

GIDIGI GX-pH03CEU

GIDIGI GX-pH03CEU Professional Food pH Meter Instruction Manual

Model: GX-pH03CEU

1. INTRODUCTION

This manual provides detailed instructions for the proper use, calibration, and maintenance of your GIDIGI GX-pH03CEU Professional Food pH Meter. This device is designed for accurate measurement of pH and temperature in various liquid and semi-solid food samples, ensuring quality and safety in your culinary and preservation processes.

2. PRODUCT OVERVIEW

2.1 Components

- GIDIGI GX-pH03CEU pH Meter (1 unit)
- pH Buffer Powder (6 packets: 2x pH 4.00, 2x pH 7.00, 2x pH 10.01)
- Protective Cap with Moist Sponge
- 3x LR44 Alkaline Batteries (pre-installed or included)

2.2 Key Features

- **Accurate Measurements:** Provides precise pH and temperature readings.
- **Spear-Tip Probe:** Specifically designed for easy penetration and measurement in semi-solid foods like cheese, meat, and dough.
- **Backlit LCD Display:** Ensures clear and easy readability of pH and temperature values, even in low light conditions.
- **Automatic Temperature Compensation (ATC):** Automatically adjusts pH readings for temperature variations, ensuring accuracy.
- **Durable Construction:** Robust design suitable for regular use in various kitchen and laboratory environments.

- **Updated Glass Electrode:** Features a sensitive and stable glass electrode for reliable results.

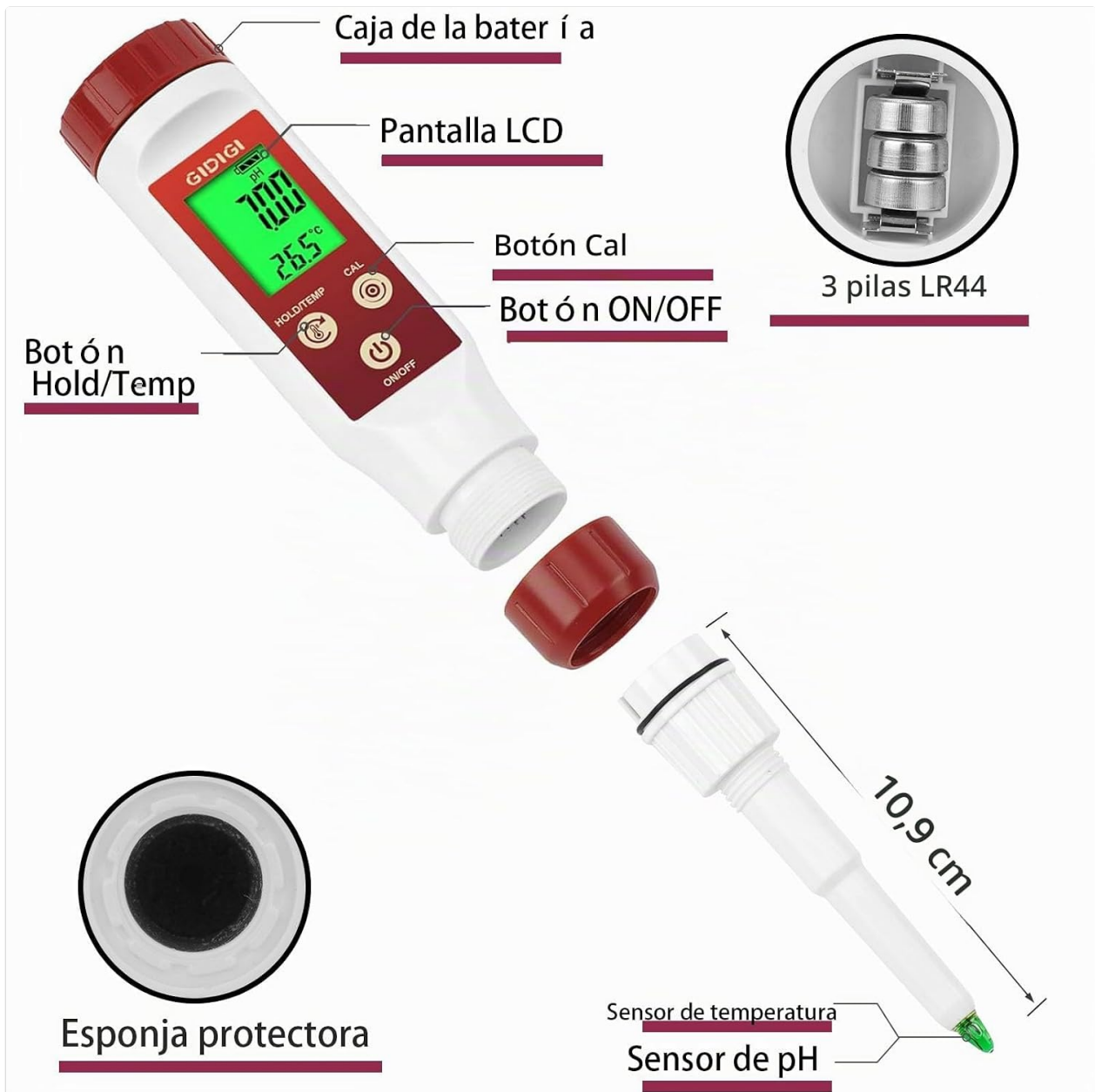


Figure 1: Exploded view of the GIDIGI GX-pH03CEU pH meter, highlighting its main parts: battery compartment, LCD screen, CAL button, ON/OFF button, Hold/Temp button, protective sponge, temperature sensor, and pH sensor. It also indicates the use of 3 LR44 batteries.



2025 Nuevo zócalo de chip mejorado

Transmisión rápida de datos y obtención precisa de valores de ensayo

Versión actualizada del electrodo de vidrio

El electrodo es más sensible y el valor de la prueba es más estable

Figure 2: Internal improved chip socket for rapid data transmission and precise test values, along with an updated, more sensitive glass electrode for stable test results.

3. SETUP

3.1 Battery Installation

The GIDIGI GX-pH03CEU pH meter uses three LR44 alkaline batteries. These are typically pre-installed. If replacement is needed, unscrew the battery compartment cap at the top of the device and insert new batteries with the correct polarity.

3.2 Initial Probe Preparation

1. Carefully remove the protective cap from the bottom of the pH meter.
2. Inside the cap, you will find a sponge moistened with a storage solution (typically potassium chloride solution). Ensure this sponge is moist. If it appears dry, add a few drops of distilled water or 3M KCl solution to keep the electrode hydrated.
3. Rinse the electrode gently with distilled water before first use.

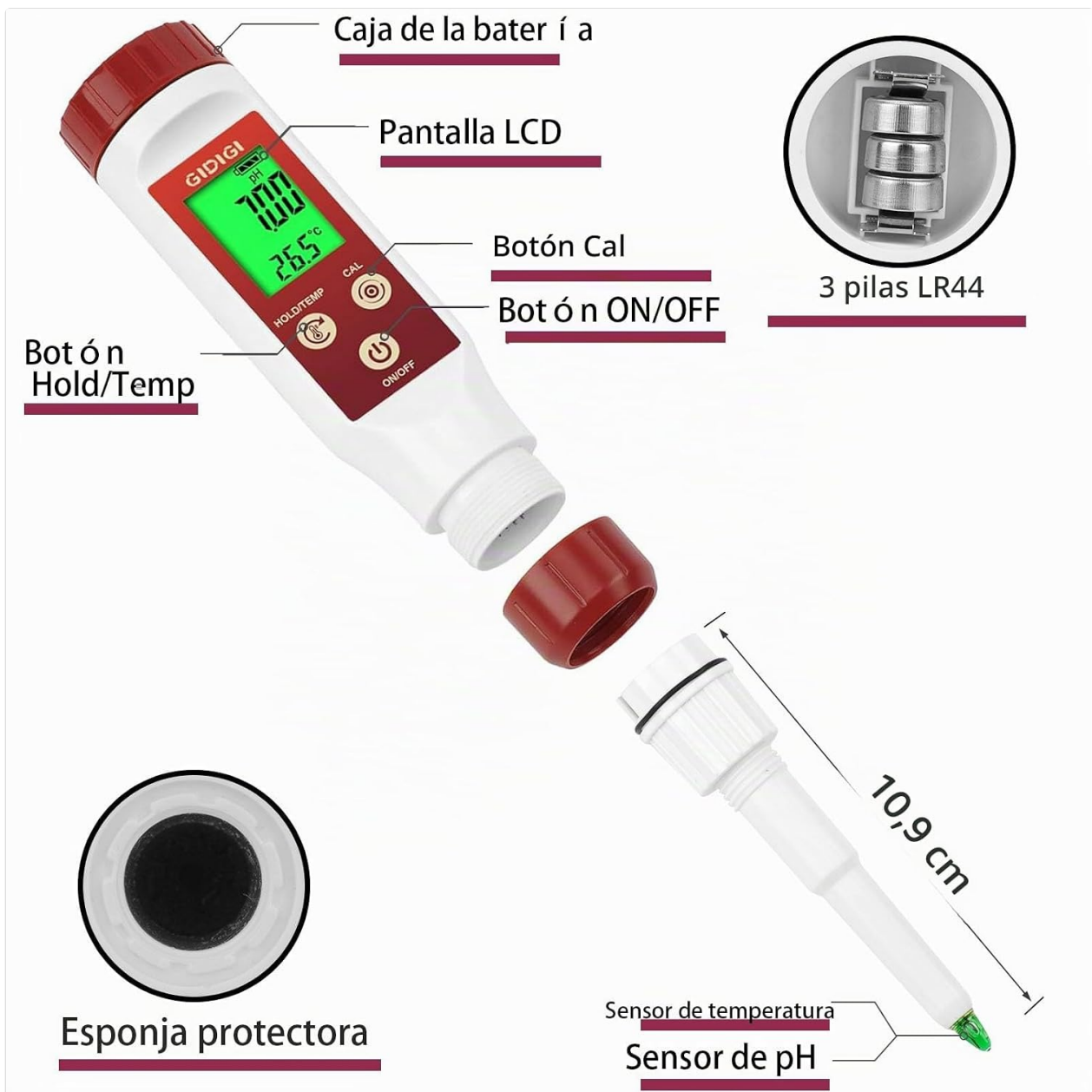


Figure 3: The battery compartment is located at the top, and the protective sponge is inside the cap covering the spear-tip electrode.

4. OPERATING INSTRUCTIONS

4.1 Power On/Off

Press the **ON/OFF** button to turn the meter on or off.

4.2 Taking a Measurement

1. Ensure the meter is calibrated (refer to Section 5).
2. Gently insert the spear-tip probe into the liquid or semi-solid food sample. For semi-solids, ensure the probe penetrates deep enough to get an accurate reading.
3. Allow the reading to stabilize. The values on the screen may fluctuate initially; this is normal. Wait until the pH and temperature readings become stable. This may take 1-2 minutes for some samples.
4. Read the pH and temperature values displayed on the LCD screen.
5. After measurement, rinse the probe thoroughly with distilled water.

4.3 Hold/Temperature Unit Switch

Press the **HOLD/TEMP** button to freeze the current reading on the display. Press it again to release the hold. To switch between Celsius (°C) and Fahrenheit (°F) temperature units, press and hold the **HOLD/TEMP** button for a few seconds.



Figure 4: The GIDIGI digital food pH meter in use, illustrating the pH scale from acidic to alkaline.

Cómo utilizarlo



Gire hacia la izquierda para retirar la tapa; Enjuague la sonda con agua limpia



Introdúzcalo en la muestra a analizar y espere a que el valor se establezca antes de leerlo



Aclara la sonda con agua limpia y guárdala en una funda protectora

Figure 5: The pH meter measuring pH in a meat product. The table shows typical pH values for various meat types.

5. CALIBRATION

Calibration is crucial for maintaining the accuracy of your pH meter. It is recommended to calibrate the meter regularly, especially before critical measurements or if the device has been unused for an extended period. The meter supports 1, 2, or 3-point calibration.

5.1 Preparing Calibration Solutions

Each packet of pH buffer powder (pH 4.00, pH 7.00, pH 10.01) should be dissolved in 250ml of distilled water at room temperature (25°C). Stir until completely dissolved. Store these solutions in clean, airtight containers.



Figure 6: The pH buffer powders included for calibration: pH 4.00 (orange), pH 7.00 (green), and pH 10.01 (blue).

5.2 Calibration Procedure (3-Point Recommended)

Always start with pH 7.00 buffer solution. The meter will automatically recognize the pH range.

1. Turn on the pH meter.
2. Rinse the probe with distilled water and gently blot dry.
3. Immerse the probe tip (at least 15mm) into the pH 7.00 buffer solution. Gently swirl to remove any air bubbles.
4. Wait for the displayed temperature and pH value to stabilize.
5. Press and hold the **CAL** button for at least 5 seconds, then release. "CAL" will appear on the LCD.
6. Wait until the displayed pH value blinks three times, indicating successful calibration for pH 7.00.
7. Rinse the probe with distilled water.
8. For 2-point calibration (acidic range), immerse the probe into the pH 4.00 buffer solution. Repeat steps 4-6.
9. For 3-point calibration (acidic and alkaline range), after calibrating pH 7.00 and pH 4.00, immerse the probe into the pH 10.01 buffer solution. Repeat steps 4-6.
10. After completing calibration, rinse the probe thoroughly with distilled water.

6. MAINTENANCE

6.1 Cleaning the Probe

Always rinse the electrode with distilled water after each use to prevent contamination and ensure accurate readings. Do not use tap water or harsh cleaning agents.

6.2 Probe Storage

The protective cap contains a sponge that must be kept moist with a few drops of distilled water or 3M KCl solution. This prevents the glass electrode from drying out, which can damage it and affect accuracy. If white salt crystals appear inside the cap, this is normal and indicates the storage solution is working; simply rinse the probe before use.

6.3 Battery Replacement

When the display dims or the meter behaves erratically, it's time to replace the batteries. Unscrew the battery compartment cap and replace the three LR44 alkaline batteries, ensuring correct polarity.

6.4 Handling the Glass Bulb

The glass bulb of the sensor is fragile. Avoid touching it with your hands or cleaning it vigorously. Be careful to prevent contact with hard objects like stones or sand to avoid accidental damage.

pH-metro para productos lácteos

Rango de pH	Quesos
6.7	Leche
6.5-6.2	Limburger Quesos azules Brie Queso Fresco Queso pan
6.0-5.8	Ricotta Ladrillo
5.7-5.5	Gruyere Suiza Mozz fresco
5.4-5.1	Gouda Mozz Parm Colby Cheddar
4.9-4.6	Queso cremoso Feta Queso fresco



Figure 7: Important considerations for using and maintaining the pH meter.

7. TROUBLESHOOTING

- **Unstable Readings in Air:** It is normal for the pH value to fluctuate when the probe is in the air. The meter is designed to measure in solutions. Immerse the probe in your sample and wait for the reading to stabilize.
- **Inaccurate Readings:** If readings appear incorrect, recalibrate the meter using fresh buffer solutions. Ensure the probe is clean and the storage sponge is moist.
- **Slow Stabilization:** Some samples, especially semi-solids, may require more time for the reading to stabilize. Allow 1-2 minutes for the values to settle.
- **Salt Crystals on Probe/Cap:** The presence of white salt crystals is normal and indicates the storage solution is working to keep the electrode hydrated. Simply rinse the probe with distilled water before use.
- **Screen Flickering or No Display:** Check battery levels and replace them if necessary. Ensure batteries are inserted with correct polarity.

8. SPECIFICATIONS

Feature	Specification
Model Number	GX-pH03CEU
pH Measurement Range	0 - 14 pH
pH Accuracy	±0.1 pH
Temperature Compensation	Automatic (ATC)
Power Supply	3 x LR44 Alkaline Batteries
Product Dimensions	27.2 x 7.1 x 5.6 cm
Product Weight	210 g
Included Components	pH Meter, 6 pH Buffer Powders
Manufacturer	Jinan jixin dianzi youxiangongsi
Country of Origin	China

9. WARRANTY

Specific warranty information for the GIDIGI GX-pH03CEU pH Meter is not provided in this document. Please refer to the product packaging or contact GIDIGI customer support for warranty details.

10. SUPPORT

For any questions, technical assistance, or support regarding your GIDIGI GX-pH03CEU Professional Food pH Meter, please contact us:

- **Email:** JX_service@hotmail.com
- **WhatsApp:** Scan the QR code below or click this link: [GIDIGI WhatsApp Support](#)



Figure 8: GIDIGI brand logo and contact information for customer support.