOLD/TEMP** button. Press again to release.
6. After measurement, rinse the probe thoroughly with distilled water.

3.4 Specific Applications

Nice pH Tester Kit for Dough

The ideal pH level of dough is 5.00–6.00



Figure 3: Measuring pH of sourdough dough. Ideal pH for dough is typically 5.00–6.00.

Wonderful Helper for Making Fermented Food

The pH value of Fermented Sausage is 4.5–5.5



Figure 4: Measuring pH of fermented sausage. The pH value of fermented sausage is typically 4.5–5.5.

Cheese pH Meter-Do You Need One for Cheese Making?

The pH of cheeses range is from 5.1 to 5.9



Figure 5: Measuring pH of cheese. The pH range for cheeses is typically 5.1 to 5.9.



Figure 6: Measuring pH of homemade skincare products or cosmetics.

4. MAINTENANCE

4.1 Probe Cleaning and Storage

Proper cleaning and storage of the pH probe are crucial for its longevity and accuracy.

- **After Each Use:** Rinse the probe thoroughly with distilled or deionized water to remove any food residue. Do not wipe the glass bulb, as this can cause static electricity and damage the sensitive membrane.
- **Storage:** Always keep the probe tip moist. Store the probe with its protective cap filled with a few drops of pH 7.00 buffer solution or a dedicated probe storage solution. Never store the probe dry or in distilled water for extended periods, as this can dehydrate the electrode.
- **Deep Cleaning (if needed):** If the probe becomes contaminated or slow to respond, soak it in a specialized electrode cleaning solution for 15-30 minutes, then rinse thoroughly and re-calibrate.

4.2 Calibration Solution Storage

The YINMIK calibration solutions are provided in durable, leak-proof HDPE bottles. Store them at room temperature, away from direct sunlight. Ensure the caps are tightly sealed after each use to prevent contamination and evaporation.

Longer Shelf Life

Note: After opening: 1.5 years, unopened: 3 years



Figure 7: Shelf life details for YINMIK pH calibration solutions. Unopened: 3 years; After opening: 1.5 years.

4.3 Battery Replacement

Replace batteries when the display becomes dim or the meter fails to power on. Refer to section 2.2 for battery installation instructions.

5. TROUBLESHOOTING

Problem	Possible Cause	Solution
Inaccurate or unstable readings	<ul style="list-style-type: none">Probe not calibratedContaminated or dry probeLow batteriesTemperature fluctuations	<ul style="list-style-type: none">Perform a full two-point calibration (pH 7.00 and pH 4.00).Clean the probe and re-condition it.Replace batteries.Allow meter and sample to reach thermal equilibrium.
Meter does not turn on	<ul style="list-style-type: none">Dead or incorrectly installed batteries	<ul style="list-style-type: none">Replace batteries, ensuring correct polarity.

Problem	Possible Cause	Solution
Slow response time	<ul style="list-style-type: none"> Dehydrated or dirty probe Aging probe 	<ul style="list-style-type: none"> Soak probe in pH 7.00 buffer or storage solution for several hours. Clean the probe. Consider replacing the probe if issues persist after cleaning and re-conditioning.

6. SPECIFICATIONS

- **Model:** YK-25
- **pH Range:** Typically 0.00 - 14.00 pH (standard for most meters)
- **Accuracy:** ± 0.05 pH (@ 25°C / 77°F)
- **Temperature Range:** Displayed on meter, typically 0-60°C (32-140°F)
- **Calibration:** Two-point automatic calibration (pH 4.00, pH 7.00)
- **Power Supply:** Button cell batteries (e.g., LR44/AG13, quantity varies by model)
- **Calibration Solution Volume:** 500 mL per bottle
- **Calibration Solution Shelf Life (Unopened):** 3 years
- **Calibration Solution Shelf Life (After Opening):** 1.5 years

Note: Specific details may vary slightly. Refer to the product packaging or manufacturer's website for the most up-to-date specifications.

7. WARRANTY AND SUPPORT

7.1 Customer Support

YINMIK is committed to providing quality products and services. For any product-related questions or assistance, please contact YINMIK customer support. Our team is available to respond to inquiries within 18 hours.

Contact Information: Refer to the product packaging or the official YINMIK website for the most current contact details (e.g., email address, support portal).

7.2 Warranty Information

For detailed warranty terms and conditions, please refer to the official YINMIK website or the warranty card included with your product. The warranty typically covers manufacturing defects for a specified period from the date of purchase.