

## Yewhick YY-1033L

# Yewhick Digital pH Meter Model YY-1033L User Manual

For Food, Soil, and Liquid pH Testing

## 1. INTRODUCTION

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Thank you for choosing the Yewhick Digital pH Meter Model YY-1033L. This device is designed for accurate and stable pH measurements across various applications, including food, soil, and liquids. This manual provides essential information for proper setup, operation, and maintenance to ensure optimal performance and longevity of your pH meter.

### 1.1 Package Contents

Upon opening your Yewhick pH Meter Kit, please verify that all the following items are included:

- 1 x Yewhick Digital pH Meter (Model YY-1033L)
- 1 x User Manual
- 8 x LR44 Alkaline Batteries (4 pre-installed, 4 spare)
- 1 x Cleaning Brush
- 1 x Protective Cover
- 1 x Zinc Alloy Protective Cap
- 1 x pH 4.01 Calibration Solution (50ml)
- 1 x pH 7.00 Calibration Solution (50ml)
- 1 x pH 10.01 Calibration Solution (50ml)
- 1 x KCL Storage Solution (30ml)



Figure 1: Contents of the Yewhick Digital pH Meter Kit, including the meter, calibration solutions, KCL storage solution, and accessories.

Video 1: Unboxing and overview of the Yewhick Digital pH Meter and its included accessories.

## 2. PRODUCT OVERVIEW

The Yewhick Digital pH Meter Model YY-1033L features an advanced design for reliable and precise pH measurements.

### 2.1 Key Features

- **Upgraded pH Probe:** Features a newly enhanced spear-type sensor and an enlarged glass bulb for increased contact surface area, stable readings, and extended lifespan.
- **High Accuracy & Stability:** Equipped with an Automatic Temperature Compensation (ATC) system, latest 2025 chips, and algorithms for faster, more consistent results.
- **Three-Point Automatic Calibration:** Supports calibration at pH 4.00, 7.00, and 10.01 for maximum reliability.
- **Automatic Temperature Compensation (ATC):** Compensates for temperature variations from 32.1°F to 140.0°F (0.0°C to 60.0°C) to prevent measurement inaccuracies.
- **Automatic Shutdown:** Preserves battery life with an automatic shutdown feature.

- **Multi-Functional:** Suitable for sourdough, bread, fermentation, canning, meat, cheese, soil, drinking water, and beverages.
- **Long Battery Life:** Up to 2000 hours of continuous use with 4 LR44 alkaline batteries.



Figure 2: Diagram of the Yewhick Digital pH Meter highlighting its display and control buttons.

# WHAT WILL YOU GET FROM YY-1033L PH METER ?

More precise measurements, more accessories included



Figure 3: Detailed view of the upgraded glass pH electrode and the internal 2025 flagship chip for enhanced performance.

## 3. SETUP

### 3.1 Battery Installation

The pH meter comes with 4 LR44 batteries pre-installed. If replacement is needed, open the battery compartment located at the top of the meter, insert new batteries with the correct polarity, and securely close the compartment.

### 3.2 Initial Probe Preparation

Before first use or after prolonged storage, prepare the probe as follows:

1. Rotate and gently remove the protective cap from the probe tip.
2. Rinse the pH probe with pure water (distilled or deionized water) and gently dry it with a clean, soft cloth or tissue.
3. If the probe appears dry, soak it in KCL storage solution for at least 2 hours to activate it.

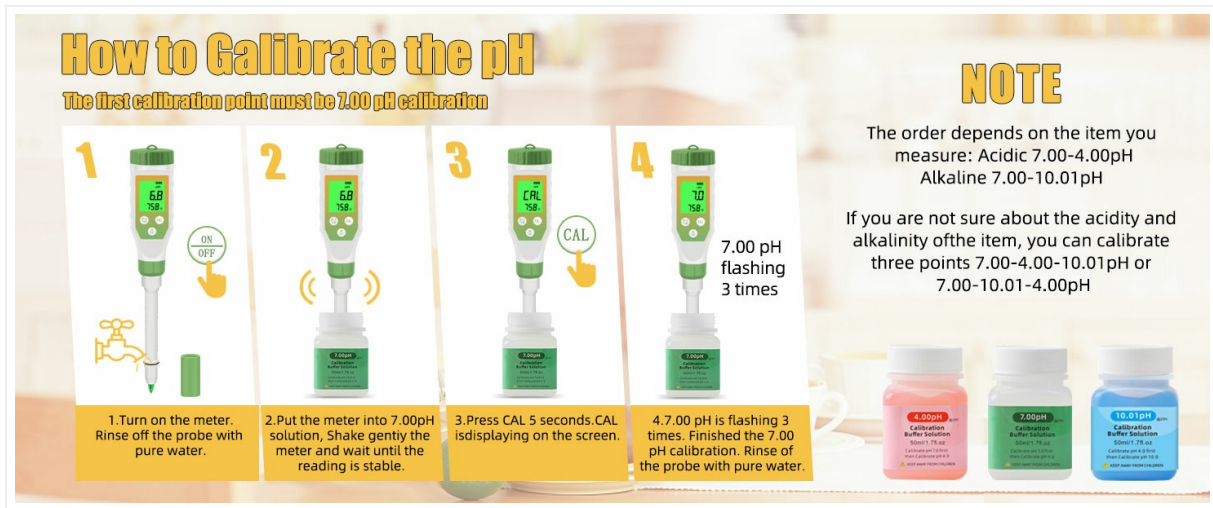


Figure 4: Visual guide for removing the protective cap and cleaning the pH probe.

## 4. CALIBRATION

Calibration ensures the accuracy of your pH meter. It is recommended to calibrate the meter regularly, especially before critical measurements or if readings appear inconsistent.

### 4.1 Three-Point Calibration Procedure (pH 7.00, 4.01, 10.01)

Always start with pH 7.00 calibration.

1. Turn on the meter by pressing the 'ON/OFF' button. Rinse the probe with pure water and gently dry.
2. Immerse the probe into the pH 7.00 calibration solution. Shake gently and wait for the reading to stabilize.
3. Press the 'CAL' button for 5 seconds. 'CAL' will display on the screen. Release the button. The meter will automatically recognize the buffer solution and calibrate.
4. Once calibration is complete, '7.00 pH' will flash 3 times. Rinse the probe with pure water.
5. Repeat steps 2-4 for pH 4.01 calibration solution. After successful calibration, '4.01 pH' will flash 3 times.
6. Repeat steps 2-4 for pH 10.01 calibration solution. After successful calibration, '10.01 pH' will flash 3 times.

**Note:** The order of calibration for acidic (4.01 pH) and alkaline (10.01 pH) solutions depends on the expected pH range of your samples. If you are unsure, a three-point calibration (7.00, 4.01, and 10.01) is recommended for comprehensive accuracy.



Figure 5: Illustrated steps for performing a three-point calibration of the pH meter.

## 5. OPERATING INSTRUCTIONS

After calibration, your pH meter is ready for use. Ensure the probe is clean and properly prepared before each measurement.

## 5.1 General Measurement Steps

1. Turn on the meter.
2. Remove the protective cap and rinse the probe with pure water.
3. Insert the spear-type probe into the sample. For solid or semi-solid samples (e.g., dough, meat, cheese), gently push the probe into the sample. For liquids, immerse the probe tip.
4. Wait for the reading to stabilize on the LCD screen. The meter will display both pH and temperature.
5. Record the measurement.
6. After measurement, rinse the probe thoroughly with pure water and replace the protective cap.

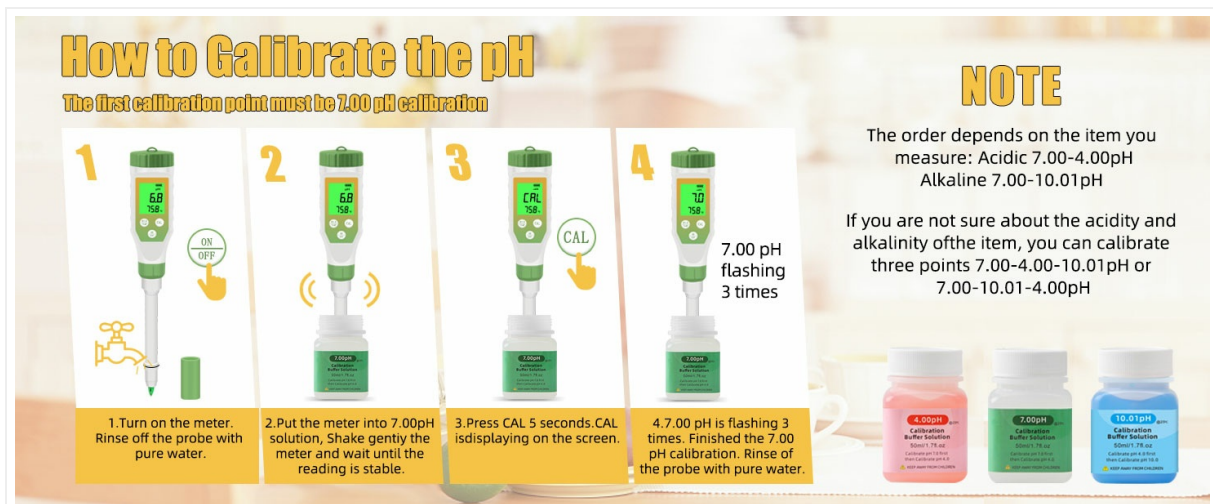


Figure 6: Visual guide for inserting the probe into a sample and securing the protective cap after use.

## 5.2 Specific Applications

The Yewhick pH meter is versatile for various applications:

- **Food Fermentation:** Ideal for sourdough, bread dough, sausages, fermented sauces, and cheese.
- **Canning:** Essential for monitoring pH levels in canned foods to ensure safety and quality.
- **Meat Products:** Provides precise pH measurement for meat, crucial for quality control and fermentation processes.
- **Soil Testing:** The zinc alloy protective cap allows for direct insertion into soil for accurate pH analysis.
- **Liquids:** Measures pH of drinking water, beverages, and other liquid samples.



Figure 7: The pH meter being used for diverse applications including soil, fermented foods, and liquids.



Figure 8: The pH meter in use for measuring the pH of dough, indicating its suitability for fermentation processes.



Figure 9: The pH meter being used to test pH levels in various canned food products.

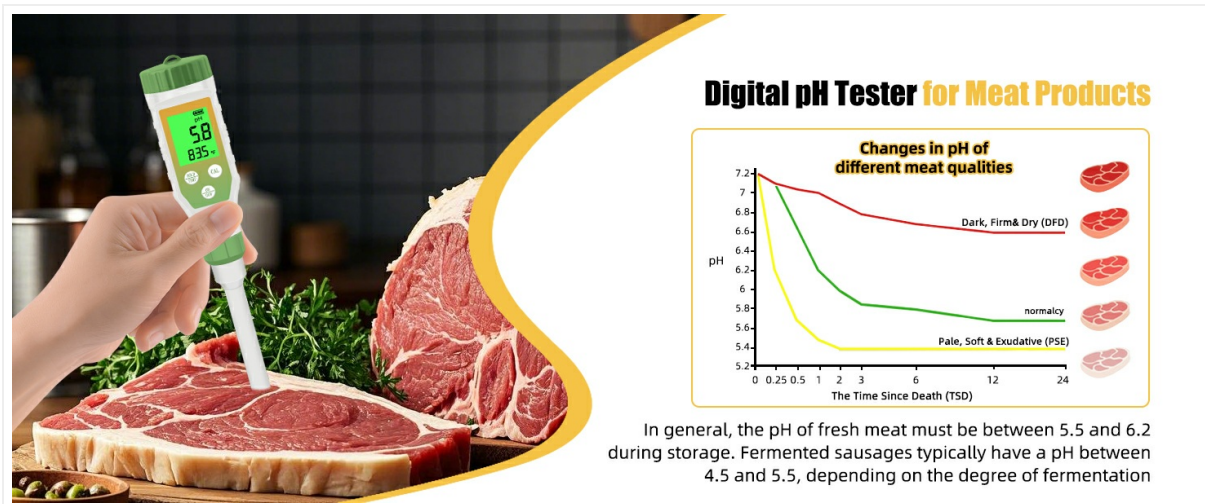


Figure 10: The pH meter measuring the pH of meat, with a graph illustrating pH changes in different meat qualities.



Figure 11: The pH meter with its zinc alloy protective cap, suitable for testing various soil types.

## 6. MAINTENANCE

Proper maintenance is crucial for extending the lifespan and ensuring the accuracy of your pH meter's probe.

### 6.1 Probe Cleaning

Always rinse the probe with pure water after each use to remove any sample residue. Use the provided cleaning brush for stubborn deposits if necessary, then rinse again.

### 6.2 Probe Storage

To prevent the probe from drying out, which can significantly shorten its lifespan and affect accuracy:

- Add 2-3 drops of the provided KCL storage solution to the sponge inside the protective cap.
- Ensure the sponge remains moist.
- If the meter has not been used for a long time and the probe has dried out, soak it in KCL solution for at least 2 hours to reactivate it before use.



Figure 12: Guide on how to use KCL storage solution to keep the probe moist and extend its service life.

## 7. TROUBLESHOOTING

If you encounter issues with your Yewhick Digital pH Meter, please refer to the following common troubleshooting tips:

- **Inaccurate or Unstable Readings:**

- Ensure the probe is clean and free of residue.
- Recalibrate the meter using fresh calibration solutions.
- Check if the probe is sufficiently hydrated; soak in KCL solution if dry.
- Ensure the sample temperature is within the meter's operating range.

- **Meter Does Not Turn On:**

- Check battery levels. Replace batteries if necessary, ensuring correct polarity.

- **Slow Response Time:**

- The probe might be dry or contaminated. Clean and rehydrate the probe.
- Recalibrate the meter.

If these steps do not resolve the issue, please contact Yewhick customer support for further assistance.

## 8. SPECIFICATIONS

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Detailed technical specifications for the Yewhick Digital pH Meter Model YY-1033L:

Feature	Specification
Model Number	YY-1033L-US
pH Range	0.00 - 14.00 pH
pH Accuracy	±0.01 pH
Temperature Range	0.0 - 60.0 °C (32.1 - 140.0 °F)
Temperature Accuracy	±0.5 °C
Automatic Temperature Compensation (ATC)	0.0 - 60.0 °C
Calibration	3-point automatic (4.00, 7.00, 10.01 pH)
Power Supply	4 x 1.5V LR44 button cell batteries
Battery Life	Approx. 2000 hours continuous use
Dimensions	12.83 x 5 x 2.17 inches (Package)
Weight	1.17 Pounds (Package)

## 9. WARRANTY AND SUPPORT

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Yewhick is committed to providing high-quality products and customer satisfaction. If you encounter any issues or are not satisfied with your food-grade pH tester, please contact us directly via email. Our customer support team will provide a satisfactory response within 12 hours.

For further assistance, please refer to the contact information provided with your purchase or visit the official Yewhick store online.

